

THE
MEAT
CO. EST. 1976

*The word “dessert” originated from the French word desservir, meaning “to clear the table”. The term dates from the 14th century but attained its current meaning around the beginning of the 20th century when “service a la française” (setting a variety of dishes on the table at the same time) was replaced with “service à la russe” (presenting a meal in courses.)
And now you know.*

DESSERT

Chocolate & Pistachio Fondant (N) 6.5

Valrhona Manjari chocolate, pistachio praline, mascarpone ice cream & buckwheat crumble

Nitro Rosewater Rocks (N) 5.5

Rosewater white chocolate bavaois, loaded with strawberry compote, caramel popcorn, blondie cake, Swiss meringue & almond sauce

Peanut Butter & Milk Chocolate Mousse (N) 4.8

Peanut mousse, banana compote, banana ice cream, milk chocolate ganache, peanut crunch

Brie Cheesecake (N) 5

Brie cheese, walnut crumble, grapefruit sorbet

Espresso Mascarpone 5

Milk chocolate whipped ganache, coffee-infused mascarpone, chantilly cream, Feuilletine crunch

Caramel Malva Pudding 6.5

South African inspired dessert with caramel toffee sauce & Rooibos tea ice cream

Freshly Made Trio Ice Cream or Sorbet 4

Chef's selection
Please ask your waiter for our flavours

The Meat Co Dessert Sharing Platter for 2 (N) 18

Not to be missed!
The perfect mixture of our signature desserts to tempt your palate

Chef's Cheese Platter (N) 8.5

A selection of aged cheese, dried fruits, quince paste, fresh fig, grapes & crackers

(N) Nuts (SS) Sesame Seeds (V) Vegetarian

Please ask your waiter for gluten-free & dairy-free options.

All prices are in Bahrain Dinar inclusive of 10% service charge, 5% government levy and 10% VAT.

