

# Trishna

## DESSERTS

<b>STONE FRUIT FALOODA</b>	<b>9.00</b>
[blood peach jelly, basil seeds, apricot kulfi, basundi]	
<i>Symphonie du Novembre, Domaine Cauhapé, Jurançon, France 2014</i>	10.00
<b>FIG &amp; CARDAMOM KHEER</b>	<b>8.00</b>
[cardamom, pistachio, fig kulfi]	
<i>Sauvignon Blanc Apasionado, Bodegas José Pariente, Rueda, Spain 2016</i>	9.00
<b>DATE &amp; CARAMEL MISHTI DOI</b>	<b>8.50</b>
[baked yoghurt, banana chips, cashew nut chikki]	
<i>Gewürztraminer Granos Nobles, Luigi Bosca, Mendoza Argentina 2015</i>	9.00
<b>CHOCOLATE MOUSSE CHIKKI</b>	<b>9.50</b>
[pistachio chikki, rabri & cardamom kulfi]	
<i>Justino's Colheita, Madeira, Portugal 1996</i>	14.00
<b>KALA JAMUN</b>	<b>9.00</b>
[plum murabba, almond, rose kulfi]	
<i>Symphonie du Novembre, Domaine Cauhapé, Jurançon, France 2014</i>	9.00
<b>ORANGE MALPUA RABRI</b>	<b>9.50</b>
[candied orange zest, cardamom rabri, blood orange sorbet]	
<i>Symphonie du Novembre, Domaine Cauhapé, Jurançon, France 2014</i>	10.00
<b>KULFI</b> [3 scoops]	<b>7.50</b>
[rose & white chocolate, rabri & cardamom, apricot]	
<i>Moscato d'Asti Nivole, Michele Chiarlo, Piedmonte, Italy 2016</i>	6.00
<b>SORBET</b> [3 scoops]	<b>7.50</b>
[coconut & kaffir lime, blood orange & star anise, mango & passion fruit]	
<i>Moscato d'Asti Nivole, Michele Chiarlo, Piedmonte, Italy 2016</i>	6.00

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## DIGESTIF COCKTAILS

Amrut Old Fashioned	11.00
Amrut Single Malt, Coriander, Saffron	
Mysore Coffee	10.00
Old Monk Rum, Banana, Mysore Coffee, Double Cream	
Tamarind Flip	10.00
Johnnie Walker Black Label, Amontillado Sherry, Tamarind, Whole Egg	

## COGNAC (50ml)

Le Reviseur VS	9.00
Maxime Trijot VSOP	12.00

## ARMAGNAC (50ml)

Chateau Lacaze 1981	14.00
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## CALVADOS (50ml)

Domaine L. Dupont VSOP	11.00
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## INDIAN SPECIALITIES

Mysore coffee	4.50
Bombay chai	

## TEA/ COFFEE

Available on request