

DESSERTS

Most desserts contain nuts and dairy. Please check with your server.

phirni	7
saffron infused pounded rice pudding	
gulab jamun	7
crisped honey cheese balls dipped in rose flavored syrup	
gajar halwa	8
warm carrot pudding with cashews and rasins	
rasmalai	8
soft cheese dumplings in a saffron and cardamom milk reduction	
mango mousse	8
creamy mango mousse on a bed of strawberry coulis	
Chocolate delight	8
chocolate cake vanilla	
ICE CREAM	
aam sheera	8
semolina pudding with alfonso mango puree	
passion fruit sorbet	8
kulfi falooda	9
sinfully good	

BEVERAGES

masala chai	4
coffee	3
decaffeinated coffee	3
green tea	4
flavored tea selection	4
lassi selection	5
mango, sweet, salted	
cappuccino	6
Espresso	4

AFTER DINNER DRINKS

henessey vs	11
full bodied with a pronounced aroma of oak and hazelnutswith tones of red berries and vanilla	
courvoisier vsop	13
a fruity young cognac but very intense with rich aroma	
glenfiddich	12
special reserve, single highland	
macallan	13
single highland 12 years	
glenlivet 12	12
highland 12 years	
glenlivet 15	16
highland 15 years	
glenlivet 18	19
highland 18 years	
osborne ruby port	9
well rounded wine with intense berry fruit and a spicy finish	
harveys bristol cream	9
flavors of roasted nuts and raisins, with a subtly spicy finish	
sambuca	9
anise-flavoured, colorless liqueur	
grand marnier	9
a delicate blend of fine cognacs and distilled essence of tropical oranges	
bailey's irish cream	9
irish whiskey and cream based liqueur	
kahlua	9