

Café WOLSELEY

FRENCH CHEESE SELECTION

◆ *Cheesemonger: M.O.F. Rodolphe Le Meunier* ◆

Fourme d'Ambert AOP, Comté 9 Mois AOP, Saint Felicien,
Brillat Savarin IGP 700
onion chutney & toasted sourdough

DESSERTS

Salted Caramel & Chantilly Éclair 300
with butterscotch sauce

Crème Brûlée 290
muscovado caramelised, set vanilla custard

Baked Vanilla Cheesecake 330
light 'new york style' cheesecake enhanced with vanilla

Classic Apple Strudle 320
*spiced apples & dried fruits encased in filo
pastry with a calvados cream*

Black Forest Gateaux 350
griotte cherry, kirsch & chocolate

ICE CREAM COUPES

Coupe Citron Meringuée 300
*lemon yoghurt ice cream with lemon curd, lemon compote,
meringue, whipped cream and flaked almonds*

Coupe Lucian 300
*pistachio, hazelnut and almond nougatine ice creams,
whipped cream and butterscotch sauce*

*Prices are in Thai Baht and are exclusive of 10% service charge and
7% applicable government tax. Please inform a member of the team
should you have any allergies or dietary requirements.*