

Dessert

# **DESSERT**

## SWEETS AT THE END

Dark chocolate brownie บราวนี่ชื่อกโกแล็ต Double chocolate brownie with vanilla bean ice-cream and caramel sauce.	270
Coconut pavlova มะพร้าวเมอแร็งก์ �� Baked coconut meringue with vanilla whipped cream, buttery local mangoes and lilikoi purée.	270
White chocolate cheesecake ไวทซ็อคโกเลทซีสเค้ก	270
Whipped local cream cheese with white chocolate on a chocola cookie base, served with Belgian chocolate ice-cream and cara sauce.	
Mango sticky ข้าวเหนียวมะม่วง Chilled mango cheeks with sweetened sticky rice, kaffir lime infused coconut sauce and toasted sesame seeds.	270
Vanilla bean panna cotta วานิลลาพานาคอตต้า With Phuket pineapple compote and toasted coconut.	270
ICE CREAM : per scoop ใอศกรีม with vanilla crumble	110
Belgian dark chocolate ดาร์กชื่อคโกแลต French vanilla bean วนิลา	
Strawberry สตอเบอรี่	
Banana กล้วย	
Salted caramel คาราเมล	
SORBET: per scoop ใอศครีมรสเปรี้ยว (ไม่มีส่วนผสมของนม)	110
Supreme mango มะม่วง "	
Young coconut มะพร้าวอ่อน	

Young coconut มะพร้าวอ่อน Yellow lemon มะนาว Raspberry ราสเบอร์รี่



## DRINKS AFTER DARK เครื่องดื่มหลังอาหาร

A refined selection for after dinner, after dark indulgence. The dark spirits feature throughout this late-night selection.

### **DIGESTIVES DRINK**

Irish cream coffee

Espresso Martini 🏶

Jamaican Coffee

Baileys with coffee and cream float

Trired & True vodka | coffee Liqueur | espresso | syrup

Captain Morgan dark | coffee liqueur | espresso | cream float

Fresh Young Coconut (energy booster | detox | digestion)

Remy Martin Cognac X.O.	700	
Chivas Regal Scotch Whisky <sup>12 years</sup>		
Macallan Sherry Oak Single Malt Whisky <sup>12 years</sup>	750	
Don Julio Reposado Tequila	390	
Amaretto   Pimm No. 1   Sambuca Borghetti	250	
Tia Maria Coffee Liquors   Limoncello Averna	250	
Carpen Malvolti Grappa Blanca	250	
Grand Marnier   Drambuie   Southern Comfort	250	
Frangelico hazelnuts Liqueur	390	
Jagermeister *	330	
Fernet Branca	350	
SPECIAL COFFEE		
Mai Khao Coffee & Regency Thai brandy   coffee liqueur   espresso   syrup & cream	290	
Irish coffee Jameson with coffee and cream float	350	

360

360

380

150

	Recommended
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# LATE NIGHT COCKTAILS

Earl Grey Martini   Earl Grey tea infused gin in with citrus liquor, served in a lime zest-sugar rimmed glass.	320
Manhattan Jim beam   mancino rosso   angostura bitter   lemon twist	370
Mai Khao Old Fashioned Regency VSOP   frangelico   syrup   angostura bitter   orange twis	390 st
B52 Coffee liqueur   bailey's irish cream   grand marnier	370
Mud Slice Vodka   coffee liqueur   bailey's irish cream   chocolate syrup	290
Late Night Mojito	320
Hot Toddy J&B Rare   brown sugar   lemon   clove	320
Bourbon Smoothies * Jim beam   vanilla ice cream   milk   syrup	350
COFFEE: PIAZZA DORO MEZZO	
Double espresso Cappuccino   Caffè latte   Mocha Espresso Thai Iced coffee [double espresso   condensed milk   fresh milk]	190 180 160 160
TEA SELECTION	
Selection of assorted Dilmah tea	160
FRUIT & HERBAL TEA	
Organic Banana [balance blood sugar, promote sleep, full of antioxidants] Ginger & Honey [alleviating the symptoms of a bad stomach] Pandan [Beta-carotene, Thiamine, Vitamin C, Vitamin A, Niacin, Riboflavin]	90 100 100
A very famous Thai Ice Tea	170

## AFTER DINNER! WINE

#### **SPARKLING**

NV Fontanafredda DOCG | Asti Dolce | Italy<sup>SP27</sup> 1800

The best-known and most popular sweet Italian sparkling made with Muscat grape, it is aromatic with a nose of sage, honey and flowers with lingering cherry flavors

#### WHITE

2021 Max Ferd Richter Riesling | Zeppelin Mulheimer Sonnenlay | Mosel | Germany WM43

A wonderful fresh and fruity Riesling with a hint of sweetness paired with notes of ripe grapefruit, fresh limes and crushed rocks.

2020 Philippe Dreschler Vin D Alsace Gewurztraminer | France WM72

2900

1900

Pure gold leaf hue almost luminous it was so bright. Light, fresh and complex aromatics featuring lychee and golden peach/apple.

### DESSERT WINE

2021 Domaine Lafage Grain De Vignes | AOP Muscat De Rivesaltes | Roussillon | France SW4 2900

The nose reveals notes of candied fruits. On the palate, this wine reveals aromas of orange jam and currants. It is balanced, has a fruity attack which evolves towards a long finish marked by muscat notes

1995 Gattavecchi Vin Santo di Montepulciano DOC Montepuciano | Italy (375ml) SW3

2100

The bouquet is intense, full and complex with notes of fresh and dried fruits. The flavour is generous, harmonious A classic wine of meditation, it is perfect with "fois gras", cakes, and sweets such as cantucci

2010 d'Arenberg The Noble Wrinkled Riesling<sup>SW1</sup> 3500

Almost a 50/50 blend of McLaren Vale and Adelaide Hills Riesling, The nose is lifted with an abundance of honey and citrus notes and the palate is full of lemon pie, honey dew and quince paste flavors. The acidity is tight but forgiving, resulting in a beautifully balanced wine with a long finish. The fruit characters are vibrant and refreshing making it a perfect accompaniment to dessert, a fruit platter or a selection of cheese.

