



DESSERTS

Panchamrit (N) 9

Five secret nectar blended, garnished with dry fruits, nuts

Sitaphal ke Kulfi 9

Custard apple ice cream, served over rose vermicelli

Baileys Crème Brûlée 9

Classic French custard/ cardamom/ vanilla

Warm Carrot Halwa 9

Carrot pudding traditional way

Gulab Jamun with Ice-cream 9

Brown dumpling and vanilla ice cream

Rice Pudding 9

Traditional thick pudding, saffron, pistachio

BEVERAGE

Hot Tea 4

Masala Chai 4

Coffee 5

Iced Tea 5

V VEGETARIAN

(V) VEGAN

(N) CONTAINS NUTS

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Before placing your order, please inform your server if a person in your party has a food allergy.



AFTER DINNER DRINKS

DESSERT WINE / PORTS

Bosc D'la Rei Moscato d'Asti, Vintage (2013) 13

Badger Mountain, Colombia Valley (2015) 10

Château Partarrieu, Sauternes (2009) 11

Karthäuserhof Ruwer Riesling Trocken (2016) 10

Quinta De La Rosa Tawny Port 9

Quinta De La Rosa Ruby Port 9

CORDIALS

Grand Marnier 9

Bailey's Irish Crème 10

Kahlua 10

COCKTAILS

Dulce de Tequila 14

Grasshopper 14

Chocolate Martini 11

COGNAC

Rémy Martin XO 45

Courvoisier 10

Hennessy VS 11

SCOTCH

Macallan 18 45

Glenlivet 18 22

Amrut Fusion 18

