



 Chef's recommendations *Carte des Desserts*  Contains nuts

GOURMANDISES | SPÉCIALITÉS AU CHOCOLAT | DESSERTS MAISON

  VACHERIN GLACÉ 32
French meringue, vanilla ice-cream,
Chantilly, raspberry coulis

 MOUSSE AU CHOCOLAT 31
Served tableside with
Chantilly and chocolate shavings

CRÈME BRÛLÉE 28
Classic vanilla custard

  PISTACHIO PARIS-BREST 38
Choux pastry with pistachio mousseline cream
and pralines



 CRÊPES SUZETTE 36
Prepared tableside.
Optional: Flambéed with Grand Marnier +rm20

  LA PROFITEROLE 39
Choux au craquelin, vanilla ice-cream,
Chantilly, chocolate sauce

TARTE TATIN 34
Classic caramelized apple tart,
vanilla ice-cream, crème vanillée

ICE CREAMS, SORBETS, COUPES GLACÉES
Menu available behind

COFFEE, TEA AND CHOCOLATE

EARL GREY TEA 14

GREEN TEA 14

CHAMOMILE TEA 14

MINT INFUSION 14

LAVENDER INFUSION 15

MATCHA LATTE 15

Leon's Hot Chocolate

CHOCOLAT CHAUD
À L'ANCIENNE

Thick and creamy hot chocolate
with vanilla whipped cream

24

Add Grand Marnier +rm14

May be served Hot or Cold except for*

ESPRESSO* / DOPPIO* 9

LONG BLACK 11

LATTE 14

VANILLA LATTE 15

CAPPUCCINO 14

MOCHACCINO 15

SELECTION OF DIGESTIFS

CALVADOS JOSEPH DROUIN | HENNESSY V.S.O.P. | DELORD ARMAGNAC X.O.
43 49 56

All prices stated are in Malaysian Ringgit and subject to 10% Service Charge and 6% Service Tax
on food and non-alcoholic beverages, and 8% on alcoholic beverages