


Desserts

Classical Tiramisu 🥜 <i>Mascarpone amaretto cream, coffee chocolate mousse, almond crumble, star anise biscotti</i>	58
Cheesecake 🌿 <i>Red berries confit, raspberry juice soup</i>	60
Crepe Fondant 🥜 🌿 <i>Single origin chocolate river, Madagascar vanilla ice-cream</i>	58
Cilantro Mango Tatin 🥜 <i>Vacherin raspberry and coconut sorbet, coconut foam</i>	58
Madagascar Vanilla Crème Brûlée 🌿 🍌 <i>Pineapple lemongrass compote, yoghurt sorbet</i>	62
Simpang Datai Pineapple Carpaccio 🌿 🍌 <i>Calamansi lemon sorbet, Thai basil</i>	55
Sliced Seasonal Fruit Plate 🍌 🌿 🥛 	42
Ice Cream Selection <i>Rum raisin, Venezuelan double chocolate, caramel sea salt, Madagascar vanilla bean, Oreo, white chocolate coffee, pistachio</i> 🥜	25
Sorbet Selection 🍌 🌿 🥛 <i>Coconut, mango, passion fruit, lychee-rose water, raspberry, strawberry, lemon (contains milk)</i>	25

 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 needs and allergens.

Our food is prepared in an environment where 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.