

 Chef's recommendations

Carte des Desserts

 Gluten-free
 Contains nuts

GOURMANDISES | SPÉCIALITÉS AU CHOCOLAT | DESSERTS MAISON

 VACHERIN GLACÉ 37

French meringue, vanilla ice-cream,
Chantilly, raspberry coulis

 MOUSSE AU CHOCOLAT* 45

Served tableside with
Chantilly and chocolate shavings

 CRÈME BRÛLÉE 29

Classic vanilla custard

 PISTACHIO PARIS-BREST 42

Choux pastry with pistachio mousseline cream
and pralines

CRÊPES SUZETTE 39

Prepared tableside.

Optional: Flambéed with Grand Marnier +rm25

 LA PROFITEROLE 43

Choux au craquelin, vanilla ice-cream,
Chantilly, chocolate sauce

 TARTE FINE "TATIN" 38

Thin caramelized apple tart, topped
with cinnamon ice cream and crème anglaise

ICE CREAMS, SORBETS, COUPES GLACÉES

Turn over for the full selection

COFFEE, TEA AND CHOCOLATE

ESPRESSO* / DOPPIO* 10

LONG BLACK 12

CAPPUCCINO 15

LATTE 15

VANILLA LATTE 16

MOCHACCINO 16

Leon's Hot Chocolate

CHOCOLAT CHAUD À L'ANCIENNE*

Thick and creamy hot chocolate
with vanilla whipped cream

25

Add Grand Marnier +rm14

May be served Hot or Cold except for*

EARL GREY TEA 14

GREEN TEA 14

CHAMOMILE TEA 14

MINT INFUSION 14

LAVENDER INFUSION 15

MATCHA LATTE 16

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