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# DESSERTS

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- MANGO STICKY RICE 🥭🥕 THB 250  
Traditional mango sticky rice with coconut milk and toasted sesame seeds
- HAND CUT SEASONAL FRESH FRUIT PLATTER 🌿🥕 THB 250  
Chef's selection of seasonal, local fresh fruits  
(please ask your order taker for today's availability)
- CLASSIC TIRAMISU 🥕🥕 THB 425  
Layers of savoiardi biscuit, espresso coffee, Kahlua flavoured mascarpone cheese and dark chocolate
- CHEF'S SELECTION OF ICE CREAM AND SORBET 🥕🥕 THB 360  
All ice creams & sorbets are churned daily from scratch by our pastry team  
Please choose 3 scoops from the list below
- |                          |                            |
|--------------------------|----------------------------|
| ICE CREAMS               | SORBETS                    |
| Vanilla                  | Raspberry                  |
| Belgian dark chocolate   | Passion fruit              |
| Salted caramel           | Lemon                      |
| Chalong Bay Rum & Raisin | Mango                      |
| Pistachio 🥜              | Yogurt & wild flower honey |
| Coconut                  |                            |
- SPAGHETTI EIS 🥕 THB 395  
Freshly churned Madagascar vanilla ice cream, over Chantilly cream, topped with new season European strawberry sauce and finished with white chocolate shavings  
*(Spaghetti Eis is a fun ice cream sundae created by Dario Fontanella, son of an Italian immigrant and owner of an ice cream parlour in Mannheim, Germany, in 1969. It has been a German specialty since then but is virtually never seen outside of Germany. A personal favourite of our General Manager)*
- HOT BANANA FRITTERS 🥕🥕 THB 350  
Sesame seeds, butterscotch sauce and vanilla ice cream
- MILLE FEUILLE OF CHOCOLATE MOUSSE 🥕🥕 THB 425  
Dark and white chocolate mousse layered between caramelised crispy puff pastry and chocolate thins with raspberry sorbet
- LEMON POSSET 🥕🥕 THB 425  
Topped with vanilla sable, raspberry, lemon curd and pistachio ice cream
- CHEF'S CHEESE BOARD 🥕🥜🥕 THB 725  
Gorgonzola, Brie and Manchego cheese, green apple, roasted whole almonds, walnuts, Chef's homemade chutney with freshly baked bread selection and Lavosh

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## COSMO

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Allow us to fulfill your need - please let us know if you have any special dietary requirements food allergies or food intolerances.

🥕 dish contains gluten

🥜 dish contains nut

🥕 vegetarian dish

🌿 vegan dish

ALL PRICES INCLUDE 10% SERVICE CHARGE AND APPLICABLE GOVERNMENT TAX

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## COFFEE



Ristretto	THB 145
Caffè Misto	THB 165
Caffè Latte	THB 165
Cappuccino	THB 165
Flat White	THB 165
Latte Macchiato	THB 165
Caffè Mocha	THB 165
Espresso Macchiato	THB 165

## DIGESTIF

Jägermeister	THB 320
Limoncello	THB 300
Amaretto di Saronno	THB 300

Ask your server to show you our extensive selection from our trolley

## DESSERT WINE

Saracco Moscato d' Asti 2023, Italy 750 ml	THB 2,500
La Spinetta Moscato d' Asti Passito Oro 2011, Italy 500 ml	THB 3,850

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**COSMO**

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