

Desserts

Because no good story ends without something sweet.



THAI SHAVED ICE

490

NAMKHAENG SAI (D)(P)

Ice shaved fine and piled high, layered with salak syrup and condensed milk. Cold, bright, and impossible to rush. Chef Tob's favorite childhood dish.

COCONUT PANDAN CREPE ROLLS

490

THONG MUAN SANGKHAYA (D)


Soft Thai crepe rolled with caramelized coconut, served with a pandan foam that smells like a Thai kitchen at its best. A tropical hug in dessert form.

MANGO STICKY RICE

590

KHAO NIAO MAMUANG (D)(P)

Glutinous rice steamed until yielding and soaked in sweetened coconut cream, served with ripe mango and mango sorbet, finished with black sticky rice and peanut meringue. Thailand's most beloved dessert, now even cooler.

■ Signature  New Dish (P) Peanut (D) Dairy

All prices are in Philippine Peso, inclusive of 12% VAT, and subject to 10% service charge. If you have any allergies or food intolerance, please inform our team.

SABAL

