



DESSERT

SIGNATURE DESSERTS



STICKY DATE PUDDING

SIGNATURES

STICKY DATE PUDDING  7.2

Bateel's organic Ajwa date pudding, served warm with toffee sauce, pecan tuille and vanilla gelato.

CHOCOLATE & DATE FONDANT 6.2

Classic chocolate fondant with organic date and almonds truffles, served with vanilla gelato.

GELATO

ARTISAN GELATO  3.6

Two scoops of your choice:

Madagascar vanilla
Single origin chocolate
Terracina strawberry
Sicilian pistachio
Fior Di Latte
Greek yoghurt and pecan

RASPBERRY SORBET  3.6

Light and smooth sorbet made from fresh raspberries.

RHUTAB PLATTER  Three/five/seven dates 15/22/29

CAFFÈ AFFOGATO  4.4

Rich Bateel espresso poured over artisanal vanilla gelato.

ENHANCE YOUR DESSERT

CARAMEL SAUCE 9
CHOCOLATE SAUCE
STRAWBERRY SAUCE
WHIPPED CREAM
CARAMELISED PECANS
DATE SYRUP



ARTISAN GELATO

ALL PRICES ARE INCLUSIVE OF VAT.



GLUTEN-FREE

CLASSIC GATEAUX



DATE MILLEFEUILLE

DATE DE LECHE CHEESECAKE 4 9

Date de leche cheesecake, Bateel date jam and crunchy almond base

HAZELNUT YUZU 4 8

Hazelnut crunchy base layered with tangy yuzu ganache, light hazelnut cream and topped with Gianduja glaze.

ALMOND APRICOT CAKE 4 6

Layers of crispy almond biscuit, a light almond sponge, apricot compote and roasted almond cream.

DATE & PECAN MILLEFEUILLE 4 6

Layered caramelised puff pastry with smooth vanilla cream, date jam and pecan praline.

LUXURY FRUIT TART 4 9

A delicate tart filled with vanilla cream, topped with an assortment of fresh seasonal fruits.

KHOLAS PISTACHIO PIE 4 4

Crunchy pie made with premium pistachios, Bateel date syrup and ripe organic Kholas dates.

BASQUE CHEESECAKE 4 8

Classic Basque-style caramelised cheesecake served with blueberry compote.

STRAWBERRY CAKE 4 6

Layers of almond sponge, strawberry compote and whipped strawberry ganache.

CHOCOLATE & DATE CAKE 4 8

Flourless chocolate sponge with a layer of homemade date jam and chocolate crèmeux.

VANILLA GATEAUX 4 6

Vanilla biscuit filled with crispy duja, topped with smooth vanilla crèmeux and mousse.

RASPBERRY & VANILLA CHEESECAKE 4 9

Vanilla-infused cream cheese layered over a crunchy hazelnut base and raspberry jam.

TIRAMISU 4 8

Savoiard biscuits in espresso and date syrup, layered with mascarpone mousse, finished with cocoa dust.

MADAGASCAR DARK CHOCOLATE CAKE 4 8

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



RASPBERRY & VANILLA CHEESECAKE

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GLUTEN-FREE



BATEEL CATERING

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