

SHERBETS & ICE CREAM....

SELECTION OF ICE CREAM @60.-
Chocolate, hazelnut, yoghurt
Malaga, vanilla, mocha, coconut

Sherbet:
Passion fruit, pineapple, lime
strawberry, green apple and mango

COLONEL'S CUP 180.-
Lime sherbet with Vodka or Tequila

EROS 160.-
One scoop of: pistachio, vanilla, black
chocolate topped with caramel sauce

MAPRAOW 160.-
Coconut ice cream served in
a young coconut

MAXENCE 160.-
Three scoops of mocha ice cream
with a chocolate coffee coulis
and Chantilly cream

ALIZE 180.-
Two scoops of coconut, one scoop of
vanilla perfumed with Malibu liquor
served with a warm chocolate sauce
and Chantilly cream

DEAUVILLE-PHUKET 180.-
Apple sherbet with
Calvados from Normandy

THE WHITE LADY 160.-
Three scoops of vanilla served with
warm chocolate sauce
and Chantilly cream

LES GRANDS DESSERTS...

PINEAPPLE LAYERED 150.-
with crispy puff pastry
and coconut ice cream

LEMON TART 150.-
Pistachio coulis and fresh cream

PIE CHOCOLATE BANANA 150.-
raspberry coulis

STICKY RICE AND MANGO 150.-
with coconut cream

*Kindly allow 15 minutes preparation
for the following desserts*

WARM SMALL BABY BLINIS 140.-
served with red berry coulis

CREPES AND MANGO 160.-
Fresh mango wrapped with three small
pancakes flambé with Grand Marnier
orange sauce & vanilla ice cream

BABA AU RHUM 180.-
with tropical fruit and Malaga ice cream

Prices are in Thai Baht, subject
to 10% service charge
and government tax

