

# 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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