

## DESSERTS

### FALOODA

Milk, vermicelli, basil seeds topped with ice-cream 12

### MANGO MATKA KULFI

Traditional Indian ice-cream made with fresh mango pulp, saffron, pistachios, and a touch of rose 12

### HOT CHOCOLATE FUDGE

A layering of ice cream, hot chocolate sauce topped with roasted cashews 12

### FRUIT SALAD

Tropical, exotic fruits topped with a sweetened mixture of flavoured custard milk and nuts 10

### ANGEER KA HALWA

A very rich, cardamom flavoured mouth-watering fig halwa, made with Indian ghee and finished with strawberry and almond 12

### SHAHI TUKADA

Mughlai dessert, triangular slices, fried and dipped in flavoured sugar syrup topped with condensed milk, nuts, saffron strips 10

## Hot DRINKS

Indian Filter Coffee 5  
Indian Masala Tea 4.5  
Indian Darjling Tea 4.5

## After dinner DRINKS

### DESSERT WINE | PORT | SHERRY | GRAPPA

Brancott Estate B Late Harvest-Intense apricot, orange peel and honey aromas 16  
Casmshorn Riesling-Spice and citrus blossom with a luscious sweetness 15  
Graham's 10 year old-Tawny Port 9.5  
Churchill's 20 year old-Tawny Port 14  
Pedro Ximénez El Candado-Sherry 9  
Luigi Francoli 5 year old-Grappa 9.5

### SINGLE MALT SCOTCH WHISKY

Amrut Single Malt-India 10  
Glenfiddich 12 year old-Scotland 10  
Glenlivet Single Malt-Scotland 10  
Glenmorangie The Original-Scotland 10  
Aberlour A'Bunadh 60.3%-Scotland 15

### COGNAC | ARMAGNAC

Hennessy Cognac VSOP-France 10  
Remy Martin Cognac VSOP-France 12  
Prince D'Arignac-France 12  
Croizet Cognac XO-France 20