

DESSERT

Spiced Chocolate Fondant D, N	10
freshly baked dark chocolate spiced fondant, orange jelly, white chocolate sauce and pistachio ice cream	
Gulab Jamun & Red Currants Frangipan D, N	10
gulab jamun and red currants baked with almond cream and vanilla ice cream	
Jackfruit Crème Brulé D	10
jalebi and raspberry caviar	
Shahi Tukra D, N	10
crispy brioche bread, reduced saffron milk, stewed apple and rose and pistachio whipped cream	
Ice Cream D, N	6
pistachio clotted cream salted caramel	
SORBETS	6
mango lime watermelon	

TEA & COFFEE

4.5

Jasmine Queen Tea

Royal Darjeeling

Assam Tea

Masala Chai

Moroccan Mint Tea

Infusions

mint / lemon

Filter Coffee/Espresso

LIQUEUR COFFEE

10

Irish Coffee

Baileys Coffee

Kahlua Coffee

Monk's Coffee, Benedictine

Italian Classico, Amaretto

Brandy Coffee

French Coffee, Grand Marnier

Seville Coffee, Cointreau

DESSERT COCKTAIL

12

Cherry Bakewell Flip

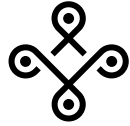
gin, cherry brandy, almond, cherry bitters
and egg white

Espresso & Dark Chocolate Martini

cold press espresso, vodka, mozart dark
chocolate and cream de cacao white

Frozen Volcano

vodka, strawberry, lychee, lime



AFTER DINNER DRINKS

MALTS

Amrut Fusion	8
Glenfiddich, 12 Year Old	8
Glenmorangie, 10 Year Old	8
Macallan, 12 Year Old Fine Oak	14
Hibiki Suntory	14

COGNAC

Pierre Ferrand Ambré "1er Cru de Cognac"	13
Jean-Luc Pasquet L'Organic, 10 Year Old - Grande Champagne	15
Maxime Trijol XO - Grande Champagne	25
Léopold Gourmel, "Premières Saveurs" 6 Carats Cognac	

ARMAGNAC

Castarede Bas armagnac VSOP	12
Darroze, 12 Year Old, Bas-Armagnac	15
Domaine d'Espérance Baco, Bas-Armagnac 2004	18



SHERRY & PORT

Tio Pepe Dry Sherry	7
Harvey's Medium Dry Sherry	7
Grahams Tawny Port	7
Quinta de Infantado, Tawny Port	9

LIQUEURS

Drambuie, 40%	7
Sambuca, 38%	7
Disaronno Original, 28%	7
Kahlua, 20%	7
Cointreau, 40%	7
Grand Marnier, 40%	7
Baileys	7

DESSERT WINE

	GL 75ML	BTL
2018 Sauternes, Chateau Delmond		54
2018 Sauternes, Carmes de Rieussec	8	42