

An artistic, painterly illustration of a Parisian cafe scene. In the background, the Eiffel Tower stands prominently against a light, hazy sky. The foreground is filled with lush, vibrant pink and red flowers, some in a large bouquet on the left and others in a vase on a small table on the right. A white, ornate chair is positioned in the center, facing a small round table covered with a white cloth. The overall style is soft and romantic, with visible brushstrokes and a warm, inviting atmosphere.

PAPARAZZI

DESSERT MENU

Desserts

Signature desserts crafted to finish your evening in style.

PISTACHIO CRÈME BRÛLÉE • 12

Pistachio custard, brûléed top, Sicilian pistachio gelato.

BAKED VANILLA CHEESECAKE • 10

Velvety vanilla cheesecake with warm strawberry sauce.

HERITAGE TOFFEE PUDDING • 10

A timeless British dessert, reimagined soft date sponge with warm toffee sauce and Madagascar Vanilla.

WARM BROWNIE • 11

*Indulgent chocolate brownie with the perfect fudge centre.
Served with vanilla ice cream.*

TIRAMISU TABLESIDE • 12

Espresso-soaked sponge layered with mascarpone mousse and cocoa, assembled live at your table.

THE CHOCOLATE BOMB • 14

*Salted caramel pour. Sicilian pistachio gelato, crushed Ferrero Rocher, brownie, kunafa.
For the sweet lovers.*

ICE CREAM | SORBET SELECTION • 8

Choose any 3 scoops:

Madagascar Vanilla • Caffè Latte • Sicilian Pistachio • Raspberry • Coconut • Mango.