



A LA CARTE DESSERT MENU

DESSERT

Pistachio cake, melted black sesame fondant
pistachio ice cream **G N D SES E**

Bibinca

a goan speciality, served warm with vanilla ice cream **G D**

Tropical fruit salad

sweet chilli syrup, mango sorbet, coriander; and coconut espuma

Chocolate ganache

coconut cream on chocolate soil; with raspberry sorbet **N D E G**

Baked yogurt

palm jaggery, mango and lychee **D**

COFFEE, TEA, INFUSION

Espresso, Cappuccino, Latte, Filter Coffee

South Indian Coffee

Masala Chai

Ayurvedic teas - Calming/Vitality/Digestion

Single Estate 1st Flush Darjeeling

Jasmine Tea/Camomile

Green Tea/Lotus Tea

Infusions- Lemon/Mint/Ginger

Assam Bukhial 2nd Flush

DESSERT COCKTAILS

Kosola

cognac shaken with cinnamon syrup, liquid chocolate and espresso coffee

Roman Baileys

baileys, absolute vanilla, expresso and cinnamon

Cacao Mint

crème de cacao, crème de menthe, baileys and double cream

DESSERT BEER

Liefmans Fruitesse (Belgium, 3.8% ABV)

a fruity, pleasantly sweet, sparkling and refreshing beer

DESSERT WINES

2014 Chateau Briatte, Sauternes, 13.5%

Bordeaux, France,

PORT

1997 Warres 20%

Oporto, Portugal

1997 Quintado infantado 19.5%

Douro, Portugal

1970 Warres 20%

Oporto, Portugal

Prices include VAT and all charges, we have a no tipping policy.

Allergens **G**-Gluten, **N**-Nuts, **D**-Dairy, **E**-Eggs, **SES**-Sesame, **SOY**-Soya



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LIQUEURS

Kings ginger, 41%

Tequila rose strawberry cream, 15%

Sambuca black, 38%

Disaronno original, 28%

Kahlua, 20%

Amarula cream, 17%

Shiraume ginjo umeshu, plum infused, 14%

GRAPPA

Ben ryé` grappa , donnafugata, sicily, italy, 42%

Allegriini grappa di amarone, veneto, italy, 43%

Traminer, pilzer, trentino-alto adige, italy, 43%

WHISKIES

Glenkinchie 12 years, 43%

Bushmills 1608, 46%

Bunnahabhain 18 years, 43%

Royal Lochnagar 2000 Distillers Edition, 40%

Canadian Club, 6 years old (bottled in 1980) 40%, Canada

Cardhu 12 years, 40%

Yamazaki 12 years, 43%

RARE SCOTTISH WHISKIES

Ardbeg 1974 Connoisseurs Choice, 40%,

Convalmore 1977, 28 years, 57.9%,

Glenfarclas 1970 Family Cask, 47%

Longmorn 1972 sherry cask, 45%,

Glenfarclas 1984 Family Cask, 47%

COGNAC

Leopold gourmet, age des epices 20 carats, 43%

Paradis rare, 40%

X.O. Remy Martin, 40%

V.S.O.P Remy Martin, 40%

Hennessy richard, 40%

Hennessy paradis imperial 40%

ARMAGNAC

Samalens 42%

laujuzan, gers 1995

Delord des sauvers armagnac, 40%

lannepax, gers 1953

Darroze, 12 years 40%

Baron de sigognac V.S.O.P, 40%

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