# Desserts

**Tour de la Vanilla Crème Brûlée** 62
*Overnight soaked Perak vanilla cream, coconut sable*

**Raspberry Soufflé** 65
*Red fruit coulis, vanilla crème glacée*

**Pot Tiramisu** 65
*Marsala wine mascarpone cream, mocha-flavoured génoise, Baileys sauce, cocoa sorbet*

**Warm Chocolate Mousse Tart** 65
*Cocoa nibs, toffee almond ice cream*

**Le Citron** 65
*Lemon and mint jelly, yoghurt cream, wild strawberry sorbet*

**Tart Fine aux Pomme** 65
*Apple tart, palm sugar sea salt dressing, ceylon cinnamon honey, roasted vanilla ice-cream*

**Andaman Pavlova** 62
*Kaffir lime meringue, mango citrus soup, marble coconut raspbberry sorbet, santan foam and tuile*

**Sliced Seasonal Fruit Plate** 50

**Ice cream Selection** 30
*Perak vanilla, double chocolate, rum raisin, sea salt caramel, Oreo, pistachio*

**Sorbet Selection** 30
*Coconut, mango, passion fruit, raspberry, strawberry, lemon, lychee sirap bandung (contains milk)*

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.