

After Dinner Menu

Desserts

Lime & Lychee Granita	7.5
With fresh lychee & lime. Mango puree & Lychee liqueur	
Glouy Cheum	7
Sautéed banana in Malibu caramel sauce. Served with macapuno coconut ice cream & fresh coconut flakes	
Malibu & Coconut Panna Cotta	7.5
With vanilla, caramel and caramelised pineapple.	
Rich Chocolate Pudding	7
Covered in dark chocolate sauce. Served with your choice of luxury ice cream	
Kanom Khao Tom	7.5
Traditional North Eastern style steamed (in banana leaf parcel) coconut sticky rice with caramel peanuts & toasted sesame seeds. Served with macapuno coconut ice cream & pandan leaf sauce.	
Khao Niew Ma-muang	7
Black & White coconut sticky rice, pandan leaf sauce. Toasted sesame seeds and aromatic mango.	
Sticky Toffee Pudding	7
Served with luxury vanilla ice cream or double cream	
Spiced Crème Brulee	7
Infused with orange citrus, vanilla, nutmeg and cinnamon	



Movenpick Luxury Swiss Ice Cream Selections	6
Two scoops of any of the following flavours	
Vanilla Dreams	
Caramelita with Caramel pieces	
Coconut	
Swiss Chocolate	
Mint chocolate	
White Chocolate with White Chocolate pieces	
Movenpick Luxury Swiss Sorbet Selection	6
Two scoops of any of the following flavours	
Mango and Passionfruit	
Lemon	
Raspberry	

Please see the specials board for further treats!

Should you have any food allergy, please inform our staff members

With Your Desserts

PX Pedro Ximinez Fernando De Castilla, Spain	
There is coffee, liquorice, sweet tobacco, prunes, figs, raisins, tea and a dozen other fleeting scents with a surprising lightness and delicacy. An incredible, seductive, luscious and wonderful to drink sherry. Excellent poured over vanilla ice-cream!	
50ml	6
over ice-cream as a dessert	9.5

Tabali Late Harvest Muscat 2011

D.O. Limari Valley, Chile	
An intense aroma of fresh papaya, honey and floral hints. Whilst sweet and luscious it is perfectly balanced by citrus acidity on the long finish.	
Very drinkable	
125ml	9.5
375ml bottle	25

Chateau Eugene Reuillier Sauternes '14

Bordeaux, France	
Dominated by a subtle nutty note, most prominently almond. While honey, apricot and peach play their role, it is the almond nose and palate that set this wine apart and is a major part of its exotic appeal	
125ml	9

Paritua Isabella Late Harvest Semillon '11

Hawke's Bay, New Zealand	
Aroma of dry apricot, pawpaw and marmalade. Honeyed stone fruits & mandarin on the palate.	
125ml	10.5
375ml bottle	29.5

Cognac

Remy Martin V.S.O.P	6
Courvoisier	5

Whisky & Spirits

Glenkinchie 12 YO, Ardmore, Glenmorangie 10YO	5
Aberlour 12YO, Glenfiddich, Ardmore Single Malt	5
Jack Daniels, Jameson, Mekhong Thai Whisky	4
The Famous Grouse, Smirnoff Red Label	4
Bacardi Light Rum, Captain Morgan Dark Rum	4
Southern Comfort, Malibu, Dom Benedictine	4
Lychee Liqueur	4

Liqueurs, Port & Sherry

Disaronno, Sambuca Luxardo, Pink or Black	4
Kahlua, Baileys, Tia Maria, Tio Pepe Sherry	4
Warre's 2004 Late Bottled Vintage Port	4

Hot Drinks

Liqueur coffee of your choice topped with fresh double cream	9
Cappuccino, Latte, Mocha, Hot Chocolate	3.5
Macchiato, Americano, Espresso	3
Twinings Earl Grey/ Everyday/ Herbal/Fruit Tea	3

