



















Desserts

- Bubur Cha Cha Santan Kelapa Pandan**  38
Coconut twist glutinous flour, double boiled sago with diced sweet potato and honey yam
- Ais Krim Pandan Goreng Buah-Buahan Kecil**  38
Deep-fried screw pine flavour ice-cream with seasonal fruits compote and Langkawi honey
- Sira Labu Matang Madu Kelulut**   38
Caramelized mature pumpkin with stingless bee honey and crunchy pumpkin seeds
- Rasmalai Puding Sos Malai**   38
Indian cottage cheese with chilled sweet cream sauce
- Emping Pulut Nisan Tebu Ais Krim Kelapa** 38
Glutinous rice flour with grated young coconut, sweet corn, coconut ice cream and crispy coconut crackers
- Sago Gula Melaka**    38
Sago pudding prepared with coconut milk and gula melaka syrup
- Buah Potong Ais Kepal**    35
Fruit plate on ice
- Selection of Local Fruit Ice Cream**  per scoop 24
Yoghurt banana, roasted coconut, jackfruit, vanilla, double chocolate
- Selection of Sorbet**    per scoop 24
Mango, passion fruit, calamansi



Contains Nuts



Gluten-Free



Vegan



Vegetarian



Dairy-Free

Please inform us if you have specific dietary requirements. 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 & dining area.