

KHANOM WAAN (DESSERT)

Traditional Thai desserts are quite sweet, made predominately from various combinations of rice, coconut milk, and sugar, along with a few seemingly less common dessert ingredients, such as sweet corn or kidney beans. Some egg based Thai desserts trace their history back to the influence of Fruit is also a common Thai dessert and is usually served plain and sliced, though Mango with sticky rice, covered in sweet coconut milk is a popular dessert



Tab Tim Krob ทับทิมกรอบ 250



Waterchestnuts in coconut milk served with sliced compote jack fruit and crushed ice

Khao Niew Mamuang ข้าวเหนียวมะม่วง 280



Fresh ripe mango served with glutinous rice, and coconut milk



Kluay Buad Chee กล้วยอบวชชี 280



Banana cooked in coconut milk served in coconut shell with coconut shербet



Pol La Mai Ruam ผลไม้รวม 250



Seasonal fresh fruits



Ice Cream ไอศกรีม 120 per Scoop



Chocolate, Vanilla, Coconut

(Ask your waiter for available of other flavors)

Sorbet ซอเบต 120 per Scoop



Raspberry, Strawberry, Mango

(Ask your waiter for available of other flavors)

All price are in Thai baht subject to 10% service charge and applicable government tax

Cheese Cake ชีสเค้กกับซอสเบอร์รี่



Cheese cake on crushed mixed nuts served with berry compote

250



Mango Parfait พาเฟต์มะม่วง 320



Mango mousse served with mango sauce, candied Pistachio, grapes and lime

Crisp Crape เครปกรอบกับบลูเบอร์รี่ไอศกรีม



Crisp crepe served with pastry cream, Blueberry ice cream and caramel sauce

300



Freshly Baked Chocolate Fondant 340

ช็อกโกแลตฟอนดองท์



Served with Raspberry Sorbet

Apple Puff Pastry

แอปเปิ้ลพัฟ (baked to order)



Apples and Frangipane on our house made puff pastry baked to order served with caramel ice cream apple compote and caramel sauce

310

