



DESSERTS

DESSERT & WINE PAIR

Mango-Passion cheesecake with burnt white chocolate & raspberry ice-cream	12
(2015 Gewurztraminer Noble Edit., Little Beauty, Marlborough, NZ)	13.5
Chocolate delight, almond brittle, mandarin icecream	12
(1998 Taylor's Quinta de Vargellas., Vintage Port, Douro, PR)	7
Medley of Kulfi – Rose malai, Pistachio, Saffron	10
(2017 Sauternes, Petit Guiraud, Bordeaux, France)	8.5
Carrot fudge mille-feuille, nutmeg cream with grape ice cream	9
(1998 Riesling Auslese, “Wehlener Sonnenuhr” S.A. Prum Mosel, GR)	14.5
Choices of Ice cream and sorbet	8
(Meletti Limoncello liqueur, Italy)	9
Dessert Platter	22
(2018 Vin de Constance, Klein Constanca, Constanca, SA)	19.5
Fig & raisin toffee pudding, apple sauce, jalebi ice cream	12
(Fonseca Bin 27 Port, Douro Valley, Portugal)	2.5

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

A 12.5% discretionary service charge will be added to your bill.

S W E E T & F O R T I F I E D W I N E

		50ml	375ml
2017	Sauternes, Petit Guiraud, Bordeaux, France.	8.5	64
2015	Gewurztraminer Noble Edition, Little Beauty, Marlborough, New Zealand	13.5	100
1998	Riesling Auslese, "Wehlener Sonnenuhr" S.A. Prum Mosel, Germany	14.5	109
1998	Taylor's Quinta de Vargellas, Vintage Port, Douro, Portugal.	7	52
NV	Tio Pepe Fino Sherry, Spain	2.5	19
		50ml	500ml
2018	Vin de Constance, Klein Constantia, Constanica, South Africa.	19.5	192
NV	Manzanilla Sherry La Gitana, Hidalgo, Spain	4	40
NV	Pedro Ximerez Triana, Hidalgo 15%, Spain	5	50
		50ml	750ml
NV	Fonseca Bin 27 Port, Douro Valley, Portugal	2.5	37
1983	Smith Woodhouse, Vintage Port, Douro, Portugal.		245
2009	Château Rieussec, 1er Grand Cru Classé of 1855, Bordeaux, France		286

T E A & C O F F E E

Earl Grey	3.5	Espresso single	3.5
English Breakfast	3.5	Espresso double	4
Camomile	3.5	Machiato single	3.5
Peppermint	3.5	Machiato double	4
Jasmine	4	Latte	4
Hibiscus	4	Cappuccino	4
Masala	5	Americano	4

A 12.5% discretionary service charge will be added to your bill.

