

DESSERTS

CAMBODIAN DESSERT TRIO

A tasting assortment of three traditional Cambodian desserts.

Sangkhia – Cambodian coconut milk custard

T'peh – sweet fermented black rice with fresh coconut, coconut cream and rum-soaked pineapple

Pot K'tis – sweet corn with tapioca and coconut milk

– 9.50 –

LE PÉCHÉ AU CHOCOLAT – 7.50

A rich creamy chocolate truffle cake perfectly paired with raspberry coulis (gluten free)

GÂTEAU DE BANANE CARAMELISÉE – 7.50

Caramelized banana custard served in a tall pâte brisée timbale topped with a delicate caramelized pastry cream; served with caramel sauce and chocolate ice cream.

SAVEUR DOUCE D'ASIE – 7.50

A delicate crème caramel flavored with Asian pandan leaf; garnished with kiwi and a sesame florentine cookie (gluten free if served without cookie)

MARJOLAINE – 7.50

A Parisian classic; almond dacquoise layered with coffee praline buttercream, chocolate chiffon cake and chantilly cream topped with ganache; served with coffee crème Anglaise

TARTE CHOCOLAT AU CARAMEL – 7.50

A pâte brisée tartlet filled with semi-sweet chocolate and smooth caramel. Served with crème anglaise and vanilla ice cream

MOUSSE AUX FRUITS DE PASSION – 7.50

Refreshingly tart & sweet passion fruit mousse served in an almond lace cup; garnished with fresh pineapple crushed in dark rum, sugar & lemon juice (gluten free if served without almond lace cup)

CRÈME GLACÉE ET SORBET – 7.00

Choose from Vanilla or Chocolate Ice cream or Raspberry Sorbet (gluten free)

TEA BY THE POT

3.95

WITH CAFFEINE

Oolong	Blue Flower Earl Grey
Keemun Breakfast	Irish Breakfast (Assam)
Organic Chai	China Green (Mao Feng)

HERBAL TISANES

Ginger Lemon	Linden
Wild Mint	Hibiscus