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Desserts

MENU

Desserts Menu

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GAJAR KA HALWA ----- 9.50

Traditional North Indian dessert made with carrots, cooked in ghee and milk, served with raisins and nuts (3A, 3C, 3F, 4)

RICE KHEER PUDDING ----- 9.00

Indian spiced rice pudding with rose scented sago and pistachio crumb (3F, 4)

RASPBERRY & WHITE ----- 11.00
CHOCOLATE CHEESECAKE

Served with homemade berry coulis (1A, 3A, 3B, 3C, 4, 7, 10)

CHOCOLATE TEMPTATION CAKE ----- 11.00

Served with nut crumble and chocolate ice cream (1A, 3A, 3B, 3C, 4, 7, 10)

RASMALAI-STYLE TRES LECHES ----- 10.50

A fusion dessert made with sponge soaked in a rasmalai-style three-milk blend, flavoured with cardamom and saffron (1A, 3C, 3F, 4, 7)

Lassis & Sharbats

MANGO LASSI ----- 7.50

Mango, Greek yoghurt (4)

WATERMELON & MINT SHARBAT ----- 7.50

Fresh watermelon, mint, lime

Alcoholic

HOT PORT ----- 7.50

BAILEYS COFFEE (4) ----- 7.50

POWERS IRISH COFFEE (4) ----- 7.50

CALYPSO COFFEE (4) ----- 7.50

FRENCH COFFEE (4) ----- 7.50

ESPRESSO MARTINI ----- 15.00

Chai, Tea & Coffee

CHAI (4) ----- 3.90

TEA ----- 3.90

AMERICANO ----- 3.90

ESPRESSO ----- 2.90

FLAT WHITE (4) ----- 4.30

LATTE (4) ----- 4.60

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

Allergens

1 Gluten (A-Wheat, B-Spelt C-Khorasan, D-Rye, E-Barley F-Oats), 2 Peanuts, 3 Nuts (A-Almonds, B-Hazelnuts, C-Cashews, D-Pecans, E Brazil, F-Pistachio, G Macadamia, H-Walnut) 4 Milk, 5 Crustaceans (A-Crab, B-Lobster, C-Crayfish, D-Shrimp E-All Irish Beef, 6 Mollusc, 7 Eggs, 8 Fish, 9 Celery, 10 Soya, 11 Sesame Seeds, 12 Mustard, 13 Sulphur Dioxide & Sulphites, 14 Lupin