



*In typical Farzi Cafe fashion our desserts push the envelope of culinary techniques. Traditional Indian desserts which have been #Farzified*

## Desserts & Suggested Wine Pairing

**Srikhand 'air' cheesecake, mango coulis** £8

*Try it with Muscat De Beaumes De Venise France 2015* £7

**Laddoo – shell, coconut mousse, berries** £8

*Delicious when paired with Graham's 10 years old Tawny Port* £6

**Rasmalai 'marshmallow', tres leche** £8

*Perfect with Château Partarrieu 2015 Sauternes Halves* £6

**Mango semifreddo, coconut lime kheer,** £9

passion fruit foam, lychee (vg)

*Also goes well with Muscat de Beaumes de Venise* £7

**Chocolate Chai Bubble, chocolate truffle,** £8

vanilla & strawberry compote layered with crispy  
chai bubble

*Recommended with González Byass Pedro Ximénez* £6

*Please advise a member of the team if you have any allergies  
we may need to be aware of.*

*Measures served at 80ml*

