

DESSERTS

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| Tropical cheesecake , roasted peanuts, passion fruit sauce, mango, kiwi, mint | MX \$170 |
| Coconut mousse , lime, lemongrass, almond cake | \$160 |
| Thai flan , lychee, rum sauce | \$135 |
| Xocolatl , chocolate, orange, curry sauce | \$135 |
| Lemon sorbet , basil gel, cucumber watermelon tapioca | \$160 |
| Mayan sacrifice flambé , Xtabentún local liqueur, espresso, vanilla ice cream | \$170 |
| Homemade Thai ice cream | \$80 |

COFFEE & TEA

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| | MX |
| Organic tea | \$50 |
| Americano | \$70 |
| Espresso | \$70 |
| Macchiato | \$90 |
| Latte | \$90 |
| Double espresso | \$90 |
| Cappuccino | \$90 |
| Frapuccino | \$99 |

