

Desserts



Gulab Jamun 10

Creamed milk dumplings within a sweet syrup flavoured with green cardamoms. Served warm.

Add French Vanilla Ice Cream +4

Pista Kulfi 15

A rich and creamy classic made with an abundance of pistachios. Smooth, nutty, and indulgent, served in a pyramid shape with a sponge base.

Lychee & Lemongrass Sorbet (Dairy Free) 11

A refreshing burst of tropical flavour, delicately balanced with lemongrass. Light, zesty, and dairy free.

Coconut Sorbet (Dairy Free) 11

A smooth and velvety tropical delight, creamy yet dairy free, with all the freshness of coconut in every spoonful.

Chocolate Naan 16

Warm naan filled with melted Whittaker's 50% Cocoa chocolate, dusted with icing sugar, served with French Vanilla Ice Cream.

French Vanilla Ice Cream 9

A timeless classic, smooth and luxuriously creamy with a rich vanilla finish.

Chocolate Ice Cream 9

Indulgently rich and velvety, a decadent chocolate lover's dream..

Meetha Paan Ice Cream 12

A creamy, vegetarian ice cream made with real milk and flavoured with the traditional Indian ingredients of a meetha paan, including fennel, rose petals, dry dates, and a hint of cardamom and betel leaf.



**some items may vary by location*

After Dinner Drinks

Port

Taylors 20 Yr. 16

Niepoort Tawny Porto 12

Ruby's Gold Cherry Port (Central Otago) 14

Squadron Leader's Selection (30ml)

Glenmorangie Signet 40

Teeling 18 Yr. Ruby Port Cask (NZ Exclusive) 30

Singleton of Glendullan 28

Johnnie Walker Blue Label 25

E.H. Taylor Small Batch 22

Scottish Single Malts

Glenmorangie 10 Yr. 14

Glenfiddich 15 Yr. 16

Macallan 12 Yr. Double Oak 20

Ardbeg 10 Yr. 16

Amrut Single Malt (India) 16

Brandy & Cognac

Chatelle Napoleon Brandy 12

Hennessy VSOP 18

Rémy Martin VSOP 18



Cocktails

Butterscotch Espresso Martini 16

Vodka, coffee liqueur, butterscotch and espresso shaken to a silky finish. Bold, smooth, and the perfect pick-me-up after dinner.

Salted Caramel White Russian 17

Vodka, coffee liqueur, cream, and a touch of salted caramel. Rich, indulgent, and just the right amount of sweet decadence.

Port Sour 18

Ruby port, citrus, egg white and a hint of whiskey shaken into a velvety sour. Fruity, balanced, and a refreshing twist to end the night.

Liqueurs 12

Baileys, Cointreau, Opal Nera Sambuca, Drambuie, Kahlua, Triple Sec, Malibu, Midori, Jägermeister, Grand Marnier, Campari, Amaretto, Frangelico, St-Germain, Southern Comfort, Boysenberry Liqueur (Golden Bay, NZ)