



THE ART OF HOSTING

Hot Beverages

Rose Vanilla Flat White

Espresso softened with velvety milk, infused with rose and a hint of vanilla

Vanilla Latte

Smooth espresso with creamy milk and classic vanilla

Date Caramel Macchiato

Espresso layered with steamed milk and date-caramel syrup

Hazelnut Cappuccino

Nutty hazelnut syrup blended with rich espresso and frothed milk

Classic Belgian Hot Chocolate

Creamy, rich, and indulgent, made with premium Belgian chocolate

Orange Blossom Dark Hot Chocolate

Intense dark chocolate with a touch of orange blossom water

Chai Latte

Spiced Indian tea with milk, cardamom, cinnamon, and clove

Strawberry Matcha Iced Latte

Layered fresh strawberry purée topped with iced matcha latte

Coconut Matcha Cooler

Matcha blended with chilled coconut milk

Tea Blends

Moroccan Mint Green Tea

Refreshing green tea steeped with fresh mint leaves

Chamomile & Rose Petal Tea

Chamomile blossoms with rose petals

Zaatar & Lemon Herbal Tea

A zesty, aromatic infusion of zaatar herbs and lemon zest

Green Tea with Jasmine

Light, floral green tea infused with jasmine blossoms

Ginger & Lemongrass

Spicy, citrusy, and cleansing

English Breakfast Tea

A strong, full-bodied black tea blend

35 AED per person with a minimum of 10 guests

Barista & Machine is chargeable at a separate rate