

DESSERTS

San Sebastian Cheesecake 530
Spanish-style cheesecake with a caramelized exterior and a rich, creamy center. Served with Belgian chocolate sauce.

Chocolate Brownie with Forest Berries Sauce 510
Moist, intensely chocolatey brownie topped with forest fruit sauce and served with ice cream.

Dark Chocolate Profiterole 510
Delicate choux pastry filled with rich pastry cream, finished with warm chocolate sauce.

Red Velvet Magnolia with Forest Fruits 470
Silky magnolia pudding layered with red velvet biscuit pieces and forest fruit sauce.

Italian Tiramisu 560
A classic Italian dessert made with coffee-soaked ladyfinger biscuits, mascarpone cheese, and cocoa powder.

Hazelnut Saray Kadayif 450
Oven-baked until golden, fine kadayif strands filled generously with hazelnuts.

Dark Chocolate Soufflé
Lightly risen chocolate cake with a soft center and crisp exterior. Served warm.

Tahini “Kemalpaşa Dessert” with Clotted Cream 420
A traditional syrup-soaked cheese dough dessert, served with tahini and clotted cream.

Baklava Cream Puff 510
Crispy baklava pieces combined with light and creamy mousse.

White Chocolate Raspberry Cake 580
White chocolate mousse over biscuit crumble, finished with raspberry sauce.

Lotus Cake 580
Soft Lotus halva base layered with Lotus cream, whipped cream, and a glossy glaze dome.

Triangle Baklava Slice 790
A classic presentation of Turkey’s iconic baklava in triangular form. Served with ice cream.

Our “Signature” Desserts

(Selected desserts highlighted as house specialties.)

Burnt Rice Pudding “Crème Brûlée” Style 560
Silky traditional rice pudding topped with a caramelized sugar crust.

Dubai Special 470
A rich and creamy dessert inspired by Dubai chocolate, prepared with caramel chocolate, magnolia cream, and crispy kadayif pieces.

Fig Pudding 420
Silky almond milk pudding combined with the natural sweetness of figs, finished with crispy baklava crumble.

Coconut Rice Pudding 750
Coconut rice pudding served inside a milk chocolate shell, topped with caramelized coconut crunch.

AFTERNOON TEA MENU

A refined selection of distinctive flavors, served on special presentation trays.

1,450 TRY per person

Top Tier - Starters

Beetroot & Walnut Hummus, Sour Cherry Stuffed Vine Leaves, Stuffed Dried Eggplant, Samphire Salad

Middle Tier - Mini Desserts

Forest Fruit Magnolia, Profiterole, Tahini Kemalpaşa, Mini Chocolate Brownie

Bottom Tier - Mini Sandwiches

Smoked Turkey Sandwich, Smoked Salmon Bruschetta, Open-Faced Sandwich with Spinach & Tulum Cheese

**Our Afternoon Tea Menu is served for two people, available weekdays between 14:00 – 18:00.*

TEA SELECTION

Traditional Turkish Tea 150

Carefully brewed and served in a classic tulip-shaped glass, offering a balanced aroma and distinctive flavor.

Ayurveda Herbs & Ginger 250

A warming Ayurvedic blend of ginger, turmeric, and healing herbs.

Famous Earl Grey 250

Premium black tea enriched with natural bergamot essence.

Chamomile 250

Herbal infusion prepared from carefully selected chamomile flowers.

Coconut Tea 250

Black tea enriched with tropical coconut aroma.

Ronnefeldt® Tea Leaves 250 English Breakfast Tea

Classic black tea made from finely cut, high-quality leaves.

Rooibos Vanilla 250

South African red rooibos tea with soft vanilla notes.

Green Tea 250

Delicately selected green tea leaves.

Milky Oolong 300

Semi-fermented Oolong tea with a smooth, creamy mouthfeel.

Lapsang Souchong 310

Famous Chinese black tea known for its distinctive smoky aroma—deep, bold, and characterful.

COFFEE SELECTION

Traditional Turkish Coffee (Artisan Roasted)

Classic Turkish Coffee 240 / 290

Single / Double

Mastic-Flavored Turkish Coffee 260 / 290

Single / Double

Espresso Selection

Single 260

Ristretto 260

Lungo 260

Double 310

Milk-Based Espresso Drinks

Latte 310

Macchiato 290

Cappuccino 310

Cortado 310

Flat White 310

Mocha 340

White Chocolate Mocha 310

Caramel Macchiato 310

For Black Coffee Lovers

Freshly Brewed 290

Filter Coffee

Americano 290

Trendy Coffee Options

Toffee Nut Latte 370

Lotus Latte 340

Chai Latte 340

Pumpkin Spice Latte 370

If you have any known food allergies, please inform our service staff.

You can access the full list of allergens for the items on our menu via our Lunch & Dinner menu or through all of our QR (digital) menus.

Prices listed on the menu were last updated on February 1, 2026.

