



Chef Nico Ooi
Executive Pastry Chef

For me, dessert has always been more than sweetness — it is the final memory of a meal, the last impression that lingers long after the table is cleared. From my journey in Kuala Lumpur to my time in France, I have come to see the art of pastry as a dialogue between discipline and imagination.

In this menu, I want to share a touch of playfulness, a sense of wonder — moments where familiar flavours are reimaged, and where textures and aromas come together in unexpected ways. As a Malaysian, I take pride in weaving the colours and vibrancy of our tropical fruits into these creations, presenting them in a way that feels both refined and alive.

My hope is that each dessert invites you to pause, to discover, and to savour — a quiet but memorable conclusion to your dining experience.

— *Nico Ooi*

VIENNOISERIE (FRESHLY BAKED)

-100% French Butter Croissant (80gms)	RM 12	-Pain au Raisin	RM 18
		(Raisin and Pastry Custard Roll)	
-Pain au Chocolate (80gms)	RM 16	-Pistachio and Melting dark	RM 18
		Chocolate Roll	
-Kouign Amann (80gms)	RM 16	-Box of 6 Pastries	RM 88
(Laminated Puff Pastry with Caramel)			
-Torsades au Fromage	RM 16		
(Gruyère Cheese Twist)			

SANDWICHES

Rosemary Focaccia with Smoked Turkey Chorizo	RM 32
Sourdough Grilled Cheese sandwich with Smoked Turkey Ham and Gruyère	RM 36
Sourdough open-face sandwich with avocado, poached Kodawari eggs and fresh spinach (V)	RM 30
Black sesame pocket bread with roasted pumpkin (V)	RM 28

PREMIUM ARTISANAL HIGH TEA

RM188 P/SET FOR 2-3 PAX

Refreshment- chilled mulberry consommé

Petit fours, Mignardises, Bon-bons

- Yuzu citrus
- 70% Dark Kelantanese Couverture
- Raspberry Macaron, White Chocolate Chantilly Cream
- Paris Brest with Roasted Hazelnut Nougatine
- St. Honoré cake, Creme Chantilly, Caramel Choux Pastry
- Freshly made Nougat with Pecan, Almonds, Casher and Dried Cranberry

Classic Scones

with Savoury Cream Cheese and Homemade Raspberry Confiture

Tea cakes, Madeleines

- Lemon, Yuzu Citrus Travel Cake
- Roasted Corn with Fromage Blanc, Oeufs mimosa and Malaysian tangy Kelulut Honey

Mille Feuille/ Napoleon

- Fresh Strawberries, Creme Chantilly, Raspberry Confiture

Savoury mini sandwiches, Petit fours Salé

- French Butter Croissant with Smoked Turkey Ham and Emmenthal
- Smoked beetroot tartare with Choux cheese gougères
- Black sesame Tacos, with Smoked salmon and Dill aioli

PETIT GÂTEAUX

Sicilian Pistachio Paris Brest	RM 48	Classic Hazelnut Paris Brest	RM 48
Hazelnut and Guanaja Dark Chocolate 70%	RM 48	Raspberry Matcha	RM 45
MINI TARTLETS			
Popcorn Delice, Caramel	RM 45	Mango-Passionfruit	RM 38
“Slightly Bitter” Coffee Pecan Pie	RM 45	Hazelnut Blueberry	RM 38
Fromage Yuzu Blanc	RM 38	“Oeuf”	RM42
		Seabuckthorn Jelly, Whipped Mascarpone, Bergamot Curd	

ENTREMET GATEAUX

Hazelnut and Guanaja dark chocolate 70% 7”	RM220
Dark chocolate mousse, caramel crémeux, chocolate sponge, hazelnut praline	
Fromage yuzu Blanc 7”	RM180
Pandan Pistachio 5”	RM 138
Pandan Pistachio Mousse Pistachio Jaconde Dark Chocolate Ganache Dark Chocolate Dip Pistachio Feuillentine Base	

CHEESE

Cheese Platter

RM 65

5 types of A.O.P Cheeses, Dried Apricot, dried Cranberries,
Fresh Muscat Grapes |toasted Pecan, Seasonal fruit pat  ,
soda crackers, Chiangmai Longan Honeycomb

DESSERT

Classic Profiteroles

RM 38

Fresh Madagascan Vanilla Ice Cream, poached pear,
dark couverture chocolate Sauce, cacao crunch

Musk Melon

RM 40

Melon sorbet | white wine jelly | Fresh Musk Melon | ice plant

“Exotic”

RM 40

Mango | coconut | Kaffir Lime Espuma | water chestnut | MD2 Pineapple Sorbet

Yuzu Citrus fruit salad

RM 40

fresh orange | blood orange | yuzu espuma
citrus compote | Mandarin sorbet | meringue

Tropical

RM 40

Blood Orange Sorbet | Caramalized Banana
Passion fruit Cr  meux | chocolate tuile