

2024 Press Release / Jumeirah Hotels & Resorts / Talise Spa



Les Desserts' exquisite new menu debut at the Burj Al Arab Jumeirah.

Les Desserts' award-winning pastry chef Tom Coll has curated a new menu of culinary masterpieces featuring pastries, signature cakes and luxury gifts.

Images can be viewed [HERE](#)

United Arab Emirates, Dubai: Les Desserts, the Burj Al Arab Jumeirah's opulent pastry boutique, has launched a new and exquisite luxury sweet and gift collection, curated by award-winning pastry chef Tom Coll.

Known for his emotive use of flavour and sophisticated technique, Tom Coll has expanded Les Desserts' sumptuous range with a selection of visually delightful, handcrafted treats including Pastries, Entremets, Gateaux, Cookies and Signature Cakes as well as Les Desserts' iconic chocolate and gold helicopter gifts.

Designed to inspire all the senses with intricate design, delicious scents and a delectable taste experience, the new dessert collection features a velvety Coffee Mousse with caramel and crunch, a zesty Mango Cheesecake with fresh mangos, and a creamy Vanilla, Tonka, and Caramel with almond sponge. There's the rich Raspberry Tart baked with vanilla cream, a nutty Hazelnut Paris-Brest with praliné, Pistachio Religieuse and pistachio crèmeux and delicious gluten-free options such as the gooey Chocolate Flower with chocolate mousse and pecan crunch, and the fruit-infused Black Forest dessert with vanilla Chantilly and cherry marmalade.

They are available as Individual Pastries, as Entremets starting from for 4-6 pieces or as a Signature Cake. The cake collection features The Palme, an indulgent confection with hazelnut gianduja mousse, lemon confit, dark chocolate mousse and dulce de lech.



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For a lavish celebration, the Gâteaux de Voyage range now features Vanilla Flan and Marble Cake, as well as Gateaux de Savoie, three little sweet delights. Les Desserts Chocolate Bars have been reimagined in three distinct flavours including a crunchy Almond, Hazelnut and Wild Puffed Rice, a zingy Pistachio and Orange Blossom and Vanilla, and a smooth Tonka and Caramel. A melt-in-the-mouth Assortment of Cookies include hazelnut, pistachio, raspberry, vanilla flan and chocolate brioche flavours.

The Dark Chocolate or Gold Helicopters make decadent gifts and pay homage to the iconic Burj Al Arab Jumeirah helipad arrival experience. Starting from AED 850 a piece, the helicopters are art pieces that combine culinary craftsmanship with creative presentation.

Les Desserts uses the region's finest ingredients and incorporates various dietary requirement options including gluten-free, nut-free, and dairy-free. Purchases can be made on site at the boutique, or as a luxurious treat or gift to take-away.

The culinary virtuoso behind the new menu, Tom Coll, joined the Burj Al Arab Jumeirah in 2021, bringing a wealth of experience from Europe's top pastry schools and kitchens. His innovative approach and mastery in pastry have elevated Les Desserts offerings to an unparalleled level, securing his title as the UAE's Pastry Chef of the Year at the Gault&Millau UAE Awards 2023.

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Notes to Editors:

Contact Burj Al Arab to book this exclusive experience. Call +971 4 301 7777, email baainfo@jumeirah.com or [click here. www.jumeirah.com](https://www.jumeirah.com)

In the meantime, stay connected via social media channels and don't forget to tag us in your posts with #TimeExceptionallyWellSpent.

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