After Dinner Menu

Desserts

Lime & Lychee Granita With pink grapefruit, fresh lychee & lime. Mango puree & Lychee liqueur	7.5
Glouy Cheum Sautéed banana in Malibu caramel sauce. Served with macapuno coconut ice cream & fresh coconut flakes	7
Lime and Tequila Panna Cotta With mint and Caramelised Pineapple.	7
Rich Chocolate Pudding Covered in dark chocolate sauce. Served with your choice of luxury ice cream	7
Kanom Khao Tom 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.	7.5
Sticky Toffee Pudding Served with luxury vanilla ice cream or double cream	7 1
Spiced Crème Brulee Infused with orange citrus, vanilla, nutmeg and cinnamon	7
M O V E N P I C K	
Movenpick Luxury Swiss Ice Cream Selections 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	6 es
Movenpick Luxury Swiss Sorbet Selection Two scoops of any of the following flavours Mango and Passionfruit Lemon Raspberry	6
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 incred seductive, luscious and wonderful to drink sherry. Excellent poured over vanilla ice-cream!	ible,
50ml over ice-cream as a dessert	6 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 375ml bottle	l 8 25
Chateau Eugene Reuillier Sauternes '14 Bordeaux, France Dominated by a subtle nutty note, most prominentl 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	y 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 375ml bottle	9 29.5
Cognac Remy Martin V.S.O.P Courvoisier	6 5
Whisky & Spirits Glenkinchie 12 YO, Ardmore, Glenmorangie 10YO Aberlour 12YO, Glenfiddich, Ardmore Single Malt Jack Daniels, Jameson, Mekhong Thai Whisky The Famous Grouse, Smirnoff Red Label Bacardi Light Rum, Captain Morgan Dark Rum Southern Comfort, Malibu, Dom Benedictine Lychee Liqueur	5 5 4 4 4 4 4
Liqueurs, Port & Sherry Disaronno, Sambuca Luxardo, Pink or Black Kahlua, Baileys, Tia Maria, Tio Pepe Sherry Warre's 2004 Late Bottled Vintage Port	4 4 4
Hot Drinks Liqueur coffee of your choice topped with fresh double cream Cappuccino, Latte, Mocha, Hot Chocolate	9 3.5
Macchiato, Americano, Espresso	3

Twinings Earl Grey/ Everyday/ Herbal/Fruit Tea

3