



# DESSERTS

*Thoughtfully handcrafted to provide a memorable finale, our desserts blend traditional Indian flavours with refined techniques, creating the perfect ending to your dining experience*

## GULAB JAMUN

150

*soft, melt-in-your-mouth gulab jamuns, delicately made in-house and infused with rose & Cardamom, soaked in fragrant sugar syrup and garnished with crushed pistachios.*

*A timeless Indian dessert, celebrated for its rich flavour and irresistible sweetness.*



## MASALA CHAI TIRAMISU

220

*A refined Indian take on the beloved Italian classic.*

*Delicate ladyfingers soaked in aromatic Masala Chai are layered with cardamom infused mascarpone, then complemented by rich chocolate soil and silk saffron rabri cream*

*Warm spices, creamy indulgence and delicate floral notes come together in a beautifully balanced finish*



# KULFI



*India's traditional ice cream,  
slow-cooked for a rich, dense  
and creamy texture.  
A timeless dessert, crafted to  
provide a refreshing and  
satisfying finish.*

## INDIVIDUAL



SAFFRON  
KULFI

*Traditional kulfi  
delicately flavoured  
with aromatic  
saffron*

60



MANGO  
KULFI

*Classic kulfi infused  
with the vibrant  
sweetness  
of rip mango*

60



GREEN APPLE  
KULFI

*Creamy kulfi with  
refreshing notes of  
crisp green apple*

60



BADAM  
PISTA  
KULFI

*Rich and creamy kulfi  
infused with almonds  
and pistachios*

60

## TASTING SET



220



SWEET ENDINGS  
*are the most memorable*