

Jounieh

Dessert Menu

Walnut Baklava With rhubarb purée, nougatine, vanilla ice cream	\$16
Bassam Chocolate Parfait With honeycomb, white sesame ice cream	\$16
Vanilla & Yoghurt Panacotta With berries, pistachio, almonds	\$14
Cheese Selection 1/2 With fruit paste, crackers	\$9 / \$16
Jounieh's Affogato Add liqueur of your choice	\$9 / \$16
Selection of Ice Cream & Sorbet Please ask your waiter for today's flavours	\$4.5ea

HOT DRINKS

Toby's Estate Coffee	\$4 / L \$4.5
Iced Coffee	\$7.5
Toby's Estate Loose Leaf Teas English Breakfast Earl Grey Green Sencha Organic Peppermint Organic Chamomile	\$4.5
Chai Me Sticky Chai Tea	\$5
Chai Latte	\$4.5 / L \$5

LEBANESE COFFEE

Per Person	\$5
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Beverage Menu

DESSERT WINE

Served with dried figs & dates 90 ml

Baumard Carte D'or France	G \$15 / B \$50
Royal Tokay Aszu 5 Puttonyos Hungary	G \$30 / B \$75

PORTS AND FORTIFIEDS

Served with dried figs & dates 60 ml

East India Solera Sherry Spain	\$12
Galway Pipe Port Australia	\$13
Penfolds Grandfather Port Australia	\$20

DIGESTIVES

Served with dried figs & dates 60 ml

Averna Italy	\$9
D.O.M Benedictine France	\$9

COGNACS

Served with dried figs & dates 45 ml

Martell VSOP France	\$20
Remy Martin VSOP France	\$32
Martel Cordon Bleu France	\$40
Martell XO France	\$45
Hennessy XO France	\$45