## |DESSERTS|

Miso Chocolate Mousse Mango Coulis	155 000
Green Tea Chocolate Fondant 20 min Salted Crumb Vanilla Ice Cream	155 000
Passion Fruit Cheesecake Passion Fruit Curd	155 000
Coconut Soufflé 25 min Pineapple Sorbet Chocolate	155 000
Vietnamese Panna Cotta Ginger Coconut	155 000
Chocolate Marquise Crunchy Rose Cream	155 000
Exotic Fruit Platter Ice Cream Sorbet	280 000
Dessert Platter 20 min Chef's Selection	380 000
Cheese Board 3 Types of Cheese Rosemary Cracker	300 000
AFTER DINNER DRINKS	
Espresso Martini	195 000
White Chocolate Martini	195 000
Coffee Amaretto	175 000
Irish Coffee	175 000
Dessert Wine	250 000

140 000

Port