

DESSERT MENU

KESAR KULFI FALOODA

1, 8, 9 (pistachio) | €12.50

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 | €11.00

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) | €12.90

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

SUGGESTED DESSERT WINE:

Muscat De Beaumes De Venise, France | Glass €7.50 Bottle €40.00

Fruity & Floral aromas, lemon-tinged finish

GULAB JAMUN

1, 3, 8, 9 | €12.00

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

SUGGESTED DESSERT WINE:

Chateau Gravas Sauternes, France | Glass €8.50 Bottle €42.00

Sweet apricot, honey, cinnamon & hints of ginger

GAJRELLA

8, 9 (cashewnuts, almonds, pistachio) | €11.50

A north Indian speciality of grated carrot simmered
gently with milk & sugar finished with tree nuts & cardamom.

SUGGESTED DESSERT WINE:

Seifried Nelson Sweet Agnes Riesling, New Zealand | Glass €8.50 Bottle €44.00

Rich with stone fruits & wild honey tones.