

Desserts



KUIH DADAR (2pcs)

\$68

A rolled pandan-flavoured crêpe, filled with grated coconut in palm sugar.



MUSANG KING DURIAN PUDDING

\$78

A Cafe Malacca signature dessert.



COCONUT JELLY

\$58

Jelly made from fresh young coconut.



SAGO PUDDING

\$58

Tapioca pearl pudding with coconut cream & palm sugar.



CHENG THNG (Hot / Cold)

\$68

Refreshing dessert made up of lotus seeds, ginkgo nuts, pearl barley, sweet potatoes, agar cubes & Pang Dai Hoi in fragrant longan broth.



BUBUR PULUT HITAM

\$58

Black glutinous rice dessert with dried longan, served with a drizzle of coconut cream.



ICE KACANG

Cool down in the summer heat with our Penang Ice Kacang, topped with rose & sarsi syrup.

(with ice-cream) **\$98**

\$78



CENDOL

A refreshing coconut milk based dessert of shaved ice, topped with green pandan flavoured mung-bean jelly, red beans & palm sugar, in your choice of in a bowl or a glass.

\$68



PANDAN CHIFFON CAKE (per piece) **\$48**
(whole cake) **\$280**



KAYA TOAST

Pandan coconut jam, served in between freshly toasted buttered bread.

\$48



ONDE ONDE CAKE

An adaptation of Onde Onde, a popular Nyonya kuih in Malaysia and Singapore.

Made of Pandan sponge, Gula Melaka and grated coconut layers.

\$58
per piece

\$550
whole cake (2 pounds)