

CHEESE SELECTION

GOAT'S CHEESE

This soft goat cheese log has a mild, sharp taste and a creamy, crumbly texture. It is produced in the Loire Valley.

TASMANIAN BLUE

Semi hard cheese rippled with an intricate network of Roquefort blue veins. Gentle yet rich and tangy flavour.

EMMENTHAL CHEESE

Emmenthal is a yellow, medium-hard cheese. It has a piquant, but not very sharp taste.

TASMANIAN BRIE

Tasmanian Brie is made from the freshest Tasmanian ingredients, produced using European cheese making technology. It has a strong, earthy flavour with a rich creamy centre.

GRUYÈRE

Gruyère is named after a Swiss village. It is a traditional creamy, unpasteurized and semi-soft cheese.

GOUDA CHEESE

Mild, nutty, creamy cheese with a piquant aroma.
Hard cheese made from cow's milk

PARMIGIANO

Parmigiano-Reggiano is a traditional hard cheese made from cow's milk.
It has a shape of a drum with sticky, hard, yellow to orange rind.

Choice of one	150
Choice of three	350
Choice of five	450
Choice of seven	550

All cheeses are served with crisp bread, grapes, walnuts and dried fruit

All prices are in Thai baht and subject to 10% service charge and applicable government tax.

TEA SELECTION

English Breakfast		150
Earl Grey Darjeeling		150
Irish Malt Cream		150
Pure Camomile		150
Pure Peppermint		150
Ceylon FBOP Summer / Autumn		150
Decaffeinated Ceylon Light & Late		150

GOURMET COFFEE

ESPRESSO
di MANFREDI

Coffee		140
Café Latte		140
Cappuccino		140
Espresso		140
Double Espresso		160
Macchiato		140

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DESSERT MENU



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Indulge, discover, enjoy!



Sebastiaan Hoogewerf, Executive Pastry Chef of InterContinental Bangkok and Holiday Inn Bangkok, won top honours as Specialised All-Round Pastry Chef while studying at R.O.C. College in Amsterdam.

After studies, he began his culinary expedition in the Netherlands at Michelin-starred restaurant De Vrienden van Jacob of five-star resort Mansion Duin & Kruidberg.

He further perfected his skills at fine restaurants including Michelin-starred Chapeau and at renowned patisserie and chocolaterie Huize van Wely.

Throughout his career Sebastiaan has worked alongside highly regarded pastry chefs such as Gianluca Fusto of Valrhona and Jean Marie Hibelot.

Sebastiaan arrives in Bangkok after a position in Dubai, UAE. Over the years he has personally cooked for prestigious guests including presidents, prime ministers and sheikhs as well as celebrities like Nicole Kidman, Michael Schumacher, George Clooney, Tiger Woods ... and you.

We invite you to discover, indulge in and enjoy his superb dessert creations.

DESSERTS

Caramelized lemon tart		260
Bombe Alaska		450
Chocolate fondant		300
Passion fruit crunchy cake		350
New York cheesecake with caramelized mango		280
Pear frangipane crumble		250
Sticky toffee pudding		280
Crêpe Suzette	For one person	400
Crêpe Suzette	For two persons	700

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Milk chocolate cheesecake
butterscotch sauce, toffee banana

BAHT 260++



Bombe Alaska

BAHT 350++



Fireplace Grill Peach Melba

Peach, raspberry jus, bourbon vanilla spiced
ice-cream, raspberry crackle

BAHT 270++



Apple Tart in Puff Pastry

Vanilla ice-cream and vanilla Anglaise

BAHT 250++



Champagne Poached Pear

Lime crumbles, vanilla ice-cream,
coconut espuma

BAHT 270++



Crêpes Suzette

BAHT 400++for one person
BAHT 700++ for two persons