



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 Chocolate 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.