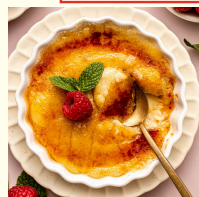


## ROKHAT DESSERTS



### **CLASSIC ..... \$12.00** **VANILLA CREME** **BRULLE**

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



### **NAPOLEAN ..... \$12.00**

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



### **TIRAMISU ..... \$12.00**

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



### **DOLCE DE ..... \$12.00** **LECHE DONUTS**

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



### **LAVA CAKE ..... \$12.00**

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



### **NY ..... \$12.00** **CHEESECAKE**

New York- style cheesecake made with cream cheese, evaporated milk.



### **BAKHLAVA ..... \$12.00**

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



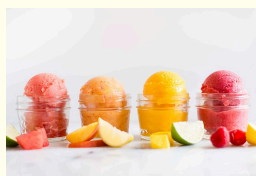
### **MIXED BERRY .... \$12.00** **BOWL**

A curated assortment of bite sized delights, perfect for a sweet finish,



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

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



### **Ice Cream Sorbet .. \$8.00**

Two Scoops: Mango, Raspberry, Pineapple, Lemonade.



### **Tres Leches ..... \$12.00**

Moist cake soaked in condensed milk, evaporated milk and heavy cream.



### **NUTELLA ..... \$12.00** **CHEESECAKE**

Nutella cheesecake topped with Nutella



### **MANGO CREPE .... 12.00** **CAKE**

Layers of delicate crepes stacked with fresh mango smooth cream, finished with a golden glaze for light, tropical indulgence.



### **MANGO ..... \$12** **RASMALAI**

Soft, spongy rasmalai soaked in rich, saffron-infused milk, blended with fresh mango pulp for a fruity twist on the classic dessert.