

## ROKHAT DESSERTS



### **CLASSIC . . . . . \$10.00** **VANILLA CREME BRULLE**

Creamy and smooth baked vanilla custard topped with a burnt sugar caramels.



### **NAPOLEAN . . . . . \$10.00**

Seven delicate layers of puff pastry based with smooth & buttery Bavarian cream



### **LAVA CAKE . . . . . \$10.00**

Warm moist chocolate cake with a heart of creamy rich chocolate served with a scoop of vanilla ice cream; served warm.



### **DOLCE DE . . . . . \$10.00** **LECHE DONUTS**

Indulge in a warm, molten center encased freshly fried donuts for your pleasure.



### **Tres Leches . . . . . \$10.00**

A light, fluffy sponge cake soaked in three kinds of milk, topped with whipped cream for a rich yet refreshing finish.



### **KATAIFI with . . . . \$10.00** **MILK & PISTACHIO**

A delicate cold dessert made with shredded kataifi pastry, layered with creamy milk custard and topped with crushed pistachios for a sweet, nutty finish



### **ICE CREAM . . . . . \$8.00**

Two Scoops: Vanilla, Chocolate, Strawberries, Black cherry.



### **TIRAMISU . . . . . \$10.00**

Layers of fresh seasonal berries, whipped cream, and crunchy granola for a refreshing treat.



### **BAKHLAVA . . . . . \$10.00**

4 pieces of handmade pistachio baklava made of filo dough stuffed with chopped nuts, sweetened with honey served warm.