



DESSERT & DRINKS COLLECTION

Dessert Menu



CARROT & PISTACHIO TART

8.5

A rustic, Indian-inspired tart, finished with our chef's contemporary touch.



KHEER (RICE PUDDING) (GF) (V)

5

Silky rice pudding gently simmered with milk, sugar, and a touch of saffron for a rich, creamy, and aromatic dessert.



FALOODA ICE CREAM (V)

7

A modern take on the classic, rose syrup and vermicelli layered with chilled milk and creamy ice cream.



CHOCOLATE BROWNIE (V)

8

Decadent, fudgy brownie with a gooey centre and a rich chocolate finish.



ICE CREAM & SORBET

5

Almond (GF)
Vanilla (GF)
Cardamom (GF)
Coconut Sorbet (VE) (GF) (DF)



KULFI

5

Mango Kulfi (GF)
Malai Kulfi (GF)
Pistachio Kulfi (GF)

After Dinner Drinks



CHAI ESPRESSO MARTINI

12

5 Rivers Indian Spiced Rum, Kahlúa Coffee Liqueur, 5 Walla Chai Tea **Cream** Liqueur, brown sugar, and fresh espresso.



THE SILK ROAD

11.5

Absolut Vodka, Kahlúa, brown sugar, double **cream**, and 5 Walla Chai Tea **Cream**.



MIDNIGHT MASALA

12

Hennessy VSOP, 5 Rivers Indian Spiced Rum, Clément Blanc, Veritas, 5 Walla Chai Tea Cream Liqueur, vanilla, cinnamon, brown sugar, double **cream**, and **milk**.



LIQUOR COFFEE

9

Irish Coffee Mexican Coffee
French Coffee Calypso Coffee
Baileys Coffee

Hot Drinks

Tea

BLACK TEA

English Breakfast	2.9
Citrus Grey	3.2
First Flush Darjeeling	3.2
Assam, Second Flush	3.3

GREEN TEA

Fountain of Youth	3.5
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INFUSIONS

Goji Berry & Cranberry	3.5
Elderflower & Ginger	3.5
Vanilla Chai	3.4

MASALA CHAI

Authentic Indian Chai	3.8
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Coffee

	Small/Large
Espresso	2.5 / 3
Americano	2.8 / 3.5
Cappuccino	3.2 / 4
Latte	3.2 / 4
Flat White	4
Macchiato	2.5 / 3.5
Mocha	3.2 / 4
Hot Chocolate	4

