

## INDIAN DESSERTS

### JALEBI ROYAL DELIGHT ■ ■

A combination that claims divinity in the dessert world; Sweetened and flavoured condensed milk (Rabdi) with spiral, crisp & juicy Indian pretzels dipped & soaked in flavoured sugar syrup (Jalebi). | 6.95

**JALEBI ■ ■ | 4.45**

### BETROOT HALWA ■ ■

A sweet and soulful beetroot and carrot halwa (fudge), inspired by the warmth and sweetness of our hospitality, creating a delectable dessert that melts hearts with every bite. comes with us scoop of vanilla ice-cream | 8.95

### HINDUSTANI

Gulab jamun with kulfi ice cream, pure kesar mango pulp & nuts. | 8.95

### GULAB JAMUN

Spongy milk donuts in sugar syrup flavoured with cardamom & saffron. | 5.95

## CAKES & ICE CREAM

### CHOC-A-LOT CAKE ■ ■

Rich, moist chocolate sponge topped with decadent dark chocolate ganache, dark chocolate flakes and gold-dusted cocoa nibs. | 7.95

### DARK CHOCOLATE BROWNIE ■

Intense, rich and dense, fudgy dark chocolate brownie topped with vanilla ice cream & chocolate sauce. | 7.95

### MALAI KULFI - ICE CREAM ■

Traditional Indian ice cream made by slow cooking flavored whole milk. | 6.45

**ICE CREAM WITH MIXED NUTS ■ | 6.95**

**VANILA ■ | CHOCOLATE ■ | MALAI KULFI**

### ICE CREAM ■ ■

Dairy free and silky smooth ice creams made from soya.

**VANILLA | CHOCOLATE ■ ■ | 6.95 each**

**ALLERGEN NOTICE :** We make every effort to avoid cross-contamination but can't guarantee that our food & drinks are allergen-free. All dishes may contain traces of all the 14 declarable allergens. Dishes tagged Gluten Free may not be suitable for celiac & severe gluten intolerance. Please let your server know about any allergies that you have. Our cooking oil is produced from genetically modified soya.