



## DESSERTS

	<b>MX</b>
<b>Tropical Cheesecake</b> roasted peanuts, passionfruit sauce, mango, kiwi, mint	\$220
<b>Coconut Mousse</b> lime, lemongrass, toasted coconut	\$210
<b>Thai Flan</b> lychee, rum sauce	\$190
<b>Xocolatl</b> chocolate, Mezcal, cashew, ginger	\$200
<b>Mayan Sacrifice Flambé</b> Xtabentún local liqueur, espresso, vanilla ice cream	\$250
<b>Homemade Thai ice cream</b>	\$190

## COFFEE & TEA

	<b>MX</b>
Espresso	\$80
Double Espresso	\$100
Macchiato	\$90
Americano	\$90
Latte	\$100
Cappuccino	\$100
Frappuccino	\$120
Hot Chocolate	\$90
Organic Tea	\$80