Desserts

**Helwayat Byblos 13.5**
A tasting plate of traditional Lebanese sweets served with vanilla bean gelato.

**Baked Ricotta Cheesecake 13.5**
Baked ricotta cheesecake, fruit salad drizzled with caramel sauce.

**Biscuit Aux Chocolat 12.5**
Soft chocolate biscuit served with vanilla bean ice cream and diced strawberry.

**Wared El Sham (Damasus Rose) 11.5**
This Lebanese dessert starts with filo pastry biscuit, which is filled with Ashta (Lebanese custard), and pistachios then drizzled with rosewater sugar syrup.

**Byblos Chocolate Pudding 14.5**
A rich favourite. This chocolate self saucing pudding is served with vanilla bean gelato. Made to order, please allow 15 mins.

**Coconut Mouhalabeh 11.5**
Using coconut milk, this delicious Lebanese delight is similar to panacotta and is topped with caramelised coconut and pistachio.