Dessert & Coffee









Sweet Treats

Sherbet Platter Selection of 3 housemade sherbets	220
Ile Flottante Caramelised popcorn, vanilla sauce, Baileys liquor	350
Lemon Tart Orange sablé, lemon cream, French meringue	350
Apple Pie Sauteed apples caramelised with calvados, caramel ice-cream	350
70% Valrhona Chocolate Palet Crunchy praline (gluten free)	350
Baba au Rhum Brioche soaked in rum, whipped cream, fruit salad	350
Grand Marnier Soufflé Traditional French dessert prepared with orange liquor	350
Mille-Feuille "Grands Augustins" Multi-layered puff pastry with Bourbon vanilla cream	350
Chocolate Lava Lava chocolate cake using 70% Valrhona chocolate, vanilla ice cream	350
Crême Brulée Bourbon vanilla custard, caramelised sugar	350
Chocolate Profiteroles Vanilla ice cream in puff pastry, warm Chiang Mai chocolate sauce	350
Deconstructed Mango Sticky Rice Fresh mango, espuma sticky rice, coconut ice cream	350

Nespresso Coffee

Espresso, Ristretto	120
Macchiato, Cappuccino	160
Double Espresso	240

Ristretto Intenso

Exceptionally intense, creamy texture, notes of pepper

Espresso Origin - Brazil

Smooth texture, elegantly mild and sweet, notes of toasted grain

Lungo Origin - Guatemala

Bold and smooth, well-balanced, dry and malty notes of cereal

Espresso Decaffeinato

Full-body decaffeinated espresso, dense, subtle notes of cocoa and roasted cereal

Tea

English Breakfast, Early Grey	120
Chamomile, Jasmine Green Tea	120
Darjeeling, Peppermint	120



crispy rice