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# Anantara Khareef Chocolate

In an exclusive collaboration with Anantara Salalah, Chef Nouel Catis brings his Million Dollar Dessert Magic to Oman with a Salalah-inspired take on his world-famous Dubai Chocolate—crafted from an original recipe that celebrates heritage, luxury, and innovation.

## Ingredients:

40% Milk chocolate (cocoa bean, sugar, dry milk powder), coconut-infused chocolate, coconut oil, desiccated coconut, pistachio, kunafa, ghee.

## Allergens:

Produced in a facility that uses dairy and nuts; contains soy.



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# Coconut Malva Cake

A signature Anantara dessert by Chef Nouel Catis, this warm and comforting coconut malva cake is soaked in velvety coconut caramel sauce, then topped with toasted coconut gelato and a delicate crunch of caramelised pecan-sesame. A celebration of tropical flavours and textures in every bite.

## Ingredients:

Prepared with coconut, apricot purée, laban, flour, brown and granulated sugar, butter, egg, cream, milk, vanilla, pecans, sesame seeds, and a touch of spice.

## Allergens:

Contains dairy, eggs, tree nuts (pecans), sesame, coconut, and gluten.





منتجع البليد - صلالة  
AL BALEED RESORT  
SALALAH  
BY ANANTARA

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CHEF  
NOUEL CATÍS

AL BALEED RESORT SALALAH BY ANANTARA

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