









Desserts




Bubur Cha Cha Santan Kelapa Pandan  42
Tapioca flour jellies, double-boiled sago, diced honey sweet potatoes and yam cooked in coconut milk infused with pandan

Aiskrim Pandan Goreng Buah-Buahan Kecil  42
Deep-fried screw pine flavoured ice-cream, served with seasonal fruit compote and Langkawi honey


Bubur Pulut Hitam Badam Panggang Aiskrim Vanilla   45
Double-boiled black glutinous rice with coconut cream and palm sugar, served with vanilla ice-cream and roasted almond flakes

Kasmiri Kheer   45
Chilled saffron-infused basmathi rice pudding cooked with full-cream milk and dried fruits

Emping Pulut Nisan Tebu Ais Krim Kelapa 42
Glutinous rice flour with grated young coconut, sweet corn, coconut ice-cream and coconut crackers

Sago Gula Melaka    42
Sago pudding prepared with coconut milk and gula melaka syrup

Buah Potong Ais Kepal    42
Fruit platter on ice

Selection of Ice-cream  per scoop 27
Pandan, roasted coconut, vanilla, double chocolate

Selection of Sorbet    per scoop 27
Mango, passion fruit, calamansi

 Contains Nuts  Gluten-Free  Free-Range Eggs  Direct From Farmer  Organic
 Local Product  Vegan  Vegetarian  Dairy-Free



Please inform us if you have any specific dietary requirement or needs. 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 and dining area.