
DESSERTS

MANGO STICKY RICE  	THB 200
With homemade coconut and mango sorbet	
HAND CUT SEASONAL FRESH FRUIT PLATTER	THB 200
CLASSIC TIRAMISU 	THB 300
SELECTION OF HOMEMADE ICE CREAM AND SORBET 	THB 320
Ice-Cream	Sorbet 
Vanilla	Raspberry
Belgian dark chocolate	Mixed berry
Salted caramel	Lemon
Pistachio	Passion fruit
Strawberry	Mango
BANOFFEE PIE 'THE NAI HARN' STYLE 	THB 350
With homemade salted caramel ice cream	
CREMA CATALANA	THB 350
With honeycomb and homemade chocolate ice cream	
CRANACHAN OF COCONUT 	THB 350
Mango and Madagascar vanilla	
CASHEW NUT AND PISTACHIO SEMIFREDDO	THB 375
With raspberry sorbet	
THE NAI HARN COOKIE SELECTION BAKED TO ORDER 	THB 410
Chocolate crinkle, coconut and chocolate chip (9 pieces) (Please allow 20 minutes baking time)	

CAFFÈ CHICOCODORO

Ristretto	T HB 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 260
Limoncello	THB 260
Amaretto di Saronno	THB 300
Grappa Tignanello	THB 490
Grappa Sperss Gaja	THB 480

DESSERT WINE

Monsoon Valley Chenin Blanc Late Harvest 2015
Siam Winery, Thailand, 91 points, 375ml. THB 620/1,800

Moscato d'Asti DOCG Zagara 2015 THB 510/ 2,050
Sweet and aromatic combines well with dessert.
Refreshingly low 5% alcohol. A must-try.