



## The Grande Finale

To complete your culinary journey we have prepared an irresistible selection of delicious desserts and after dinner cocktails, wines liqueurs and hot drinks.

Our delectable dessert menu, designed by our very own executive dessert chef, offers a heavenly selection of homemade delights.

The hard to resist menu will allow you to indulge your palate in something Light and fruity or sinful and gorgeous.

The unique drinks selections are guaranteed to add the finishing touches to your Yum Yum Thai dining experience.

## HOT DRINKS

**FILTER COFFEE**  
£2.50

**LATTE**  
£3.10

**MACCHIATO**  
£2.30

**ESPRESSO**  
£2.20

**DOUBLE ESPRESSO**  
£2.80

**CAPPUCCINO**  
£3.15

**MANDARIN COFFEE**  
£5.30

**IRISH COFFEE**  
£5.30

**TEA**  
£2.50

**FRESH MINT TEA**  
**PEPPERMINT TEA**  
**GREEN TEA**  
**GINGER LEMON TEA**  
£2.50

**LEMONGRASS TEA**  
£3.10

**JAPANESE CHERRY**  
*An ancient Japanese blend of hot mellow sencha green tea leaves with sour cherry pieces, muddled berries & vanilla essence*

£3.75

**JASMINE TEA**  
£3.75



## DESSERT MENU



## DESSERT COCKTAILS

### ESPRESSO MARTINI

*Absolut Vodka, Kahlua espresso liqueur & a shot of espresso*

£10.25

### PINK MOON

*Baileys with rosy Cheeks*

£10.25

### LIDKA'S SPECIAL COCKTAIL

*Havana White Rum, banana liqueur & grenadine blended with fresh bananas and double cream & finished with a sprinkling of grated nutmeg (contains dairy)*

£10.25

### CHEEKY MONKEY

*Courvoisier cognac, coconut milk, banana & honey*

£10.75

### VANILLA RUM MARTINI

*Vanilla flavoured rum, vanilla syrup, hazelnut liqueur blended with a scoop of vanilla ice cream and crushed ice*

£10.50

## DESSERT WINE

### ELYSIUM BLACK MUSCAT (1/2 BOTTLE) U.S.A

*Balanced sweetness, aroma's of strawberries & roses.*

**GLASS (125ml) £8.00**

**BTL (375ml) £28.00**

## DESSERTS

{All our desserts are Gelatine and Alcohol free, but contains dairy}

### HOT CHOCOLATE FONDANT (V)

*Delicious melting chocolate captured in a chocolate sponge, served with vanilla ice cream.*

*(Please allow 15mins preparation time)*

£8.30

### LEMONGRASS CRÈME BRULÉ (V)

*A classical French dessert enhanced by a subtle lemongrass flavour served with pistachio biscotti.*

£7.50

### MANGO & PASSION FRUIT MOUSSE

*A mousse made with mango & passion fruit purée mixed with double cream*

£7.50

### THAI COCONUT ROLL (V)

*Warm homemade pancake filled with coconut served with coconut ice cream and honey*

£6.50

### BANANA FRITTER (V)

*Fresh homemade coconut coated banana fritters served with coconut ice cream and golden syrup*

£6.50

### LYCHEES & RAMBUTTANS

*Chilled Lychees & Rambuttans served with a scoop of Vanilla Ice Cream*

£6.50

### ICE CREAM (3 SCOOPS) (V)

*Choose from a selection of Strawberry, Pistachio, Vanilla, Coconut or Chocolate ice creams*

£5.00

### EXOTIC SORBETS (3 SCOOPS) (VG)

*Choose from a selection of Raspberry, Passion fruit, or Vanilla Sorbets*

£5.00

## AFTER DINNER DRINKS

{Served as 25ml shots in after dinner glass}

### ARMAGNAC

**JANNEAU VSOP**  
£7.25

### COGNAC

**COURVOISIER VSOP**  
£7.25

**REMY MARTIN VSOP**  
£7.50

**MARTELL VSOP**  
£8.25

**HINE RARE VSOP**  
£8.75

**REMY MARTIN XO**  
£25.00

### HOT BRANDY

Let our bar staff show you how to drink brandy the proper way

£9.00