

DESSERT MENU

ANJEER (V)	25
anjeer barfi, fig pate-de fruit, vegan biscuit, manuka honey Stefano Accordini "Recioto della Valpolicella", Italy +25	
RASMALAI (V) (GF) (D) (N)	25
rasmalai milk, pistachio & moringa joconde, almond cream, strawberry, chena sponge Parparoussis "Muscat de Rio Patras", Greece +25	
GULAB (V) (GF) (D) (N)	27
gulab jamun, guayaquil rose, passionfruit chocolate, pistachio cremeux, mango, berries Pablo Fallabrino "Alcyone", Uruguay +15	
MISHTI DOI (V) (GF) (D) (N)	25
faux yogurt shrooms, raspberry, crispy, shrikhand froyo, almond cake Peller Estate "Ice Wine", Canada +35	
QUBANI (V) (GF) (D) (N)	25
qubani ka meetha, lavender soil, vanilla whip, seabean fennel sorbet, dehydrated paan Otella "Prima Luce", Italy +20	

COFFEE

COFFEE (DECAF OR REG)	7
ESPRESSO (DECAF OR REG)	5
LATTE	9
CAPPUCCINO	9
PUMKIN SPICE KAPPI	20
KOHINOOR	29/43/63/600
PAAN NEGRONI	20

Please be advised that food prepared here may contain these ingredients:

milk, eggs, wheat, peanut, tree nut

(V) vegan | (GF) gluten free | (G) contains gluten

(D) contains dairy | (N) contains nuts

20% service charge applies.

शुद्धता से दे । बाँटने से प्यार बढ़ता है ।
Be Pure when giving. Love Grows when shared.