

**A SWEET FINISH**  
ALL OUR DESSERTS ARE HAND-MADE IN-HOUSE

GAJAR HALWA & PISTACHIO KULFI (GF) <i>organic carrots cooked in milk &amp; served warm with pistachio kulfi</i>	16
SHRIKHAND (GF) <i>saffron, chai spice &amp; honey yogurt with berries &amp; pistachios</i>	18
KHEER (GF) <i>rice pudding topped with pistachios</i>	15
PANCHAMRIT <i>rasmalai, vanilla genoise, pineapple chutney, pistachio rabri</i>	18
GULAB JAMUN <i>made with cardamom and saffron syrup</i>	15
PAYASAM <i>vermicelli, cardamom, saffron, pine nuts</i>	15
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THE SWARG (GF) <i>orange, lime cream, raspberry crumble, raspberry-ginger sorbet, berries</i>	16
CHOCOLATE SAMOSAS & CHAI ICE CREAM <i>chocolate hazelnut ganache in a hand-made pastry</i>	18
SAFFRON CRÈME BRÛLÉE (GF) <i>with a mocha macaron</i>	16
MANGO MOUSSE (GF) <i>a taste of pure tropical heaven</i>	16
HAZELNUT & SPICED CHOCOLATE CAKE <i>praline crunch, chocolate crèmeux and chantilly, namelake cream dark chocolate ice cream</i>	18
BREAD PUDDING <i>old monk rum sauce, wine-poached figs</i>	16
ICE CREAM & SORBET (GF) <i>chef's selection of daily flavors Baileys Chocolate Liqueur +8</i>	16/14
CHEESE BOARD (SERVES 2) <i>five cheeses, fruits, nuts, honey, berry jam</i>	32

