

Artisanal Desserts

Seasonal Crisp 15

Organic Honey Crisp Apples, Asian Pear topped with organic oats & pepitas, with cardamom ice cream

Traditional Cheesecake 13

with fresh seasonal berries & cardamom creme fraiche

Molten Lava Cake 15

with fresh seasonal berries & seasonal ice cream

Challah Bread Pudding* 16

made with local Rosendorff baked challah, roasted bananas, roasted almonds, and served with cardamom creme fraiche

Gulab Jamun 6

Traditional Indian doughnut dipped in honey cardamom syrup, served warm, topped with a touch of coconut

Fresh Berries 14

Organic, seasonal berries topped with cardamom creme fraiche

Flourless Chocolate Torte 14

with seasonal ice cream

Goji Berry & Cardamom Crème Brûlée 14

LOCAL, ORGANIC ICE CREAMS & SORBET

Cardamom Ice Cream 9

Salted Caramel Crunch Ice Cream 9

Mango Sorbet 9

**A nod to the Jewish-Indian population, the oldest of which are known as the Cochin Jews, from the Indian state of Kerala.*

Dessert Beverages

FAIR TRADE COFFEE & ORGANIC INDIAN TEAS

Regular or Decaffeinated Coffee 5

Masala Chai 6

Cardamom Tea 5

Selection of Herbal Teas 6

Espresso 4

Double Espresso 6

DESSERT WINES, CORDIALS & COCKTAILS

Drunken Monk 14

Old Monk rum, warm masala chai

Espresso Martini 15

Grey Goose vodka, Kahlua, decaffeinated espresso, Bailey's Irish Cream

Indian Coffee 15

Amrut Whisky, Kahlua, Dorda Salted Caramel Liqueur, topped with fresh whipped cream

Royal Tokaji Late Harvest, Hungary 14

Medium-sweet, racy white, dried apricot, candied orange peel and grapefruit notes. Hints of anise and wild flowers.

Patron XO Coffee Liqueur 9

DOM Benedictine 11

Dow's 10 Year Tawny Port 11

Gemma di Luna Moscato, Italy 12

INDIAN / ASIAN WHISKEYS

Yamazaki 12 year 40

Suntory Toki 13

Hibiki 30

Rampur Asava 19

Rampur 19

Non-chill filtered select cask

Amrut Fusion 18

Amrut Single Malt 17

Amrut Peated 18

Amrut Peated Cask Strength 20

COGNACS & ARMAGNACS

Kelt VSOP Cognac 18

Cles des Ducs Armagnac 12

Hennessey VSOP 18

Grand Marnier 12