

DESSERT MENU



Bobor Tnoat 4.50
*A Local Favorite, Young Palm Fruit
Served in a Coconut Milk with Palm Sugar*



Tapaer 4.00
*Fermented Sticky Black and White Rice,
Served in its own Syrup
With Fresh Young Coconut Shavings*



**Poached Pineapples
on Samai Rum** 5.00
*Crème Anglaise, Pineapples,
Pineapple Sorbet*



Choco Caramel Delight 6.50
*Chocolate Delicatessen,
Biscuit Almond Crumble, Caramel Sauce
Served with a Vanilla Brownie Ice Cream*

Selection of Ice Cream 3.00 Per Scoop

- Coconut
- Mango
- Pineapple Sorbet
- Chocolate
- Vanilla
- Strawberry
- Speculoos
- Berries Ice Cream
- Vanilla Brownie Ice Cream

Prices are in USD, exclusive of 7% service charge plus 10% government tax



Tiramisu

6.75

*Mascarpone, Kahlua Liquor, Café,
Ladyfinger, Cream, Cacao Powder*



Crème Brûlée

6.00

*Creamy Custard,
Topped with Caramelized Sugar*



Raspberry Cheesecake

6.50

*Cream Cheese, Raspberry Coulis,
Crumble, Berries Ice Cream*



Café Gourmand

6.00

*Daily Selection of Mini Desserts,
Served with a Choice of Coffee or Tea*



Fruit Platter

5.00

*Selection of the Daily Fruit
Based on the Season*



Mango Sticky Rice

6.50

*Ripe Mango, Sticky Rice, Coconut Milk
And Shredded, Pandan Oil*

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