

DESSERT MENU

Banoffee	350
Caramelized banana, cream, toffee and caramelized nuts	
Strawberry cheesecake	350
Cream, vanilla and butter cookies crumble	
Warm chocolate cake	420
Warm chocolate cake served with vanilla ice cream	
Warm brioche	385
Passion fruit and vanilla ice-cream	
Pineapple carpaccio	310
Cointreau, vanilla and coconut ice-cream	
“T m SU”	370
Homemade tiramisu	

FRESH FRUIT

Selection of Thai fruits	250
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CHEESE SELECTION

Imported cheese selection, nuts, grapes and toasted bread	490
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ICE-CREAM & SORBET

Vanilla	150
Banana	
Coconut	
Chocolate	
Lemon sorbet	

SPECIAL COFFEE

Café royal	450
Irish coffee	490
Espresso martini	450
Baileys dream	450



Prices are exclusive of 7% tax and 10% service charge



One Century in a bottle.

Each decanter takes four generations of cellar masters over 100 years to craft. An exquisite blend of up to 1,200 Eaux-de-vie sourced 100% from the Grande Champagne, the most prized area in the Cognac region in France. Continuously selected and blended by Louis XIII Cellar Masters.

Resulting in a dense harmony of myrrh, plum, honey, jasmine with a warm, spicy and harmonious 'one-hour' lingering finish on the palate.

LOUIS XIII is a fragrance. The fragrance of time. To taste LOUIS XIII is to taste the flavour of time itself.

Aficionado	15 ml	5,000
Connoisseur	30 ml	9,000
Genius	60 ml	16,000

Martell X.O	1,400
Martell Cordon Bleu	940
Hennessy X.O	890
Hennessy V.S.O.P	440
Martell V.S.O.P	440
Hine V.S.O.P	420

Amaretto	360
Fernet Branca	420
Baileys Irish Cream	360
Cointreau	400
Drambuie	450
Grand Marnier	450
Kahlúa	360
Sambuca	360

Senhora do Convento Porto Tawny	360
Cockburn's Fine Ruby Port	290
Portal Twenty year old aged Tawny Porto	840

Alexander Grappa di Prosecco	400
Moscato Riserva	450

