





DESSERT

Spiced chocolate fondant D, N, E	11
pistachio ice cream, raspberry coulis	
Flambéed rice pancakes D, E	11
jaggery and coconut sauce, confit orange rind, vanilla ice cream	
Gajar halwa & custard tart G, D, N, E	11
carrot halwa and nutmeg custard tarte served cold with warm green cardamom crème anglaise	
Shahi tukra D, N, E, G	11
crispy brioche bread, reduced saffron milk, stewed apple and rose and pistachio whipped cream	
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

Filter Coffee/Espresso

LIQUEUR COFFEE

12

Irish Coffee

Baileys Coffee

Kahlua Coffee

Monk's Coffee, Benedictine

Italian Classico, Amaretto

Brandy Coffee

French Coffee, Grand Marnier

Seville Coffee, Cointreau

DESSERT COCKTAIL

14

Cherry Bakewell Flip

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

Espresso & Dark Chocolate Martini

cold press espresso, vodka, mozart dark
chocolate and cream de cacao white

Frozen Volcano

vodka, strawberry, lychee, lime



AFTER DINNER DRINKS

MALTS

Amrut Fusion	13
Glenfiddich, 12 Year Old	12
Glenmorangie, 10 Year Old	12
Macallan, 12 Year Old Fine Oak	16
Hibiki Suntory	14

COGNAC

Pierre Ferrand Ambré “1er Cru de Cognac”	13
Jean-Luc Pasquet L’Organic, 10 Year Old - Grande Champagne	15
Maxime Trijol XO - Grande Champagne Léopold Gourmel, “Premières Saveurs” 6 Carats Cognac	28

ARMAGNAC

Castarede Bas armagnac VSOP	14
Darroze, 12 Year Old, Bas-Armagnac	18
Domaine d’Espérance Baco, Bas-Armagnac 2004	21



SHERRY & PORT

Tio Pepe Dry Sherry	8
Harvey's Medium Dry Sherry	8
Grahams Tawny Port	10
Quinta de Infantado, Tawny Port	11

LIQUEURS

Drambuie, 40%	9
Sambuca, 38%	9
Disaronno Original, 28%	9
Kahlua, 20%	9
Cointreau, 40%	9
Grand Marnier, 40%	9
Baileys	9

Dessert Wine

	gl/75ml	btl
2018 Sauternes , Chateau Delmond	10	54
2017 Tenuta Il Cascinone Palazzina Vendemmia Tardiva, Moscato d' Asti DOCG (375 ml) Italy		41
2022 Kardos Tundermese Late harvest, Mad (500 ml) Hungary	9	45

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.