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Desserts

MENU

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GAJAR KA HALWA ----- 9.10

Traditional North Indian dessert made with carrots, cooked in ghee and milk, served with raisins and nuts 🌶️🌰🌰🌰

RICE KHEER PUDDING ----- 8.60

Indian spiced rice pudding with rose scented sago and pistachio crumb 🌶️🌰

RASPBERRY & WHITE ----- 10.35
CHOCOLATE CHEESECAKE

Served with homemade berry coulis 🌶️🌰🌰🌰🌰🌰🌰

CHOCOLATE TEMPTATION CAKE ----- 10.35

Served with nut crumble and chocolate ice cream 🌶️🌰🌰🌰🌰🌰🌰

RASMALAI-STYLE TRES LECHES ----- 10

A fusion dessert made with sponge soaked in a rasmalai-style three-milk blend, flavoured with cardamom and saffron 🌶️🌰🌰🌰🌰

Lassis & Sharbats

MANGO LASSI ----- 7.30

Mango, Greek yoghurt 🌶️

WATERMELON & MINT SHARBAT ----- 7.30

Fresh watermelon, mint, lime

Alcoholic

HOT PORT ----- 7.30

BAILEYS COFFEE 🌶️ ----- 7.30

POWERS IRISH COFFEE 🌶️ ----- 7.30

CALYPSO COFFEE 🌶️ ----- 7.30

FRENCH COFFEE 🌶️ ----- 7.30

ESPRESSO MARTINI ----- 7.30

Chai, Tea & Coffee

CHAI 🌶️ ----- 3.65

TEA ----- 3.65

AMERICANO ----- 3.75

ESPRESSO ----- 2.70

FLAT WHITE 🌶️ ----- 4.05

LATTE 🌶️ ----- 4.30

Please note there is a 12.5% service charge for groups of 5 or more.

Allergens

- 🌶️ Gluten (🌶️Wheat, 🌶️Spelt, 🌶️Khorasan, 🌶️Rye, 🌶️Barley, 🌶️Oats), 🌰 Peanuts, 🌰 Nuts (🌰Almonds, 🌰Hazelnuts, 🌰Cashews, 🌰Pecans, 🌶️Brazil, 🌶️Pistachio, 🌶️Macadamia, 🌶️Walnut), 🌶️Milk, 🌶️Crustaceans (🌶️Crab, 🌶️Lobster, 🌶️Crayfish, 🌶️Shrimp), 🌶️Mollusc, 🌶️Eggs, 🌶️Fish, 🌶️Celery, 🌶️Soya, 🌶️Sesame Seeds, 🌶️Mustard, 🌶️Sulphur Dioxide & Sulphites, 🌶️Lupin