

DESSERTS

- 82 **BABA AU RHUM** 450
• Very light yeast-risen sponge cake drenched in premium dark rum. Served with fresh Madagascar vanilla whipped cream. Flamed table side.
- 83 **CREME BRULEE** 250
• Rich custard base topped with a contrasting layer of caramelized sugar and mixed berries.
- 84 **MOEULEUX CHOCOLATE** 290
• Chocolate cake with a moist and hot chocolate centre on a base of English cream. Served with a scoop of home made vanilla ice cream.
- 85 **SABAYON** 250
• Frothy Custard of egg yolk and sugar and white wine , whisked together to perfection and served with home made vanilla ice cream and fresh red fruits.
- 86 **CHOCOLATE MOUSSE** 250
• Homemade Belgian dark chocolate mousse .
- 87 **DAME BLANCHE** 250
• Home Made Madagascar vanilla bean ice cream topped with Belgian hot chocolate sauce.

BELGIAN WAFFLES

- 88 **NATURAL** 150
• Waffle topped With icing Sugar.
- 89 **PRINCESS** 250
• Topped with icing sugar and Home made vanilla ice cream
- 90 **QUEEN** 270
• Topped with Icing sugar , home made vanilla ice cream and hot chocolate sauce.
- 91 **ROYAL** 290
• Topped with Icing sugar , vanilla ice cream , hot Belgian chocolate sauce and mixed fresh red fruits .

ICE CREAM

VANILLA	120	CHOCOLATE	120
STRAWBERRY	120	LUNGO (REGULAR COFFEE)	120

EXTRA WHIPPED CREAM OR CHOCOLATE SAUCE

40

All our prices are in Thai Baht and include 7% VAT.