

DESSERTS

CHEESE CAKE

Cheese cake flavored with lime and lemon
220

VANILLA PROFITEROLES

*Three of pastry balls with vanilla ice cream filling
topped with chocolate sauce
and toasted almond*
220

MILLEFEUILLE DE CRÈME BRULÉE

*Crispy almond phyllo pastry layers with
vanilla crème brûlée and strawberry coulis*
220

FINE ICE CREAM TART

*Caramel chocolate chip, vanilla and
coconut ice cream tart
topped with chocolate sauce*
220

TARTE CITRON

Homemade fresh lemon tart
200

MANOW

Lime sherbet with lemoncello
220

PISTACHIO PARFAIT

*Frozen pistachio parfait with
Amarena cherry sauce*
220

SELECTION OF ICE CREAM OR SHERBET

*Vanilla, chocolate, strawberry, mocha,
chocolate chip, coconut, rum raisins
yoghurt, hazelnut,
pineapple, lime, mango
and passion fruit*
80

TWO CHOCOLATES MOUSSE CAKE

Black and white chocolate mousse cake
220

CRÈME CARAMEL À L'ANCIENNE

Caramel custard
150

TRIO BRULÉE

*Three style, basil, Grand Marnier
and vanilla crème brûlée
topped with a caramelized sugar crust*
250

FRUIT-MANGO COULIS

*Sliced of fresh fruits drizzled with mango
coulis served with yoghurt ice cream*
220



**Please allow 15 minutes preparation
for the following desserts**

CLASSIC CHOCOLATE SOUFFLÉ
Warm melting bitter chocolate cake
260

PASSION FRUIT CRÊPE SOUFFLÉ
*Warm passion fruit crêpe soufflé
served with mango sherbet*
220

TOFFEE BANANA
*Fried Phuket banana with toffee sauce
and vanilla ice cream*
200

FONDANT AU CHOCOLAT CHAUD
*Warm melting chocolate cake with
hazelnut ice cream
and chocolate sauce*
260

PHUKET PINEAPPLE CAKE
*Warm Phuket pineapple and almond cake
served with red fruit coulis and
strawberry ice cream*
220

APPLE PITHIVIER
*Baked apple and almond in puff pastry
served with vanilla ice cream*
240

BANANA-LYCHEE CRÊPE
*Caramelized banana and lychees with
crispy crêpe and passion fruit sauce
served with mango sherbet*
220

CAFÉ GOURMAND
*Coffee or espresso served with homemade
delicious small dessert fantasy*
260
(strongly recommended)

PISTACHIO AND PEAR BAKLAVA
*Baked rolls of pistachio and pear
with phyllo pastry
served with vanilla ice cream*
220



MANGO TART
*Warm thin mango tart with golden syrup
served with vanilla ice cream*
220