

# Dessert & Drinks

## Paan Ki Kulfi \$65

Indian Paan flavored Hand churned Gelato

## Green Cardamom Rasmalai \$58

Poached milk solids in saffron and cardamom infused milk

## Gulab Jamun \$48

Fried Dumplings immersed in reduced sugar syrup flavor syrup flavored with rose water

## Jalebi Waffle \$68

Leavened Refined Flour Batter Waffle and Ice Cream

## Phirnee Creme Brulee \$65

Indian Rice Based Pudding and Caramelized Sugar

## Cognac \$98

Hennessy VSOP / Remy Martin VSOP

## Aperitifs & Digestive \$68

Pimms, Copmpari, Pernod, Martini Bianco Rosso Baileys / Cointreau / Sambuca / Harvey's Bristol Cream Sherry / Drambuie 68 / Tia Maria / Galliano / Kahlua / Amaretto

## Masala Tea \$38

Indian homemade milk tea flavored with signature herbs

## Varieties of Tea \$38

Iced tea, English breakfast, earl grey tea pepper mint, jasmine and green tea

## Coffee \$38

Espresso, iced coffee, cappuccino



Paan Ki Kulfi



Masala Tea