

Desserts



Helwayat Byblos 14

A tasting plate of traditional Lebanese sweets served with vanilla bean gelato.

Biscuit Aux Chocolate 13

Soft chocolate biscuit served with vanilla bean ice cream and diced strawberry.

Sticky Date Pudding 13.5

Finely chopped dates, covered with caramel sauce

Wared El Sham (Damascus Rose) 12

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 15

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

Coconut Mouhalabieh 12

Using coconut milk, this delicious Lebanese delight is similar to panna cotta and is topped with caramelised coconut and pistachio.

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After Dinner Cocktails

Espresso Martini – Belvedere, Tia Maria, Espresso	
Rob Roy - Naked Grouse, Cinzano 1757 Rosso, Bitters	
20th Century — Bombay Sapphire, Lillet Blanc, Joseph Cartron White Cacao, Lemon	
D	W
Digestif, Fortified & Dessert Wines	
Thierry Germain CEP by CEP Coteaux Du Layon (90mL)11/95	
Valdespino El Candado Pedro Ximénez (60mL)	
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Tavalon Tea (loose leaf)	
Aussie Breakfast4.	5
Earl Grey4.5	Lemongrass Ginger4.5
French Earl Grey 4.5	Kama Chai Sutra4.5
Pure Green	Cool Mint4.5
Royal Chamomile4.5	Fresh Mint4.5
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Lavazza Coffee (decaf availabl	
Espresso3.8	
Double Espresso5.0	Short Macchiato4.0
Flat White4.0	Extra Shot
Cafe Latte4.5	Chai Latte 4.5
Cappuccino 4.0	Affogato8.0
Hot Mocha4.5	+Frangelico15.0
Hot Chocolate4.5	+Baileys15.0
Lebanese Coffee4.0	+Tia Maria15.0
Long Black 4.0	Sub Soy and Almond Milk0.5

IMPORTANT NOTICE REGARDING ALLERGIES AND DIETARY REQUESTS.

As much as we try to provide for all dietary requirements, all dishes are not suitable for those with an anaphylactic allergy, due to the potential traces of allergens in the working environment and supplied ingredients.