PIER 88 SINCE 2008

DESSERT MENU

Almaza Bay

DESSERTS

MANGO

Composition

Vanilla-hazelnut mousse
Mango passion compote
Hazelnut sponge
Chocolate glaze

EGP 500 €8.00

NOTTE DI CAFE

Composition

Vanilla-mascarpone mousse
Espresso-amaretto syrup
Lady finger sponge

EGP 500 €8.00

TROPICAL SMOOTHIE

Composition

Baked cheese cake
Cheese cake mousse
Pineapple-mango compote
croustillant

EGP 500 €8.00

CHOCOLATE MACARON

Composition

Chocolate mousse
Chocolate cremeux
Chocolate sponge
Hazelnut praline
Chocolate croustillant

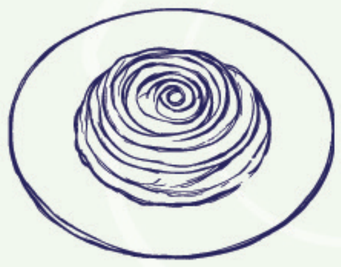
EGP 500 €8.00

CHEF'S SPECIAL

Our Signature dessert

Please ask your waiter for our weekly specials

EGP 650 €10.50



Euro prices are indicative & subject to the daily exchange rate.
All prices are subject to a 12% service charge & 14% VAT

Curated by Artem Vasylevych & his culinary team

Artem Vasylevych

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CLASSIC LINE

TIMELESS GELATO FLAVORS *EGP 250* *€4.00*

The Classic Line reimagines timeless gelato flavors with local ingredients & a dash of childhood nostalgia. Designed for kids, teens, & families, this line features fun, colorful, & creamy creations inspired by Egypt's sun-soaked fruits & a love for sweet indulgence.

MADAGASCAR VANILLA

DARK CHOCOLATE

COFFEE

BLUEBERRY YOGHURT

BOTANICAL SORBETS

PURE, REFRESHING, NATURALLY VIBRANT *EGP 250* *€4.00*

The Botanical Sorbets line — also known as Herbal Breeze — is a refined collection of plant-based, dairy free sorbets designed for wellness-minded guests, vegans, & lovers of light, refreshing desserts.Inspired by nature's palette & crafted without compromise, each sorbet pairs fresh fruits with aromatic herbs, floral infusions, or tea extracts

WATERMELON HIBISCUS

MANGO-PASSIONFRUIT

HONEY MELON

BASIL-LEMON

RASPBERRY RED

CALAMANSI LEMON SORBET

ITALIAN ROOTS

LIGHT. REFINED. EFFORTLESSLY INDULGENT *EGP 350* *€5.50*

Italian Pastry Roots is a dessert-driven line inspired by the comfort & elegance of Italian pastry culture. It brings together creamy textures, coffee, mascarpone, biscuit, caramelized sugar, chocolate & fruit - the flavors that feel familiar in a restaurant dessert menu, but reimagined as gelato.

CREMA CATALANA

TIRAMISU

CHEESECAKE

CHOCOLATE OPERA



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