

Dolci - Dessert

TIRAMISU ALL'AMARETTO - 340

Coffee, Mascarpone, Savoirdi Biscuits & Amaretto

NOTTE AL CIOCCOLATO - 320

Chocolate Fondant, Vanilla Ice Cream & Salted Caramel

CRÈME BRÛLÉE ALLE MORE - 320

Sablé Pastry, Lavender Crème Brûlée, Blackberry Ganache & Coulis

SEMIFREDDO AL LIMONCELLO - 290

Limoncello Granita, Lemon Custard, Lemon Balm & Meringue

MILLEFOGLIE VANIGLIA E CARMELLO - 340

Mille-Feuille Pastry, Vanilla, Caramel & Dulce De Leche

PANNA COTTA AI LAMPONI - 360

Vanilla Panna Cotta, Fresh Raspberries & Coulis

BAIA'S AFFOGATO - 220

Vanilla Ice Cream, Caramelized Hazelnuts, Salted Caramel Coulis
& Espresso Lavazza

Condividere - Sharing

📷 CAVIAR CHOCOLATE - 590

Baia's Timeless Valrhona Chocolate Mousse

BOMBOLONI PIEMONTE - 490

Italian-Style Doughnuts Filled With Praline,
Topped With House-Made Chocolate

Cocktail Dolce - Dessert Cocktail

TIRAMISU MARTINI - 480

Tiramisu Liqueur, Hennessy VSOP, Amaretto &
Lavazza Espresso



REVIEWS



Give us a 5-star review &
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PHOTO MENU



📷 Instagrammable

Prices are subject to 10% service charge & 7% VAT

DESSERT MENU

D O L C I

DESSERT

TIRAMISU ALL'AMARETTO

Coffee, Mascarpone,
Savoirdi Biscuits &
Amarretto

340 ++

NOTTE AL CIOCCOLATO

Chocolate Fondant,
Vanilla Ice Cream &
Salted Caramel

320 ++

Prices are subject to 10% service charge & 7% vat



A hand is pouring a dark, thick sauce from a small white pitcher onto a round, golden-brown dessert. The dessert is served on a clear glass pedestal and is garnished with fresh blackberries and a small sprig of green herb. The entire dish is placed on a white marble surface with a wooden edge.

CRÈME BRÛLÉE ALLE MORE

Sablé Pastry, Lavender
Crème Brûlée,
Blackberry Ganache &
Coulis


320 ++

SEMIFREDDO AL LIMONCELLO

Limoncello Granita,
Lemon Custard, Lemon
Balm & Meringue

290 ++

Prices are subject to 10% service charge & 7% vat

A round, white ceramic plate holds a dessert. It features a bright yellow lemon half, a dollop of white meringue, and a small amount of green garnish. The base of the dessert is a clear, crystalline granita. The plate is set on a white marble surface with a wooden edge.




**MILLEFOGLIE
VANIGLIA E
CARMELLO**

Mille-feuille Pastry,
Vanilla, Caramel & Dulce
De Leche

340 ++

**PANNA COTTA
AI LAMPONI**

Vanilla Panna Cotta,
Fresh Raspberries &
Coulis



360 ++

Prices are subject to 10% service charge & 7% vat

BAIA'S AFFOGATO

Vanilla Ice Cream,
Caramelized Hazelnuts,
Salted Caramel Coulis
& Espresso Lavazza

220 ++



Prices are subject to 10% service charge & 7% vat

C O N D I V I D E R E

SHARING



CAVIAR CHOCOLATE

Baia's Timeless Valrhona
Chocolate Mousse

590 ++

BAMBOLONI PIEMONTE

Italian-Style Doughnuts
Filled With Praline,
Topped With House-Made
Chocolate

490 ++

Prices are subject to 10% service charge & 7% vat



COCKTAIL DOLCE

DESSERT COCKTAIL

TIRAMISU MARTINI

Tiramisu Liqueur,
Hennessy VSOP,
Amaretto & Lavazza
Espresso

480 ++



Prices are subject to 10% service charge & 7% vat