



DESSERTS

DESSERT & WINE PAIR

Gulab jamun cheesecake, lemon curd, mango and basil sorbet	13
(2015 Gewurztraminer Noble Edit., Little Beauty, Marlborough, NZ)	14.5
Chocolate delight, almond brittle, mandarin ice cream	13
(1998 Taylor's Quinta de Vargellas., Vintage Port, Douro, PR)	7.5
Medley of Kulfi – Rose, Pistachio and Jackfruit	10
(2020 Petit Guiraud, Sauternes, Bordeaux, France)	10
Heritage carrot halwa tiramisu, espresso bubble tea	12
(Amaretto Disaronno liqueur, Italy)	9
Choices of ice cream and sorbet	9
(2015 Gewurztraminer Noble Edition, Little Beauty, Marlborough, NZ)	14.5
Dessert Platter	22
(2018 Vin de Constance, Klein Constanca, Constanca, South Africa)	19.5
Prune and ginger toffee pudding with orange- toffee sauce	13
with pumpkin and cranberry ice cream	
(NV Pedro Ximerez Triana, Hidalgo 15%, Spain)	6

- Dessert wine are served in 50ml measures, 100ml available on request. -

SWEET & FORTIFIED WINE

		50ml	375ml
2020	Petit Guiraud, Sauternes, Bordeaux, France.	10	76
2015	Gewurztraminer Noble Edition, Little Beauty, Marlborough, New Zealand	14.5	110
1998	Taylor's Quinta de Vargellas, Vintage Port, Douro, Portugal.	7.5	54
NV	Tio Pepe Fino Sherry, Spain	2.5	19
		50ml	500ml
2018	Vin de Constance, Klein Constantia, Constanca, South Africa.	19.5	192
NV	Manzanilla Sherry La Gitana, Hidalgo, Spain	4	40
NV	Pedro Ximerez Triana, Hidalgo 15%, Spain	6	59
		50ml	750ml
NV	Fonseca Bin 27 Port, Douro Valley, Portugal	4	60
2009	Château Rieussec, 1er Grand Cru Classé of 1855, Bordeaux, France		286

TEA & COFFEE

Earl Grey	4	Espresso single	3
English Breakfast	3.5	Espresso double	5
Camomile	3.5	Machiato single	3
Peppermint	3.5	Machiato double	5
Jasmine	4	Latte	4
Green Sencha	4	Cappuccino	4
Hibiscus	4	Americano	4
Masala	5	Irish	12

A 13% discretionary service charge will be added to your bill.