

Café  
Bateel

بتييل

DESSERT MENU

## Exquisite Desserts, Curated by Bateel.

Handmade to perfection, every Bateel dessert is an ode to culinary creativity and excellence. Crafted using only the finest ingredients sourced from all over the world, our recipes are inspired by traditional classics and infused with rich, exciting flavours for an irresistible taste.

Indulge in sweet artisanal signatures, seasonal specials, speciality cakes, fresh ice creams and decadent pastries, all while enjoying Café Bateel's superb service and Arabian hospitality.

— DISCOVER THE DIFFERENCE —

## SIGNATURE DESSERTS

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### Saffron Tres Leches NEW 6 5

A creamy and rich sponge soaked with saffron infused milk, finished with fresh mascarpone Chantilly cream. (463Kcal)

### Rose Tres Leches 6 5

Rose infused cream soaked into a light and moist sponge, finished with fresh mascarpone and Chantilly cream. (504Kcal)

### Chocolate Fondant 5 6

Warm chocolate fondant with a rich molten centre, served with artisanal French vanilla ice cream. (487Kcal)

### Dulce de Leche Lava Cake 5 8

Warm dulce lava cake with a silky-smooth molten centre, served with vanilla ice cream. (849Kcal)

### Bateel Date Pudding 6 2

Warm date pudding served with a butterscotch reduction, tangy yoghurt ice cream, caramelised pecans and date dhibs. (322Kcal)

### Date Tres Leches 5 4

Bateel vanilla date dhibs blended into a light and moist sponge, finished with fresh mascarpone, Chantilly cream and Segai dates. (540Kcal)

### Bateel French Toast 6 2

Warm brioche French toast served with salted caramel, Chantilly cream and fresh berries. (1277Kcal)



*Saffron Tres Leches*

## CLASSICS

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### Chocolate Raspberry Cake 4 4

A vegan raspberry cake with a creamy ganache on a crunchy chocolate biscuit base. (588Kcal)

### Vegan Chocolate Cake 4 4

Premium vegan milk chocolate ganache layered between soft sponge on a crispy praline base. (585Kcal)

### Tiramisu 4 6

A classic Italian dessert with rich espresso and date dhibs infused Savoirdi biscuit, layered with light mascarpone, finished with a dusting of cocoa. (498Kcal)

### Chocolate Éclair 4 4

Delicate choux pastry filled with dark chocolate cream, glazed with Brazilian origin dark chocolate. (379Kcal)

### Dhibs Millefeuille 3 9

Layered French pastry with smooth cream, flavoured with Bateel date dhibs for a unique twist. (447Kcal)

### Bateel Date Cheesecake 4 6

A Bateel twist on an American classic, light cream cheese with a layer of our signature date pudding on a crispy biscuit base. (1099Kcal)

### Chocolate Brownie 2 9

Delightfully moist brownie made with Bateel's 64% Brazilian origin chocolate and crunchy pecans. (481Kcal)



## CLASSICS

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### Madagascar Dark Chocolate Cake 3 9

An aromatic chocolate biscuit base topped with tonka bean cream, Madagascar dark chocolate mousse, crispy praline and feuilletine. (402Kcal)

### Kholas Pecan Pie 3 7

Freshly-baked pie with crunchy pecans, Bateel date dhibs and Kholas dates, topped with caramelised pecans. (449Kcal)

### Kholas Pistachio Pie 3 7

Delicious crunchy pie made with premium pistachios, Bateel date dhibs and ripe Kholas dates. (425Kcal)

## ICE CREAMS

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### Artisan Ice Cream 3 0

Two scoops of your choice – classic vanilla (95Kcal), chocolate (97Kcal), pistachio (115Kcal) or yoghurt with pecan and dhibs. (139Kcal)

### Rhubab Platter

Small (three dates) (120Kcal) 1 0  
Medium (five dates) (200Kcal) 1 7  
Large (seven dates) (280Kcal) 2 2

## ENHANCE YOUR ICE CREAM

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Caramel sauce (194Kcal) 7  
Chocolate sauce (194Kcal)  
Strawberry sauce (115Kcal)  
Whipped cream (37Kcal)  
Caramelised pecans (353Kcal)



BATEEL CATERING

The perfect choice for corporate meetings,  
private parties and elegant social events.

