

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.*



M.