





DESSERT

Spiced chocolate fondant D, N, E	11
pistachio ice cream, raspberry coulis	
Fig Tarte and Vanilla Ice Cream D, G, E, N	11
Tarte with layers of walnut sponge, fig puree, saffron and nutmeg custard and fresh Italian black fig.	
Baked Guava Kulfi Alaska D, G, E, N	12
Homemade Indian guava ice cream enrobed in genoise sponge soaked in Malibu, piped with Italian meringue, baked and served with chilli pineapple compote.	
Shahi tukra D, N, E, G	11
crispy brioche bread, reduced saffron milk, stewed apple, rose and pistachio whipped cream	
Homemade Guava Kulfi D	6
Ice Creams D, N, E	6
brown butter rum & raisin salted caramel	
Sorbets	6
mango lime raspberry	

N-NUTS, D-DAIRY, E-EGGS, G-GLUTEN, SES-SESAME, P-PEANUTS

TEA & COFFEE

4.5

Jasmine Queen Tea

Royal Darjeeling

Assam Tea

Masala Chai

Moroccan Mint Tea

Infusions

mint / lemon

Coffee/Espresso

LIQUEUR COFFEE

14

Irish Coffee

Baileys Coffee

Kahlua Coffee

Monk's Coffee, Benedictine

Italian Classico, Amaretto

Brandy Coffee

French Coffee, Grand Marnier

Seville Coffee, Cointreau

DESSERT COCKTAIL

16

Cherry Bakewell Flip

gin, cherry brandy, almond, cherry bitters
and egg white

Espresso & Dark Chocolate Martini

Cold-pressed espresso, vodka,
Mozart Dark Chocolate

Frozen Volcano

vodka, strawberry, lychee, lime



AFTER DINNER DRINKS

MALTS

Amrut Fusion	18
Glenfiddich , 12 Year Old	14
Glenmorangie , 10 Year Old	14
Ardberg , 10 Year Old	16
Hibiki Suntory	16

COGNAC

Pierre Ferrand Ambré “1er Cru de Cognac”	14
Jean-Luc Pasquet L’Organic , 10 Year Old - Grande Champagne	17
Maxime Trijol XO - Grande Champagne / Leopold Gourmel, “Premieres Saveur’s” 6 Carats Cognac	32

ARMAGNAC

Castarede Bas armagnac VSOP	14
Darroze , 12 Year Old, Bas-Armagnac	19
Domaine d’Espérance Baco , Bas-Armagnac 2004	24



SHERRY & PORT

Tio Pepe Dry Sherry	9
Harvey's Medium Dry Sherry	9
Grahams Tawny Port	11

LIQUEURS

Drambuie, 40%	10
Sambuca, 38%	10
Disaronno Original, 28%	10
Kahlua, 20%	10
Cointreau, 40%	10
Grand Marnier, 40%	10
Baileys	10

Dessert Wine

	gl/75ml	btl
2022 Sauternes , Chateau Delmond (750ml)	12	118
2017 Tenuta Il Cascinone Palazzina Vendemmia Tardiva, Moscato d'Asti DOCG (375 ml) Italy		41
2022 Kardos Tundermese Late harvest, Mad (500 ml) Hungary	10	48

All Prices are inclusive of 20% VAT.

A discretionary 12.5% service charge is added to the bill.

Please note that we do handle allergenic ingredients throughout our kitchens.
While we strive to provide a safe dining experience for all our guests, we
cannot guarantee that any of our dishes are completely allergen-free.