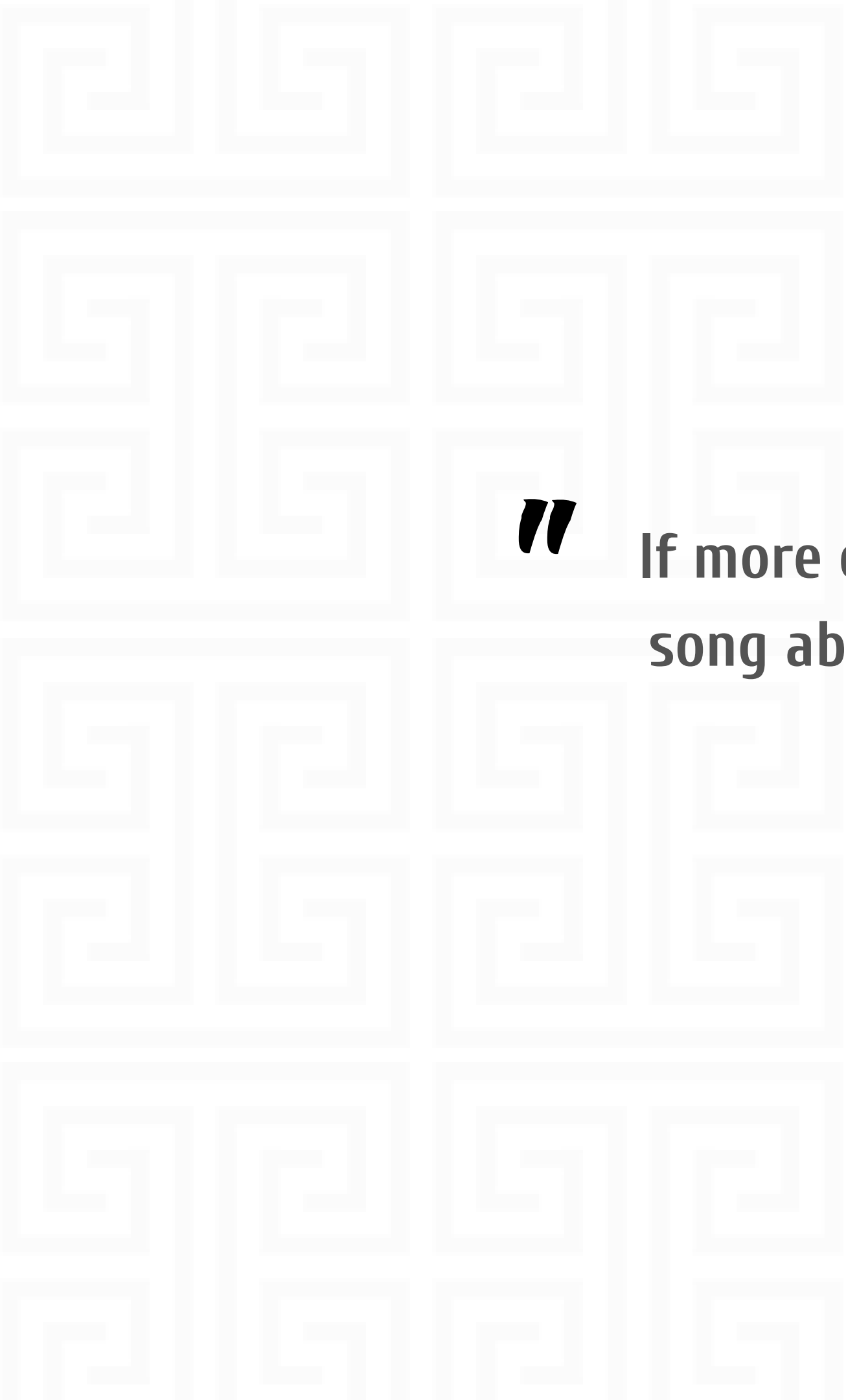




Restaurant-quality dishes fresh
from the kitchen and exclusively for you

DESSERT MENU



“ If more of us valued food and cheer and song above hoarded gold, it would be a merrier world.

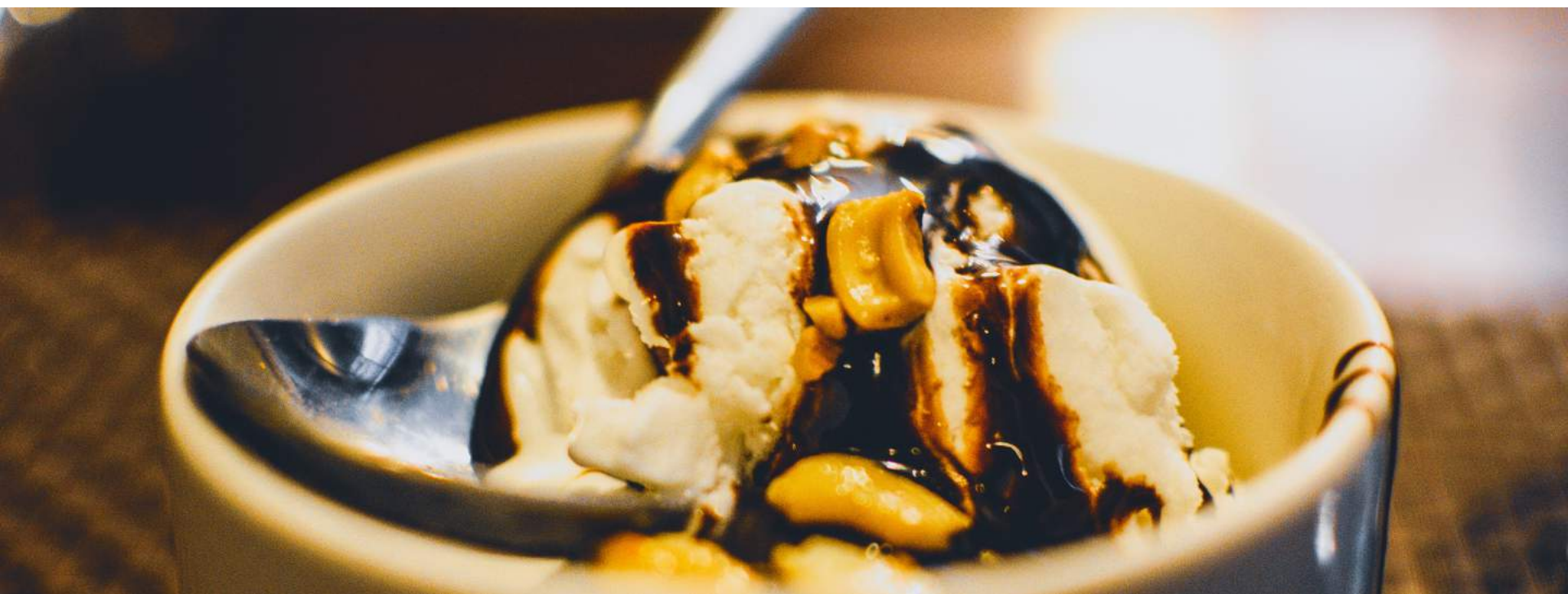
- J.R.R. Tolkien

REMINDERS

All of our villas come with fully-equipped modern kitchens which are serviced by seasoned professional chefs ready to delight you with bespoke restaurant-quality cuisine. To help us provide you with the best in-villa culinary experience, please take note of the following:

- Please confirm with us your choices from the menu at least 72 hours prior to the date of your arrival.
- Please note that food at the villa is charged on top of the standard rental rates together with a procurement fee that is equivalent to 20% of the total cost of goods. The services of the chef and the use of the kitchen are included in the villa rental cost.
- Please make sure to inform us of any dietary requirements among your group such as allergies, sensitivity to spices, vegan diets, and the likes. Our chefs will gladly adjust the recipes for you.
- All our meals at the villa are served family style rather than a la carte. This means that they are not prepared in individual servings. Our chef carefully plans the size of each dish enough to serve the whole party.
- Once at the villa, feel free to inform the chef or the villa manager about any particular requests on how you wish the food to be cooked such as doneness, seasoning, hotness, or portioning.





Dessert

Coconut Ice Cream in Coconut Shell

Mango with Sticky Rice

Banana Fritters + Vanilla Ice Cream

Chocolate Brownie

Chocolate Lava Cake

Bua Loy

Taro rice ball in sweet coconut milk

Tap Tim Grob

Water chestnut in red flour served in sweet coconut milk

Fresh Seasonal Fruits

Pineapple, mango, papaya, pomelo, melon, guava, dragonfruits

Ice Cream

Chocolate, vanilla, sorbet

Fried Ice Cream

Chocolate, vanilla, sorbet



T H E L U X U R Y
SIGNATURE