

 **DESSERTS**

	<b>MX</b>
<b>Tropical Cheesecake</b> roasted peanuts, passionfruit sauce, pineapple, kiwi, mint	\$230
<b>Coconut Mousse</b> lime, lemongrass, toasted coconut	\$220
<b>Thai Flan</b> lychee, rum sauce	\$195
<b>Xocolatl</b> chocolate, Mezcal, cashew, ginger	\$210
<b>Mayan Sacrifice Flambé</b> Xtabentún local liqueur, espresso, vanilla ice cream	\$260
<b>Homemade Thai ice cream</b>	\$195

**COFFEE & TEA**

	<b>MX</b>
Espresso	\$95
Double Espresso	\$110
Macchiato	\$115
Americano	\$95
Latte	\$115
Cappuccino	\$125
Frappuccino	\$125
Hot Chocolate	\$100
Carajillo	\$295
Organic Tea (Ginger - mint - lemongrass)	\$95