AFTER DINNER

DESSERT

STICKY DATE PUDDING **390**
Hot Butterscotch Sauce + Vanilla Ice Cream

PAVLOVA **380**
Passionfruit + Banana + Whipped Cream

FLOURLESS DARK CHOCOLATE CAKE **390**
Chocolate Sauce

CRÈME BRULEE **380**
Lemongrass Infused

HOUSE MADE ICE CREAM & SORBET

1 scoop 90
2 scoops 180
3 scoops 270

SAFFRON , VANILLA & PISTACHIO

SPICY CHILLI DARK CHOCOLATE

CARAMEL MACCHIATO

VANILLA BEAN

PASSIONFRUIT & MANGO SORBET

COCONUT & LIME SORBET **1 scoop 100**
+ Cashew Brittle

LIQUID DESSERT

KHOW NHEW MA-MAUNG **440**
Flor De Cana 4 Yr White Rum + Nham Dok-Mai Mango
Lime + Coconut Oil + Coconut milk

ESPRESSO MARTINI **440**
Espresso + Vodka + Vanilla Bitters

AFFOGATO **420**
Espresso + Vanilla Ice Cream + Amaretto

SWEET WINE

Sauternes'15 CARMES DE RIEUSSEC , France **450** *90mL*

Vin Santo '18, CASTELLARE, CASTELLINA, Italy **360** *90mL*

Vintage Port'09TAYLOR FLADGATE Porto Portugal **500** *60mL*

COFFEE

SHORT BLACK ESPRESSO **90**

DOUBLE ESPRESSO **160**

MACCHIATO **120**

CAPPUCCINO **140**

LATTE **140**

HOT CHOCOLATE

White, Dark or Milk Chocolate **140**

TEA + INFUSIONS

SCULLERY MADE **160**

Orange Earl Tea

Barossa Breakfast Tea

Rainwater Mint Herb Tea

Wine + Roses Tea

Full Moon Chai Tea

Green Apples Tea

Chamomile Citron

MONSOON (Thailand)

Dhara Artisanal Green Tea **200**

Thai Earl Grey **220**
Black Tea + Kaffir Lime

Rainbow Blend Tea **160**
Black , Green and White Teas
+ Tropical Fruit + Rose + Jasmine

Jungle Black Tea **250**

Herbal Digestive Tea **160**

EAT ME RESTAURANT

All prices are subject to 10% Service Charge and 7% VAT
wi-fi pwd: chocolatesauce!!