



## 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**   48  
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**    45  
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 30  
Pandan, roasted coconut, vanilla, double chocolate
- Selection of Sorbet**    per scoop 30  
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.