




















Desserts

- Pulut Kacau Bunga Telang Manisan Tebu**  38
Caramelized glutinous rice with raisin pigeon wing flower, sugar cane juice and coconut ice cream
- Ais Krim Pandan Goreng Buah-Buahan Kecil**  38
Deep-fried screw pine flavour ice-cream with seasonal fruits compote and Langkawi honey
- Pengat Pisang Puteri Mandi**  38
Sweet cream banana and sago stuff coconut pandan dumpling
- Rasmalai Puding Sos Malai**   38
Indian cottage cheese with chilled sweet cream sauce
- Ubi Kayu Nyior Matang Nisan Tebu, Pandan Gula Hangus**   38
Sweet tapioca and grated young coconut with caramelized sugarcane and pandan brulee
- Sago Gula Melaka**    38
Sago pudding prepared with coconut milk and gula melaka syrup
- Buah Potong Ais Kepala**    35
Fruit plate on ice
- Selection of Local Fruit Ice Cream**  per scoop 24
Yoghurt banana, roasted coconut, jackfruit, vanilla, double chocolate
- Selection of Sorbet**    per scoop 24
Mango, passion fruit, calamansi



Contains Nuts



Gluten-Free



Vegan



Vegetarian



Dairy-Free

Please inform us if you have specific dietary requirements. Our food is prepared in an environment where peanuts/nuts and other allergens are handled with no separate concerned allergen-free preparation area.

All prices are in Malaysian Ringgit and subject to 10% service charge

For the convenience of our guests, we kindly ask to please refrain from using mobile phones inside the restaurant & dining area.