

the
JAMM HUB
RESTAURANT & COCKTAIL BAR

Treat Yourself to our

Sweet Endings

...crafted to linger!

Our desserts are crafted and prepared in-house by our Head Chef, raised and trained in Italy, bringing generations of tradition to every plate. Each creation blends time-honoured European recipes with a modern touch — simple, soulful, and made to linger, just as dessert should be.



*We'd Love to Hear From You –
Scan to Leave a Review!*

DESSERTS

Indulgent creations for a perfect finale

Crème Brûlée 7.5

Classic vanilla crème brûlée with a fresh berry garnish

Panna Cotta al Basilico 7.5

Silky basil-infused panna cotta with a strawberry sauce

Torrija 7.5

Spanish-style caramelized brioche with cinnamon and maple syrup, served with vanilla ice cream and toasted almonds

Semifreddo al Melone 7.5

Italian light melon semifreddo with fresh melon sauce & crumbles

House-Made Ice Cream 7

Rich chocolate, creamy vanilla & fruity strawberry

COCKTAILS

Handpicked cocktails to complement your sweet ending

Espresso Martini 12

Vodka, Kahlua, Espresso, Vanilla Syrup

Berry Nutty Sour 14

A remarkable fusion of berry freshness and nutty smoothness, enhanced by a hint of citrus from gin

Sun-Kissed Melon 14

Vibrant citrus and herbal notes of Aperol blend beautifully with the juicy sweetness of melon liqueur

If you have a food allergy, intolerance, or coeliac disease – please speak to the staff about the ingredients in your food and drink before you order. A discretionary service charge of 12.5% will be added to your bill. The full amount is shared among our dedicated team.