

Café
Bateel

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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

Chocolate Fondant 48

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

Dulce de Leche Lava Cake 46

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

Date Tres Leches 46

Bateel's vanilla date dhibs blended into a light and moist sponge, finished with fresh mascarpone, Chantilly cream and Segai dates.

Bateel Date Pudding 48

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

Bateel French Toast 49

Warm brioche French toast served with salted caramel, Chantilly cream and fresh berries.



CLASSICS

Chocolate Raspberry Cake NEW 3 8

A vegan raspberry cake with a creamy ganache on a crunchy chocolate biscuit base.

Vegan Chocolate Cake NEW 3 8

Premium vegan milk chocolate ganache layered between soft sponge on a crispy praline base.

Tiramisu 3 6

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

Chocolate & Cherry Dome 3 6

Milk chocolate crèmeux blended with cherry confit and amarena on a crunchy hazelnut and chocolate base, topped with cherry Chantilly cream.

Chocolate Éclair NEW 3 6

Delicate choux pastry filled with dark chocolate cream, glazed with Brazilian origin dark chocolate.

Dhibs Millefeuille 3 4

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

Bateel Date Cheesecake 3 8

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

Mango & Passion Fruit Crèmeux 3 6

Irresistible coconut biscuit base layered with mango, banana and passion fruit crèmeux with a white chocolate glaze.



CLASSICS

Madagascar Dark Chocolate Cake 3 8

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

Kholas Pecan Pie 3 6

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

Kholas Pistachio Pie 3 6

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

Chocolate Brownie 2 8

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

ICE CREAMS

Artisan Ice Cream 2 9

Two scoops of your choice – classic vanilla, chocolate, coffee, strawberry, pistachio or yoghurt with pecan and dhibs.

Raspberry Sorbet 2 9

A deliciously light, fresh raspberry sorbet.

Rhutab Platter

Small (three dates) 1 0
Medium (five dates) 1 6
Large (seven dates) 2 2

Caffè Affogato 2 9

Rich Bateel espresso poured over artisanal vanilla ice cream.

ENHANCE YOUR ICE CREAM

Caramel sauce / Chocolate sauce / 7
Strawberry sauce / Whipped cream /
Caramelised pecans



BATEEL CATERING

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

