
DESSERTS


- MANGO STICKY RICE   THB 250
Traditional mango sticky rice with coconut milk and toasted sesame seeds
- HAND CUT SEASONAL FRESH FRUIT PLATTER  THB 250
Chef's selection of seasonal, local fresh fruits
(please ask your order taker for today's availability)
- CLASSIC TIRAMISU  THB 425
Layers of savoiardi biscuit, espresso coffee, Kahlua flavoured mascarpone cheese and dark chocolate
- CHEF'S SELECTION OF ICE CREAM AND SORBET   THB 360
All ice creams & sorbets are churned daily from scratch by our pastry team
Please choose 3 scoops from the list below
- | | |
|---|----------------------------|
| ICE CREAMS | SORBETS |
| Vanilla | Raspberry |
| Belgian dark chocolate | Passion fruit |
| Salted caramel | Lemon |
| Chalong Bay Rum & Raisin | Mango |
| Pistachio  | Yogurt & wild flower honey |
| Coconut | |
- SPAGHETTI EIS THB 395
Freshly churned Madagascar vanilla ice cream, over Chantilly cream, topped with new season European strawberry sauce and finished with white chocolate shavings
(Spaghetti Eis is a fun ice cream sundae created by Dario Fontanella, son of an Italian immigrant and owner of an ice cream parlour in Mannheim, Germany, in 1969. It has been a German specialty since then but is virtually never seen outside of Germany. A personal favourite of our General Manager)
- HOT BANANA FRITTERS  THB 350
Sesame seeds, butterscotch sauce and vanilla ice cream
- MILLE FEUILLE OF CHOCOLATE MOUSSE  THB 425
Dark and white chocolate mousse layered between caramelised crispy puff pastry and chocolate thins with raspberry sorbet
- LEMON POSSET THB 425
Topped with vanilla sable, raspberry, lemon curd and pistachio ice cream
- CHEF'S CHEESE BOARD   THB 725
Gorgonzola, Brie and Manchego cheese, green apple, roasted whole almonds, walnuts, Chef's homemade chutney with freshly baked bread selection and Lavosh


COSMO

Allow us to fulfill your need - please let us know if you have any special dietary requirements food allergies or food intolerances.

 dish contains gluten

 dish contains nut

 vegetarian dish

 vegan dish

ALL PRICES INCLUDE 10% SERVICE CHARGE AND APPLICABLE GOVERNMENT TAX

COFFEE OSMOSIS

Ristretto	THB 145
Caffè Misto	THB 165
Caffè Latte	THB 165
Cappuccino	THB 165
Flat White	THB 165
Latte Macchiato	THB 165
Caffè Mocha	THB 165
Espresso Macchiato	THB 165

DIGESTIF

Jägermeister	THB 320
Limoncello	THB 300
Amaretto di Saronno	THB 300

Ask your server to show you our extensive selection from our trolley

DESSERT WINE

Saracco Moscato d' Asti 2021, Italy 375 ml	THB 1,350
La Spinetta Moscato d' Asti Passito Oro 2011, Italy 500 ml	THB 3,850
Klein Constantia, Vin de Constance 2015, South Africa 500 ml	THB 5,000
Dr. Loosen Riesling Eiswein 2016, Germany 375 ml	THB 5,150

COSMO
