

**Ravani / Coconut Cake** (D) (G)

*Semolina sponge cake in syrup with coconut ice cream*

*Chrysogerakas 2013, Kir-Yianni, Amyndeon, Macedonia, Greece*

**Loukoumades / Fried Greek Donuts** (G) (N)

*Fried dough, honey, cinnamon and caramelized walnuts (10 min wait)*

*Moscato Passito 2015, Palazzina, Il Cascinone, Piedmont, Italy*

**Tarta Socolata / Chocolate Tart** (N) (D) (G)

*Salted caramel ganache with Tahiti vanilla ice-cream, almond & chocolate crumble*

*Moscato Passito 2015, Palazzina, Il Cascinone, Piedmont, Italy*

**Gaia Cheesecake** (N) (D) (G)

*With hazelnut crumble & caramelized apple*

*Château Rieussac 2011, Sauternes, France*

**Frouto Salata / Fruit Salad**

*Seasonal fruits & Fresh sorbets*

**Sokolatina / Chocolate Brownie** (N) (D) (G)

*Brownie with mastiha marshmallow, coffee crumble, hazelnut &*

*Tahiti vanilla ice cream*

*Taylor's 10 years Old Tawny, Douro, Portugal*

**Fillo Mille Feuille** (N) (D) (G)

*Fillo pastry, pastry cream and pistachio*

*Oremus Aszu 5 Puttonyos, Tokaji, Hungary 2008*

**Pagoto Giaurti / Frozen Yogurt** (N) (D) (G)

*Homemade frozen Greek yogurt with honey, walnuts & loucoumade*

*Oremus Aszu 5 Puttonyos, Tokaji, Hungary 2008*

**Portokalopita / Orange Cake** (N) (D) (G)

*Orange cake, Greek yogurt, mastiha ice cream and olive oil*

*Muscat de Beaumes de Venis 2008, Domaine de Coyeux, France*

**Gaia Platter** (N) (D) (G)

*(Recommended for four)*

*Brut, Prestige Rose, Taittinger, Reims, France*

**Sweet Bite**

**Chocolate Truffles** (D)

**Pistachio Halva** (N) (D)

**Daily Selection of Ice Cream and Sorbet** *per scoop*

*Chef's selection of flavours* (N) (D) (G)

*\* Glass of sweet wine (75ml) recommended by our sommeliers to complement your dessert*