

الحلويات  
**Desserts** (All Homemade)

EL SHEIKH RESTAURANT



*Experience Alfresco Dining & Lebanese Divan*

**Desserts** (All Homemade)

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|---|---------------|
| <b>1. Basbossa</b> بسبوسه   | <b>\$3.50</b> |
| Suji Semolina mixed with ghee and sweetened milk then baked for approximately 2hrs.   |               |
| <b>★ 2. Baklawa</b> بقلاوه  | <b>\$3.50</b> |
| The first dessert ever made in Lebanon. Dough stuffed with nut, glazed with butter, then baked for approximately 5 hours. The final result is glazed with mouth watering honey syrup. |               |
| <b>3. Mohalabia</b> مهلبيه  | <b>\$3.50</b> |
| Rice confectionary, with milk and sugar.  |               |
| <b>4. Strawberry Cheesecake</b> كيك بالجبنه   | <b>\$4.50</b> |
| <b>5. Assorted Mixed Dessert</b> حلويات مشكل  | <b>\$4.50</b> |
| Look into the fridge.   |               |



\* All prices in SGD.

\* Pictures shown are for illustration purpose only.

\* All prices subject to 10% service charge.

\* We accept credit card payment of \$20 and above.

★ Highly Recommended.

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