

## Desserts

### **Praline & Hazelnut Dacquoise with Cinnamon Fried Ice Cream** (A) ~ 6.5

*Hazelnut slice with a praline crunch & filled with chocolate mousse, served with cinnamon fried ice cream*

### **Gulab Jamun with Kheer Dalchini** (A) ~ 4.5

*Warm dumplings immersed in a sweet cardamom syrup, served with a cinnamon rice pudding*

### **Gajar Ka Halwa with Masala Chai Custard** (A) ~ 4.5

*A warm carrot pudding finished with crushed pistachio and served with a masala chai infused custard*

### **Moong Dal Ka Halwa with Coconut Ice Cream** (A) ~ 4.5

*A warm dessert made from lentils finished with crushed pistachio, served with a coconut ice cream*

### **Anaarkali Ras Malai** (A) ~ 4.5

*Soft pressed milk curds in a thickened cardamom and saffron milk syrup*

### **Trio of Kulfi** (A) ~ 4.5

*A rich and velvety Indian ice cream served in Malai, Mango and Pistachio flavours*

### **Ice Cream Duo** (A) ~ 3.5

*Range of different flavours available*

### **Dessert Platter** (A) ~ 7.5

*Gulab Jamun, Gajar Ka Halwa, Kheer Dalchini, Saffron Ice Cream*

## Hot Beverages

### **Sacred Heart Flowering Tea For Two** ~ 5

*This flowering tea has been woven with orange, lily & jasmine around the flower of the Globe Amaranth*

### **Chakra Love Tea** ~ 2.5

*A warming blend of cinnamon, spicy ginger and elderflower to restore balance to the heart chakra*

English Breakfast Tea	£2
Indian Masala Chai	£2
Green Tea / Fresh Mint Tea	£2
Coffee	£2
Cappuccino	£3
Cream Coffee	£3
Liqueur / Irish Coffee	£6
Hot Chocolate	£3

## After Dinner – 25ml

### **The Great Indian Whisky Flight**

Experience a trio of elegant & refined Indian whiskies - Do ask for details

#### **Single Malt Whisky**

Glenmorangie, 10 years	£4.25
Glenlivet, 15 years	£7.95
Glenfiddich, 18 years	£12.50

#### **Cognacs**

Remy Martin VSOP	£3.55
Hennessy VS	£3.25
Courvoisier VS	£3.25

#### **Liqueurs**

Amaretto	£2.75
Baileys	£2.75
Cointreau	£2.75
Kahlua	£2.75
Tia Maria	£2.75
Drambuie	£2.75