

DESSERTS

All our desserts are made in-house from scratch.

<i>Cheese Platter</i> <i>(serves 2)</i>	<i>Variety of specialty cheeses with fresh fruits, berries, nuts & warm bread</i>	22
<i>Spiced Chocolate Molten Cake</i>	<i>Accompanied with cinnamon, godiva ice cream & fresh berries</i>	10
<i>Trio of Crème Brulée</i>	<i>Saffron, pistachio & cardamom</i>	10
<i>Chocolate Samosas</i>	<i>Filled with chocolate hazelnut ganache served with salted caramel & chai ice cream</i>	10
<i>Mango Mousse</i>	<i>A taste of pure tropical heaven</i>	10
<i>Kheer</i>	<i>Rice pudding topped with pistachios</i>	10
<i>Rasmalai</i>	<i>Sweet paneer with pistachio rabri</i>	10
<i>Gajar Halwa</i>	<i>Made with organic carrots served warm with pistachio kulfi</i>	10
<i>Pistachio Kulfi</i>	<i>Indian-spiced ice cream, made with pistachios</i>	10
<i>Mishti Doi</i>	<i>Homemade yogurt with berries & honeycomb</i>	10
<i>Ice Creams & Sorbets</i>	<i>Ask your server about today's selections.</i>	10
<i>Poached Pear</i>	<i>Spiced poached bosc pear with english stilton and port wine reduction glaze</i>	10
<i>Bread Pudding</i>	<i>White chocolate, apricot, cranberry & pecan with mission fig & old monk crème anglaise</i>	10