



Last but not least... our evening desserts

Papaya minestrone	210
Fresh ripe papaya in light lime infused syrup & sorbet.	
All passion	220
Passion fruit panna cotta,; fruity sorbet & buttered “tuile”. (γ)	
All chocolate	290
Warm fondant; mousse; sorbet; “bits & pieces to die for”. (γ)	
Modern classic	240
Our decadent Samui rum infused mango trifle. (γ)	
Pineapple & vanilla	280
Slowly poached Phuket pineapple in syrup... ... then roasted in mild infused vanilla bean butter. Bourbon whipped cream & crumbly’ Breton” shortbread. (γ)	
Homemade	90 / scoop
Sorbet: chocolate; lime; mango & passion fruit Ice creams: coconut; strawberry & vanilla bourbon	

Many of these dishes listed here are based on a healthy & gluten free diet.
Only fresh & daily produces are used with the minimum amount of fat required.

Although some dishes do contain gluten, such as wheat flour items, we will be glad to substitute any preparations or ingredients as your convenience. Kindly ask our team service.

Prices are in Thai Baht and subject to 10% service charge & 7% VAT.

(V) - vegetarian / (γ) - contains gluten