





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

Vanilla

Belgian dark chocolate

Salted caramel

Chalong Bay Rum & Raisin

Pistachio 

Coconut

SORBETS

Raspberry

Passion fruit

Lemon


Mango

Yogurt & wild flower honey



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

CAFFÈ CHICCO D'ORO

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

	Glass	Bottle
Chateau Climens Barsac 2011, France, 96 points	2,300	11,500

COSMO

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