

DESSERTS

Blood Orange & Almond Revani 8

orange & almond cake with caramel, charred orange & fennel ice-cream (ND)

Muscat de Rivelesates, Domaine Lerys, France NV 8

Çikolata ve Türk Kahvesi 10

dark chocolate & salted caramel kibbeh, dark chocolate sorbet,

Turkish coffee cream & cardamom (D/N)

Mas Mudigliza, Maury Grenat, France, 2015 10

Fırın Sütlaç 8

traditional Anatolian rice pudding, raspberries, rose ice-cream & lokum (D)

Tokaji Late Harvest, Disznoko Dorgo', Hungary, 2015 11

Künefe 15

baked kadayif pastry, melted Majdule cheese,
rose & orange blossom syrup, pistachio ice cream (D/N/G)

* please allow up to 20 minutes for this dish to be prepared

Sauternes Château Suduiraut, 1er Cru Classé, France, 1999 25

Hazelnut Baklava 9

whipped kaymak, caramelized milk sorbet, cinnamon (D/G/N)

Sauternes Château Suduiraut, 1er Cru Classé, France, 1999 25

Rüya Dessert Platter to share 48

our Pastry Chef's selection of our most popular desserts

*please allow up to 20 minutes for this dish to be prepared

Ice - cream

per scoop 4

3 scoops 9.5

lemon ice cream (D)

mastika (D)

dark chocolate & bergamot (D)

Sorbet

per scoop 4

3 scoops 9.5

cherry & almond (N)

mandarin (D)

blackcurrant & bay

Şekerleme

Turkish lokum (5pcs) 3

Rüya petit fours (6pcs) 5

For food allergies and intolerances please speak to a member of staff about your requirements. Allergens are present in our kitchen, so we cannot guarantee dishes are 100% allergen free. A – contains alcohol, D – contains dairy, G – contains gluten, N – contains nuts. Please note fish may contain bones. A discretionary service charge of 12.5% will be added to your bill. All prices are in GBP and include 20% VAT.

