

# DESSERT MENU

## MANGO MALAI MESS 12.5

Angoori ras malai, mango, meringue, vanilla ice cream, rabri cream & mango coulis

(M) (G) (E) (Su) (So)(N)

*Dessert Wine Pairings: 2023 Muscat de Beaumes Venise. Rhône, France 15*

## GULAB JAMUN 13 CRÈME BRÛLÉE

Saffron and cardamom crème brûlée with caramelised sugar & a warm gulab jamun centre (M) (G) (Su) (N)

*Dessert Wine Pairings: 2022 Sauternes, Château Mingets. Bordeaux, France 15*

## BADAM KULFI & GAJJAR KA HALWA 13

Almond Indian ice cream served with warm carrot halwa (M) (G) (Su) (N)

*Dessert Wine Pairings: 2022 Sauternes, Château Mingets. Bordeaux, France 15*

## CHOCOLATE & HAZELNUT CHIKKI 14

Decadent chocolate and hazelnut mousse cake with florentine & almonds (M) (G) (E) (Su) (So) (N)

*Dessert Wine Pairings: 2022 Sauternes, Château Mingets. Bordeaux, France 15*

## SAFFRON MILK CAKE 14

Madhu's tres leches cake with saffron cream sauce & pistachios (M) (Su) (G) (N)

*Dessert Wine Pairings: 2023 Muscat de Beaumes Venise. Rhône, France 15*

## PISTACHIO PARIS BREST 14

Choux pastry with pistachio, vanilla ice cream, Chantilly cream & warm chocolate sauce (M) (G) (E) (Su) (So) (N)

*Dessert Wine Pairings: 2023 Muscat de Beaumes Venise. Rhône, France 15*

## FALOODA GLORY 10

Malai kulfi with vermicelli, rose syrup, basil seeds, raspberries & lychee

(M) (G) (N) (Su)

*Dessert Wine Pairings: 2023 Muscat de Beaumes Venise. Rhône, France 15*

## ICE CREAMS 8

(M) (Su) (E) (So) (N)

Vanilla  
Belgian chocolate  
Strawberry  
Pistachio  
Mango sorbet

*Dessert Wine Pairings: Try pouring a glass of Nectar Pedro Ximenez onto vanilla or Belgian chocolate ice cream for 15*

## AFTER DINNER

### TEA & COFFEE

#### TEA 5

Lemongrass & Ginger, Blackcurrant & Hibiscus, Peppermint, Jasmine Pearls, Sencha Organic, Wuyi Oolong Tea, Milk Oolong Tea, Earl Grey, Assam Chai, English Breakfast, Pride of Africa, Masala Chai (M)

#### COFFEE 6

Espresso, caffè latte, cappuccino, Americano

#### IRISH COFFEE 16

Jameson Caskmates Stout, coffee & cream

#### FLOATER 8

Black coffee topped with cream

### AFTER DINNER INDULGENCE

#### WHITE CHOCOLATE ESPRESSO MARTINI 19

Elyx Vodka, Kahlúa, Mozart White Chocolate, coffee

#### CHAMPAGNE DELIGHT 21

Champagne, Elyx Vodka, citric acid, passion fruit purée, vanilla syrup

#### REDBREAST 15 YO 25

Single pot still Irish whiskey

#### AFFOGATO 45

Johnnie Walker Blue Label, espresso & vanilla ice cream

### COGNAC 50ml

Martell VS 15  
Martell VSOP 17  
Hennessy VSOP 19  
Martell Cordon Bleu XO 38  
Martell XO 42  
Hennessy XO 45

### LIQUEURS 50ml

Kahlúa / Tia Maria / Cointreau 13  
Sambuca / Baileys  
Original Irish Cream 14

### PORT 75ml

Taylor's 12.5

### ARMAGNAC 20

Delord bas-armagnac 20  
l'authentique VSOP  
Baron de Sigognac 10-year-old 24

**ALLERGENS:** (F) Fish (G) Gluten (M) Milk (E) Egg (N) Nut (Mu) Mustard (Cr) Crustacean (So) Soya (Su) Sulphur (Mo) Molluscs (Se) Sesame (Ce) Celery (L) Lupin (P) Peanuts.

*Please inform your server of any allergies or dietary requirements before placing your order.  
Please note that we do work in an environment that handles numerous ingredients and allergens.  
A 12% service charge is added to your total bill, of which 6% is discretionary and 6% is fixed.  
All prices include VAT at the current rate.*

