

DESSERT MENU

KESAR KULFI FALOODA

1, 8, 9 (pistachio) | €12.95

Cardamom & pistachio flavoured eggless ice cream, sugar-soaked vermicelli, rose petals, basil seeds.

SUGGESTED DESSERT WINE:

Yalumba Botrytis Viognier, Australia | Glass €8.50 Bottle €42.00
Lemon thyme & ginger, stone fruits & spices

MANGO SORBET

1, 8 | €12.00

Tapioca pearls with coconut milk, basil syrup & rice cake.

SUGGESTED DESSERT WINE:

Furmint Disznoko late harvest
Tokaji, Hungary | Glass €7.50 Bottle €48.00
Wild flowers & fresh fruits, velvety & deliciously rounded

CHOCOLATE FERRERO

1, 3, 8, 9 (almonds & hazelnuts) | €13.50

Dark chocolate ganache with layers of toasted hazelnut, coco sponge & masala coffee dust.

SUGGESTED DESSERT WINE:

Seifried Nelson Sweet Agnes Riesling,
New Zealand | Glass €8.50 Bottle €44.00
Rich with stone fruits & wild honey tones.

GULAB JAMUN

1, 3, 8, 9 | €12.50

Indian milk donuts fried in clarified butter and soaked in saffron, rose sugar syrup, vanilla ice cream.

SUGGESTED DESSERT WINE:

Chateau Graves Sauternes, France | Glass €8.50 Bottle €42.00
Sweet apricot, honey, cinnamon & hints of ginger

DIGESTIVES

NIEPOORT RUBY PORT | €7.50

Smooth, ripe & juicy with good acidity & minerality notes.

NIEPOORT LATE BOTTLED
VINTAGE PORT | €9.50

Aromas of raisins, violet, prunes & figs.

Lovely woody tannins.

KOPKE 10 YEAR OLD
TAWNY PORT | €12.50

Aromas of spice, notes of dried fruits, elegant hints
of wood & honey

PICKLE 

TEAS & COFFEES

Tea | €3.75

Camomile/Green/Mint Tea | €3.50

Espresso - Double Espresso | €2.75 - €3.75

Americano | €3.50

Latte/Capuccino | €4.50

Flavoured Coffees | €9.00

ALLERGENS 		
1 Gluten-Wheat	5 Peanuts	10 Celery
2 Crustaceans	6 Soybeans	11 Mustard
3 Eggs	7 Lupins	12 Sesame Seeds
4 Fish	8 Milk	13 Sulphites
	9 Nuts	14 Molluscs