

REUNITING WITH CHILDHOOD

Desserts are about playfulness of childhood and reuniting with the emotions we felt chasing after and finally catching the ice-cream van / motorbike / bicycle / tri-shaw (depending on where & which era you're from). It's about our past, the carefree joy of youth, our traditions and where we are from. We've therefore incorporated ingredients which are significant to the Nanyang region. As you may not be from South East Asia and in recognition of your childhood, we've also made sure that there's lots of chocolate everywhere.

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'Chocolate Does Grow on Trees'

Valrhona chocolate fondant, sesame macaroon 'caps', hazelnuts, praline ice-cream, chestnut paste. From a dream one night of a mythical forest where chocolate grows from the ground and where vegetables, fruit and all things healthy grow no larger than the tiniest sprigs.

Pandan Creme Brûlée with Stolen Milo Powder

Served with Malaysian coffee ice cream, 'Milo' chocolate powder and tuile.
Pandan is South East Asia's vanilla - fragrant, aromatic and used as the principal flavouring in the majority of desserts. The components of this dessert were inspired by the textures, flavours and habits of South East Asian cakes & desserts - Pandan flavours, South East Asian coffee using butter burnt liberca beans and the generous sprinkling of 'Milo' as a topping.

'The Only Way I'd Eat That Fruit'

Durian & vanilla soufflé, durian tuile, salted caramel sauce.
Native to South-East Asia and regarded as the 'King of Fruits', its unique bitter /sweet taste comes from the soft layer surrounding the seeds within a hard, thorny exterior weighing around 2kg.

6 Shades of Chocolate and Nuts

peanut biscuit
creamy mascarpone & peanut mousse
milk chocolate parfait with chocolate pearls
salted peanut caramel
crunchy sesame & cashew candy
Bill Mitchell's popping chocolate candy,

Pineapple 'Ice-Cream Sandwich'

Pineapple sorbet, crumble biscuit,
malibu pearls, burnt soy caramel, spicy pineapple.

(All Desserts £14)

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Oprah's Contradiction

Oprah once said, "You can have it all. You just can't have it all at once."
I think we found a way in the form of a sharing dessert combining
the best elements of our desserts into a single dish
£48

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COCKTAILS AS DESSERT

Each served with matching dessert tidbits. Fulfillment in a glass instead of a plate.

Malaccan Midnight 17

Malibu, Pandan Cream,
Love-letter Biscuit

Golden Valley Ice Wine

Martini 17

Dessert Ice Wine, Ciroc Vodka,
Wild Elderflower & Fresh Grape

Tiramisu Martini 15

Tia Maria, Crème de Cacao,
Amaretto di Saronno &
Espresso Beans

an optional service charge of 12.5% will be added to your bill
Head Pastry Chef : SZYMON GRZANKA