

## DESSERT MENU

ANJEER (V)	25
anjeer barfi, fig pate-de fruit, vegan biscuit, black pepper and maple sorbet   Stefano Accordini "Recioto della valpolicella", Italy +25	
RASMALAI (V) (GF) (N)	27
chena sponge, rasmalai milk, pistachio & moringa joconde, almond cream, strawberry   Vietti "Moscato D'Asti", Italy +15	
GULAB (V) (GF) (N)	29
gulab jamun, guayaquil rose, passion fruit chocolate, pistachio cremeux, mango, berries   Pablo Fallabrino "Alcyone", Uruguay +15	
MISHTI DOI (V) (GF) (N)	27
faux yogurt shrooms, raspberry, crispy, shrikhand froyo, almond cake   Inniskilin "Ice Wine", Canada +35	
HALWA (GF) (N)	27
warm fudge, orange & apricot, baked milk cake, peda, sesame ladoo, lemon balm, sandalwood   Marcarini "Barolo Chinato", Italy +20	

## COFFEE

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

20% service charge applies.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical problems.

(V) vegan | (GF) gluten free | (N) contains gluten  
(D) contains dairy | (N) contains nuts

शुद्धता से दे । बाँटने से प्यार बढ़ता है ।

Be Pure when giving. Love Grows when shared.