

DESSERT MENU

BERRIES REDUCED MILK PUDDING

Brioche Berries Reduced Milk Mixed Berries Sorbet

(N) RICE PUDDING

Sauternes Stewed Raisins Kesar Pista Kulfi

'MASALA TEA' BRULEE

Sesame Tuille Ginger Honey Cream Pineapple Sorbet

(N) RASPBERRY CHOCOLATE

(N) ALMOND MEDJOOL DATE PUDDING

Fennel cracked pepper sauce rose ice-cream

MALAI KULFI

Traditional Indian Ice cream

MANGO FIG ICECREAM

(N) Denotes containing nuts

Dessert Wine

Braunberger Juffer Reisling Spatlese,
Paulinshof 2007

Moscato d' Asti DOCG, Bricco Quaglia,
La Spinetta

Chateau Haura, Cerons, Bordeaux 2005

Tea

A broken leaf Darjeeling, producing a stronger flavor
DARJEELING BOP

FRESH MINT TEA

The pristine Himalayan environs does wonders to this tea, with pineapple like citrus notes and clear body akin to Cabernet. Best had black after meal.

MANSAROVAR

Wonderfully fragrant and refreshing
JASMINE WITH FLOWERS – CHINA TEA

A green tea made from young, medium sized leaves
CHUN MEE –GREEN TEA

Tea spiced with the goodness of cardamon, the zing of cloves and the exotic flavour of ginger. Makes for refreshing drink.

MASALA CHAI

Scented Chinese Tea with the oil of Bergamot, Aromatic
A true classic

PINK EARL GREY

Black Chinese tea with Ginger pieces and marigold flowers. The Peach flavor compliments the warm spice of Ginger

GINGER & PEACH

Coffee

FILTER COFFEE

CAPPUCCINO

ESPRESSO

LATTE

DOPPIO

Bombay Brasserie's legendary flambé coffee
COBRA COFFEE (minimum 2)

IRISH COFFEE

DECAFFNATED

Cognac & Armagnac

HENNESSY VS

MARTELL VS

DELAMAINXO

REMYMARTIN V S O P

JANNEAU V S O P

HINE ANTIQUE

HENNESSY XO

REMY MARTIN XO

HENNESSY PARADIS

H BY HINE VINTAGE COGNAC PETITE CHAMPAGNE

Port

DUQUE DE BRAGANCA

TAYLORS VINTAGE 1963

Liqueur

Extensive selection of liqueurs available