DESSERTS

KLUEY YAANG 'ICE CREAM' NAHM DTAN BEEP — 7.5
salted palm sugar ice cream with turmeric grilled banana

KHANOM MO GAENG — 8.5
mung bean custard served with smoked sweetened coconut cream

MAPRAO SORBET — 8
coconut sorbet with thai peanuts, young coconut and pandan jelly

SWEET WINES | *COCKTAILS*

DRAGON'S MILK — 10
blend of rums, coffee liquor, condensed milk, salt and sesame seeds

75ml | *350ml*

ICEWINE | PELEE ISLAND | VIDAL | CANADA — 19 | 90
intense and concentrated aromas of apricot, peach and fig
accompanied with subtle notes of orange zest

75ml | *350ml*

CHENIN BLANC LATE HARVEST | MONSOON VALLEY | THAILAND — 9.30 | 45
dessert wine with highly concentrated aromas of apricot and fig
and sweet tropical flavors

COFFEE | *TEA*

CLIMPSON AND SONS COFFEE — 3.5 | 8
climpson's estate blend french press

MASTER KOBAYASHI'S HOJICHA — 3.5
charcoal-roasted green tea: soft, warming, with caramel and smoke notes

MASTER XIANG'S ORIGINAL LAPSANG — 3.5
earthy, hand-smoked chinese pine-needle lapsang black tea from gua dun

FRESH HERBAL TEAS — 4
pandan leaf | fresh lemongrass | fresh mint | camomile flowers

please alert your server if you have any allergies or dietary restrictions
vegan menus are available - just ask your server
an optional 13.5% service charge will be added to your bill and it goes entirely and directly to our staff