

Dessert

by Chef Apple

(G) Gluten Friendly

Pina Colada Bingsu (G) \$14

Shaved pineapple-coconut ice, coconut cream, fresh pineapple, toasted coconut, tajín seasoning



Thai Tea Crème Brûlée \$10

Grand Marnier, vanilla bean

Raspberry Chocolate Mousse Cake \$12

Dark chocolate mousse, Raspberry compote, Chocolate fudge cake, Raspberry powder



Ube Waffle \$10

Pandan custard, toasted coconut & chocolate chip ice cream, cashew nuts



Guava Rhubarb Cheese Tart 12

Honey butter biscuit, Guava cream cheese, rhubarb liqueur

Lychee Cheese Cake \$10

Lychee liqueur, honey, vanilla, lemon, lychee, raspberry purée



Coconut Banana \$13

Banana tempura, coconut flake, honey, toasted coconut & chocolate chip ice cream

Mango Lava \$14

Fresh mango, coconut sticky rice, mango ice cream, cream cheese mousse

Mango & Sticky Rice (seasonal) (G) \$12

Coconut milk, mung beans



Coffee

Espresso \$5 Cappuccino \$6

Americano \$5 Latte (Hot/Iced) \$6

Dessert Cocktail

Mango Experience \$14

Guyanese Rum, Toasted Coconut Rum, Mango Sticky Rice Cordial, Lime, Mung Beans

Coconut Banana \$14

Toasted Coconut Rum, Banana Liqueur, Lemongrass, Creme de Cacao

Midnight Dram \$14

Applejack, Blackstrap Rum, Bergamont, Bigallet China-China, Dark Cherry