# DESSERTS

MANGO STICKY RICE ⊆ ™  Thai classic. Succulent mango served with a sweet sticky rice.	7.50
FRESH FRUIT FONDUE ★ ♥  The season's best fruit served with rich, melted chocolate for dipping - simple, fresh, and indulgent.	9.00
COCONUT PANDAN PUDDING ★ ♥  A smooth coconut and pandan custard topped with a drizzle of mango-passion fruit honey. Finished with crunchy toasted coconut chips.	8.50
COCONUT CRÈME BRÛLÉE ♥  Classic set coconut and vanilla custard with a caramelised sugar crust and raspberries.	7.50
BANANA FRITTERS   A staple favourite and a must try, our authentic deep fried banana fritters served warm with a fresh coconut ice cream.	6.50
OREO CHEESECAKE Oreo biscuits combined with our sweet cream cheesecake mix on a biscuit base, served with raspberry coulis.	8.50
CHOCOLATE FONDANT ♥  Melt-in-the-middle fondant from the Loire Valley.  Served with vanilla ice cream.	9.50
CHOCOLATE BOMBE  Dark chocolate sphere, filled with a chocolate mousse, peanuts and hot caramel sauce.	9.50
CLEMENTINE TART ♥ With a chocolate pastry base served with vanilla ice cream.	9.50
ICE CREAM © 6.00 FOR 3 S	COOPS



Chocolate | Madagascan Vanilla | Salted Caramel | Coconut Milk

SORBET 🐠

6.00 FOR 3 SCOOPS

Mango | Lemon | Raspberry

#### MACARON 1 FOR £2 | 2 FOR £3.50 | 3 FOR £5

Enjoy a handmade macaron, produced by our artisan baker. Choose from; Lime, Mango or Chocolate Chilli.

- Signature dish
- Suitable for vegetarians
- Suitable for vegans
- Negan option available, ask for details
- ★ New dish





# Signature Sharer

(RECOMMENDED FOR 2 - 4 PEOPLE)

A luxurious sharing platter showcasing our most-loved desserts - fragrant Mango Sticky Rice, silky Coconut Crème Brûlée, crispy Banana Fritters, and a rich, molten Chocolate Fondant. A perfect harmony of traditional Thai flavours and indulgent sweetness, made to share. . . or not.

# HOT DRINKS

#### COFFEE

ESPRESSO	4.00
DOUBLE ESPRESSO	4.50
AMERICANO	4.50
CAPPUCCINO	3.25
LATTE	3.25
Add syrups for 50p - ask your server for today's flavour.	3

### TEA

DETOX	4.00
REFRESH	4.50
FRUITY	4.50
CHAMOMILE FLOWERS	3.25
GREEN (CHUN MEE)	3.25
GREEN TEA WITH JASMINE BLOSSOM	3.25
EARL GREY	3.25
ENGLISH BREAKFAST	3.25
MINT MADNESS	3.25
HOT CHOCOLATE	4.50
HOT THAI TEA C	6.00

## 1CED

THAI ICED TEA C	8.00
ICED LATTE ICED	3.50
AMERICANO COCONUT	3.50
DREAM COFFEE	4.00

## COCKTAILS

TWILIGHT TWIST	12.00
Goslings Black Rum, lime, pandan purée,	

#### YUZU BLOOM 10.00

Tanqueray Gin, St Germain, lemon, apple, lychee syrup, finished with a Yuzu foam.

coconut cream, lemongrass syrup.

#### **BOOZY THAI TEA** 8.00

Mekhong Thai Spirit, white chocolate liqueur, red Thai tea and condensed milk, topped with whipped cream, dark chocolate shavings and orange zest.





Adults need around 2000 kcal a day. All dishes are prepared in a kitchen where allergens are present, therefore we cannot guarantee that any dish is completely free from allergens due to the risk of cross contamination. An optional service charge will be added to your bill.



