



SathuDee

AUTHENTIC THAI RESTAURANT

DESSERT MENU



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DESSERTS (V)

1. Pandan Crêpe with Sweet Coconut Filling เครปใบเตยสอดไส้มะพร้าว (V) 5.50
Crêpe flavoured with fragrant pandas (Thai vanilla) and stuffed with caramelised coconut.

2. Coconut Custard คัสตาร์ดกะทิ (V) 4.50
Steamed coconut custard, topped with caramel and served with vanilla ice-cream.

3. Thai Banana Pudding ขนมกล้วย (V) 4.50
A traditional steamed banana pudding, topped with caramel and served with vanilla ice-cream.

4. Banana Ball Fritters กล้วยทอด (V) 4.25
Crispy and golden banana fritters, topped with caramel and served with vanilla ice-cream.

5. Lychee Paradise (V) 4.25
Sweet fresh lychee, served with vanilla ice-cream and cream on top.

6. Strawberry Melba (V) 4.75
Fresh Strawberry, served with Kirsch, vanilla ice-cream and raspberry purée.

7. Vanilla Cheesecake (V) 4.75
The classic New York baked cheesecake with a rich and creamy vanilla topping and a simple biscuit base, served with a scoop of vanilla ice-cream and fresh cream.

V - Suitable for vegetarians

Please let the team know if you have any allergen or dietary requirements, including nuts. As our dishes are handmade in our busy kitchen, unfortunately we cannot guarantee that they are 100% free of allergens or contaminants, or that nutritional values are as stated. Some dishes in the menu may contain fish sauce, soy sauce or nuts. Detailed allergen information is available upon request. Guests with life-threatening allergies must take this risk into consideration before dining with us. Please note, not all dish ingredients are listed on the menu.

Prices include VAT. Other services are optional. T&Cs apply: All prices are subject to change without prior notice.