



FINE ASIAN CUISINE

# DIM SUM

- |     |  |           |
|-----|--|-----------|
| 101 | <b>Siu Mai (4)</b><br>Traditional steamed dumplings of seasoned minced prawn & pork  | <b>37</b> |
| 102 | <b>Har Gau (4)</b><br>Fresh Prawns delicately wrapped in clear rice paper - steamed  | <b>37</b> |
| 103 | <b>Scallop Gau (4)</b><br>Seasoned diced scallops & prawn wrapped in clear rice paper - steamed  | <b>42</b> |
| 104 | <b>Veggie Gau (4)</b><br>A seasoned composition of carrot, water chestnut, pickled Chinese radish, shiitake mushroom and bamboo shoots, delicately wrapped in clear rice paper - steamed | <b>35</b> |
| 105 | <b>Hoi shell Nung (3)</b><br>Delicately steamed scallops in light soy sauce and crushed garlic   | <b>38</b> |
| 106 | <b>Golden Secrets (4)</b><br>A delicious composition of diced prawn and shiitake mushroom, carrots and celery delicately wrapped in rice paper - steamed                                 | <b>38</b> |

## DIM SUM

- 107 **Pla Nung See Euw** **32**  
Fresh kingklip fillet steamed with ginger & spring onion topped with a light soy sauce
- 108 **Gai Ho Salai** **35**  
A seasoned mix of minced chicken with water chestnut, carrot, Chinese & shiitake mushroom wrapped in seaweed, wok-fried and sliced
- 109 **Crispy Won Ton (3)** **30**  
Minced chicken wrapped in our homemade won ton pastry and wok-fried
- 110 **Potsticker – Geaw Za (3)** **35**  
Pan fried dumpling with a juicy filling of minced pork, garlic & ginger
- 111 **Barbecue Pork Bun (2)** **32**  
Fluffy little buns with a filling of tangy barbecue pork - steamed

## SUSHI

### SASHIMI

Succulent pieces of raw fish delicately sliced

per piece

- 201 **Tuna** **12**
- 202 **Salmon** **12**
- 203 **Cape Salmon** **9**

### NIGIRI (SUSHI)

Finely cut slices of raw fish, carefully laid on a bed of sushi rice

per piece

- 204 **Tuna** **15**
- 205 **Norwegian Salmon** **15**
- 206 **Cape Salmon** **12**
- 207 **Ebi (Prawn)** **17**
- 208 **Tamako (Omelette)** **10**

### JAPANESE SALADS

- 209 **Wakami Salad** **38**  
Mixed seaweed tossed in traditional Japanese dressing
- 210 **Seared Tuna Salad** **40**  
Pepper crusted tuna slices - seared and served on a crunchy salad with wasabi mayonnaise

# SUSHI

## MAKI ROLLS

Different fillings, rolled in sushi rice and a layer of seaweed

- 211 **Futomaki (4)** **45**  
Large rice roll wrapped in seaweed, filling of crab stick, salmon, omelette, cucumber, carrot, pickled radish, avocado & Japanese mayonnaise
- 212 **Vegetable California (8)** **38**  
"Inside out" roll - sushi rice outer with filling of cucumber, carrot, pickled radish, avocado & Japanese mayonnaise
- 213 **Salmon California (8)** **48**  
"Inside out" roll - sushi rice outer with filling of salmon, cucumber, carrot, pickled radish, avocado and Japanese mayonnaise
- 214 **Tuna & Avocado (8)** **48**  
"Inside out" roll - sushi rice outer with filling of tuna, avocado and Japanese mayonnaise
- 215 **Salmon & Avocado (8)** **48**  
"Inside out" roll - sushi rice outer with filling of salmon, avocado and Japanese mayonnaise

# SUSHI

- 216 **Prawn & Avocado (8)** **52**  
"Inside out" roll - sushi rice outer with filling of salmon, avocado and Japanese mayonnaise
- 217 **Cucumber Roll (4)** **43**  
Large rice roll with cucumber wrap & filling of tuna, salmon egg, avocado & carrot
- 218 **Salmon & Avocado Egg Roll (4)** **45**  
Large rice roll wrapped in a thin omelette layer with filling of seared salmon mixed with carrot, avocado and Japanese mayonnaise
- 219 **Rainbow Roll (8)** **52**  
Rice roll with salmon, tuna & avocado outer wrap & filling of tuna, salmon, avocado & Japanese mayonnaise
- 220 **Chicken Teriyaki (8)** **45**  
"Inside out" roll - sushi rice outer, with filling of carrot and chicken teriyaki
- 221 **Spicy Salmon Roll (8)** **50**  
"Inside out" roll - sushi rice outer, with filling of spicy seared salmon

# SUSHI

222 **Spicy Tuna Roll (8)** **50**

"Inside out" roll - sushi rice outer, with filling of spicy seared tuna

223 **Salmon Roses (4)** **50**

Thinly sliced salmon delicately wrapped around a core of sushi rice topped with Japanese mayonnaise

## HAND ROLLS

Your choice of filling wrapped into a large seaweed cone, filled with sushi rice

per piece

224 **Tuna Temaki** **34**

Tuna, avocado & Japanese mayonnaise

225 **Salmon Temaki** **34**

Salmon, avocado & Japanese mayonnaise

226 **Cape Salmon Temaki** **30**

Cape Salmon, avocado & Japanese mayonnaise

227 **Ebi Temaki** **35**

Prawn, avocado & Japanese mayonnaise

# SUSHI

228 **Crispy Temaki** **35**

Crispy duck, cucumber, spring onion & aromatic duck sauce

## FASHION SANDWICH (8)

Delicate layers of fish, sushi rice and seaweed with Japanese mayonnaise

229 **Salmon & Avocado** **48**

230 **Spicy Salmon** **50**

231 **Spicy Tuna** **50**

## SUSHI SET

232 **Deluxe** **115**

Selection of: 2 tuna sashimi, 2 salmon sashimi, 2 pcs tuna & avocado, 2 pcs salmon avocado, 2 futomaki, 2 pcs vegetable california rolls & 2 pcs salmon roses

233 **Sashimi Combo** **160**

Selection of: 2 tuna sashimi, 2 salmon sashimi, 2 cape salmon sashimi, 2 tuna nigiri, 2 salmon nigiri, 2 cape salmon nigiri, 2 pcs tuna and avo rolls, 2 pcs salmon & avo

# SUSHI

234

## Kitima's Special

Selection of: 2 tuna sashimi, 2 salmon sashimi, 2 cape salmon sashimi, 2 tuna nigiri, 2 salmon nigiri, 2 cape salmon nigiri, 2 tamako nigiri, 2 pcs salmon roses, 2 pcs fotomaki, 2 pcs vegetable California roll, 2 pcs salmon, avo and egg roll, 2 pcs spicy tuna rolls, 2 pcs spicy salmon roll, 2 pcs salmon fashion sandwich

275

# APPETIZERS

301

## Kitima Starter Platter (for 2)

105

Six varieties of Asian starters: 2 tuna nigiri, 2 salmon nigiri 2 vegetable California rolls, 2 vegetable spring rolls, 2 prawn spring rolls & 2 chicken satay

302

## Jintana Starter Platter (for 1)

55

Four varieties of Asian Starters: 2 Salmon and Avocado Maki, 2 Chicken Teriyaki Maki, 1 prawn cake and 1 'Laughing Buddha'.

303

## Spring Rolls Platter (for 1)

49

Four varieties of spring rolls: 1 Vegetable spring roll, 1 prawn spring roll, 1 Duck spring roll and 1 cheese spring roll.

304

## Vegetable Spring Rolls (2)

20

Golden-fried vegetable spring rolls served with a delicately flavoured sweet plum sauce

305

## Prawn Spring Rolls (3)

38

Golden-fried prawn spring rolls served with our signature sweet chilli sauce

## APPETIZERS

- 306 **Cheese Spring Rolls (3)** **28**  
Golden-fried spring rolls filled with mozzarella cheese and served with our signature sweet chilli sauce
- 307 **Duck Spring Rolls (2)** **38**  
Golden-fried spring rolls filled with slivers of roasted duck, spring onion & carrot, served with our secret aromatic duck sauce
- 308 **Vietnamese Prawn Spring Rolls (2)** **38**  
Fresh prawns accompanied with crunchy lettuce, bean sprouts, carrot, sweet basil & rice vermicelli wrapped in rice paper served with peanut sauce and Vietnamese sweet chilli sauce
- 309 **Chicken Satay / 2 skewers** **28**  
Pan-grilled skewers of marinated chicken fillets served with our homemade tangy peanut sauce
- 310 **Thai Barbecue Pork (Moo Yak) / 2 skewers** **28**  
Pan-grilled skewers of pork fillets marinated with lemon grass & garlic, served with spicy tamarind sauce

## APPETIZERS

- 311 **Prawn cakes / 3 pieces** **45**  
Our chef's special, golden-fried paté of minced prawn & pork lightly battered in bread crumbs, served with sweet plum sauce
- 312 **Fish cakes / 3 pieces** **40**  
Golden-fried paté of minced fish with chopped Thai lime leaves, green beans and a hint of mild curry, served with sweet chilli sauce and crushed roasted peanuts
- 313 **Chicken meatballs 2 skewers** **28**  
Golden-fried minced chicken meatballs served with sweet chilli sauce
- 314 **Pork Meatballs / 2 skewers** **28**  
Golden-fried minced pork meatballs served with sweet chilli sauce
- 315 **Laughing Buddha (2)** **35**  
Juicy bites of delicately flavoured diced prawns and coriander with garlic and sprinkles of sesame seeds - wok fried

## APPETIZERS

- 316 **Salmon Samui** **48**  
Luscious salmon slivers cured in our Chef's special marinade of lemon grass, lime leaf, coriande and fresh chilli
- 317 **Fresh Oysters (medium)** each **12**  
Served with your choice of traditional condiments or our homemade Thai seafood sauce

## SOUP

- 401 **Hot & Sour Soup** **35**  
Chinese Szechuan-style soup with kingklip, calamari, shrimp, bamboo shoots, Chinese & shiitake mushrooms, garnished with fresh coriander
- 402 **Tom Yum Goong** **38**  
The legendary spicy Thai prawn soup with mushrooms, galangal and lemon grass, garnished with fresh coriander
- 403 **Tom Yum Talay** **38**  
Thai spicy seafood soup with mushrooms, galangal and lemon grass, garnished with fresh coriander
- 404 **Tom Khaa Gai** **35**  
Spicy broth with chicken, mushrooms & galangal in coconut milk, garnished with fresh coriander
- 405 **Geang Jurd Woon Sen Gai** **35**  
Traditionally mild flavoured clear soup of minced chicken, glass noodles, Chinese cabbage, shiitake mushrooms & carrots, garnished with fresh coriander

## SOUP

- 406 **Tofu and Vegetables Soup** 32  
Clear soup of tofu, mixed vegetables & shiitake mushrooms, garnished with fresh coriander
- 407 **Miso Soup** 25  
Traditional Japanese white miso (shiromiso) soup with tofu and spring onion
- 408 **Won Ton Soup (swallow a cloud)** 35  
Classic Chinese bouillon with minced pork filled dumplings and pak choi

## SALAD

- 501 **Yum Nua (Beef Salad)** 58  
Pan-grilled juicy beef slices tossed with fresh spring onion, onion, tomato & cucumber with a hint of garlic and a tangy-spicy dressing
- 502 **Lab Gai (Chicken Salad)** 48  
Traditional salad of cooked minced chicken tossed with fresh mint, onion & spring onion, dressed with a tantalizing spicy sauce
- 503 **Yum Wun Sen (Vermicelli Salad)** 60  
A composition of glass noodles with minced pork, prawn, onion, celery & tomato dressed with lime juice, garlic & fresh chilli
- 504 **Phlaa Goong (Prawn Salad)** 69  
Crisp shelled Prawns tossed with fresh lemon grass, mint, garlic, chillies, roasted chilli paste & splashes of zesty lemon juice
- 505 **Lab Pla (Fish Salad)** 60  
Crispy kingklip slivers tossed with fresh coriander, spring onions, onions, garlic & ground chilli, splashed with zesty lemon juice

## SALAD

- 506 **Lab Ped (Duck Salad)** 65  
Minced crispy duck tossed with fresh onion & spring onion, dry chilli & fresh coriander, splashed with zesty lemon juice

## SEAFOOD

- 601 **Kitima's Prawn Basket** 89  
Succulent prawns, shelled and wok-fried with cashew nuts, onion, carrot, mushrooms & water chestnut nestled in a crispy potato basket
- 602 **Sweet & Sour Prawns** 85  
Succulent prawns, shelled and wok-fried, served in our homemade sweet & sour sauce with onion, pineapple, cucumber and sweet peppers
- 603 **Szechuan Prawns** 85  
Succulent prawns, shelled and wok-fried in a piquant Chinese Szechuan sauce with onion, carrot, sweet pepper, mushrooms, spring onion and a hint of garlic
- 604 **China Town Prawns (3)** 170  
Shelled heads-on tiger prawns wok-fried in delicious yellow curry sauce with roasted chilli and sweet peppers, coconut milk, celery, eggs and spring onion
- 605 **Tamarind Prawns (3)** 190  
Decadent giant tiger prawns, shelled, heads-on wok fried and topped with a sweet-tangy tamarind sauce and a hint of chilli

## SEAFOOD

- 606 **Chu Chee Prawns (3)** **190**  
The Chef's choice: Thai-style decadent giant tiger prawns, shelled, heads-on wok-fried and topped with a piquant- creamy red curry sauce
- 607 **Pla Lard Prik** **85**  
Marinated fillets of fresh kingklip in light batter golden-fried to perfection, topped with our tangy homemade sweet chilli sauce
- 608 **Pla Neng Ma Nao** **Kingklip 88**  
A Thai delight: Delicately steamed fillets of fresh kingklip or Norwegian salmon on Chinese cabbage with fresh chilli & lime sauce infused with a hint of garlic & ginger **Salmon 105**
- 609 **Salmon Pa Nang** **95**  
Pan-fried fillets of Norwegian salmon accompanied with delicately cooked pear, served on a rich, creamy red curry sauce (mild)

## SEAFOOD

- 610 **Butterfish Cha Cha** **85**  
Fillet of fresh butterfish in light batter, topped with a tantalizing oriental sauce with onion, sweet pepper, lime leaf, garlic, rhizome root and fresh green peppercorns
- 611 **Butterfish Shanghai** **85**  
Steamed fillet of fresh butter fish served in a light Chinese soy sauce with spring onion and ginger
- 612 **Scallops Kra Prao** **98**  
Flash-fried scallops with a mix of green beans, sweet peppers, onion, basil and a hint of fresh chilli & garlic
- 613 **Scallops Szechuan** **98**  
Flash-fried scallops in a piquant Chinese Szechuan sauce with onion, and carrot, sweet pepper, mushroom, spring onion and a hint of garlic
- 614 **Haw Mok Talay (Seafood Parcel)** **85**  
Delicately flavoured steamed seafood curry terrine of fish, prawn & calamari on a bed of cabbage with coconut milk, egg, chilli paste & sweet basil

## SEAFOOD

615 **Phad Chaa Talay** **85**

Mixed seafood wok-fried with spicy Thai herbs, rhizome (Chinese ginger), carrot, baby marrow, sweet peppers, Thai lime leaf & garlic

616 **Fish of the day** **S.Q.**

Please ask your waitron for details

## POULTRY

621 **Aromatic Crispy Duck** **105**

Crispy-fried half duck de-boned and sliced, accompanied with our secret homemade duck sauce & pancakes with slivers of spring onion & carrots

622 **Happy Duck** **105**

Seared duck breast on glazed apple and sweet-tangy tamarind sauce served with wok-fried seasonal vegetables

623 **Roast Duck à la China Town** **98**

Slow roasted marinated half duck de-boned and sliced, served on a bed of crispy rice vermicelli, accompanied by our homemade Chinese duck sauce

624 **Kitima Duck a L'orange** **98**

Golden-fried half duck de-boned and sliced, served with our chef's zesty orange sauce

625 **Sweet & Sour Chicken** **65**

Wok-fried juicy chicken fillets with fresh pineapple, cucumber, onion & sweet peppers in our homemade sweet & sour sauce

## POULTRY

- 626 **Kitima's Chicken Basket** **68**  
Wok-fried juicy chicken fillets with cashew nuts, onion, carrots and water chestnut nestled in a crispy potato basket
- 627 **Paad Ka Phrao Gai (Chicken Basil)** **65**  
Stir-fried minced chicken with a mix of green beans, sweet peppers, onion, basil and a hint of fresh chilli and garlic
- 628 **Chicken Teriyaki (2 skewer)** **68**  
Marinated chicken cubes in Teriyaki sauce with stir-fried seasonal vegetables

## MEAT

- 631 **Kitima's Wok** Beef & Pork **80**  
Choice of marinated slices of beef sirloin, ostrich or pork fillet, flash-fried with carrots, green beans, peas, mushrooms & oyster sauce, served on a sizzling hot plate Ostrich **95**
- 632 **Nua Nam Mun Hoy (Beef with oyster sauce)** **75**  
Wok-fried slices of tender beef sirloin in oyster sauce with onion, garlic, sweet pepper, mushrooms and carrot
- 633 **Paad Ka Phrao** Beef **75**  
Choice of minced beef sirloin or ostrich fillet, wok-fried with green beans, onion, sweet peppers and sweet basil with a hint of fresh chilli and garlic Ostrich **90**
- 634 **Nua Pi Roed (Angry Beef)** **75**  
Wok-fried slices of tender beef sirloin mixed with a blend of Thai herbs sautéed vegetables, garlic, fresh chilli & lemon grass

## MEAT

- 635 **Korean Beef** **75**  
Wok-fried slices of tender beef sirloin marinated in soy sauce, Chinese whisky & ground sesame seeds
- 636 **Pad Phed Moo** **70**  
Slices of juicy pork fillet wok-fried with red curry paste, baby marrow, green beans, bamboo shoots, carrot & rhizome (Chinese ginger)
- 637 **Sweet & Sour Pork** **70**  
Lightly dusted slices of pork fillet wok-fried with fresh pineapple, cucumber, carrot & sweet peppers in our homemade sweet & sour sauce
- 638 **Phad Chaa** **Beef 80**  
**(with lemon grass)** **Ostrich 95**  
Choice of marinated slices of ostrich fillet or beef sirloin wok-fried with the chef's tantalizing selection of Thai herbs, lemon grass, green beans, rhizome root (Chinese ginger) and garlic

## CURRY

- 639 **Nok Phad Prik Thai** **Beef 80**  
**(with green peppercorns)** **Ostrich 95**  
Wok-fried slices of marinated ostrich fillet with baby marrow, green beans, carrot & sliced bamboo shoots, exotic flavoured with Thai lime leaf, curry paste, fresh chilli & rhizome root (Chinese ginger), green peppercorns and a dash of coconut milk
- 641 **Gaeng Phed / Kaew Wan Talay** **85**  
**(Red or Green Seafood Curry)**  
The traditional Thai curry of prawns, fish and calamari in coconut milk accompanied with baby marrow, carrot & peas (plus bamboo shoots with the red curry)
- 642 **Gaeng Phed / Kaew Wan Gai** **68**  
**(Red or Green Chicken Curry)**  
Tender strips of chicken breast gently cooked in a red or green curry, coconut milk, selected Thai herbs & spices with carrots, baby marrow & green

# CURRY

643

## **Gaeng Massaman (Peanut Curry)**

Chicken **68**

Beef **70**

Tender pieces of chicken thigh or beef chunks gently cooked in coconut milk with peanut curry paste, potatoes, onion & roasted peanuts (prepared one day in advance to bring out the full flavour of the stew)

644

## **Gaeng Pa Gai (Wild Chicken Curry)**

**68**

An exotic dish of gently sautéed wild-spiced chicken fillet strips, with baby marrow, green beans, baby corn, mushroom, Chinese ginger & peas (clear curry)

645

## **Gaeng Phed Ped (Red Duck Curry)**

**80**

Juicy slices of de-boned roast duck breast delicately cooked in coconut milk, sensuously flavoured with red curry paste, tomato, bamboo shoots & pineapple

# CURRY

646

## **Pha Nang Ped Sai Lychee (Lychee Duck Curry)**

**85**

Juicy slices of de-boned roast duck breast with fragrant lychees in a mild creamy red curry sauce

## VEGETABLES

651 **Green / Red Vegetable Curry** 55

A variety of seasonal vegetables delicately cooked with coconut milk in a red or green curry from various Thai herbs and spices

652 **Pad Pak Rum** 52

A variety of seasonal vegetables wok-fried with garlic and oyster sauce

653 **Sweet & Sour Vegetable and Tofu** 52

Wok-fried mixture of seasonal vegetables, tofu & pineapple served with our homemade sweet & sour sauce

654 **Pad Ka Phrao Pak** 52

Stir-fried seasonal vegetables & tofu with fresh chilli and sweet basil

655 **Tofu Nam Dang** 55

Deep-fried tofu pieces & cooked seasonal vegetables topped with Chinese-style red sauce and shiitake mushrooms

## VEGETABLES

656 **Kitima's Mushroom Basket** 58

Fresh mushrooms wok-fried with cashew nuts, onion, carrots & water chestnut nestled in a crispy potato basket

657 **Pak Choi** 55

Flash fried with light soy sauce and garlic

## RICE

- |     |   |           |
|-----|---|-----------|
| 661 | <b>Steamed Rice</b>   | <b>12</b> |
| 662 | <b>Egg Fried Rice</b>   | <b>18</b> |
| 663 | <b>Vegetable Fried Rice</b><br>Wok-fried mixed vegetables and rice  | <b>25</b> |
| 664 | <b>Prawn Fried Rice</b><br>Wok-fried mixed vegetables and rice with prawns  | <b>49</b> |
| 665 | <b>Pineapple Fried Rice</b><br>Wok-fried fresh pineapple pieces and rice with bacon, shrimp, raisin and eggs. Traditionally served in a fresh pineapple | <b>60</b> |

## NOODLES

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|-----|--|-----------|
| 671 | <b>Paad Thai Gai</b><br>Classical Thai-style wok-fried rice noodles with chicken, egg & spring onions, bean sprouts, sweet radish, crushed peanuts and tamarind sauce, served with fresh bean sprouts and lemon            | <b>62</b> |
| 672 | <b>Paad Thai Goong</b><br>Classical Thai-style wok-fried rice noodles with prawn, egg and spring onions, bean sprouts, sweet radish, crushed peanuts and tamarind sauce, served with fresh bean sprouts and lemon          | <b>70</b> |
| 673 | <b>Paad Thai Pak</b><br>Classical Thai-style wok-fried rice noodles with mixed seasonal vegetables, bean sprouts, sweet radish, spring onion, crushed peanuts and tamarind sauce, served with fresh bean sprouts and lemon | <b>55</b> |
| 674 | <b>Chicken Chow Mein</b><br>Chinese-style wok-fried egg noodles with chicken & mixed seasonal vegetables, shiitake mushrooms & bean sprouts  | <b>60</b> |

## NOODLES

- 675 **Singapore Noodles** **65**  
Rice vermicelli wok-fried with shrimp, chicken, onion, sweet peppers & bean sprouts with sprinkle of curry powder, topped with sliced omelette and sesame seeds
- 676 **Pad See Iew** **62**  
Traditional Thai-style rice noodles with chicken or pork, wok-fried in a dark sweet soy sauce with cauliflower, broccoli, cabbage & egg
- 677 **Paad Kee Mow** **Chicken 60**  
Traditional Thai-style rice noodles **Beef 65** with chicken or beef, wok-fried with bamboo shoots, carrots, sweet peppers, green beans, fresh garlic, chilli and Chinese ginger Served on a bed of crispy lettuce
- 678 **Plain Egg Noodles** **13**

## DESSERT

- 700 **Crème Brûlée** **40**  
With a hint of lemon grass
- 701 **Kitima's Crêpe Suzette** **45**  
Served with vanilla ice cream
- 702 **Classic Bread & Butter Pudding** **35**  
Served with vanilla custard
- 703 **Dark Chocolate Chilli Mousse** **40**  
Made from "Lindt" Chocolate with a naughty hint of chilli
- 704 **Raya Rolls** **38**  
Hot "Lindt" chocolate spring rolls served with vanilla ice cream
- 705 **Pear Helena** **42**  
Pear, vanilla Ice Cream topped with homemade "Lindt" chocolate sauce
- 706 **Paradise Island** **35**  
A selection of fresh seasonal fruits served with a scoop of sorbet
- 707 **Deep-fried Banana** **35**  
The Chef's special - served with vanilla or chocolate ice cream

# DESSERT

708	<b>Fruit Wrap</b>	<b>38</b>
	Seasonal fruits wrapped in golden crispy pastry – served hot with vanilla ice cream and strawberry coulis	
709	<b>Kluay Buat Chi</b>	<b>28</b>
	Banana cooked in sweet coconut milk	
710	<b>Lychees in Syrup</b>	<b>28</b>
	Traditionally topped with crushed ice	
711	<b>Rambutan in syrup</b>	<b>28</b>
	Traditionally topped with crushed ice	
712	<b>Sorbet</b>	<b>28</b>
	2 scoops from a selection of Lemon, Lychee or Passion Fruit	
713	<b>“Gelato” Italian Ice</b>	<b>28</b>
	2 scoops from a selection of Vanilla, Strawberry, Dark Chocolate, Cappuccino or Cream Caramel	
714	<b>Additional “Lindt” hot chocolate sauce</b>	<b>10</b>
715	<b>Additional strawberry coulis</b>	<b>10</b>