

DESSERT MENU

Jamun CheeseCake (G,M,S)

amun cheesecake- A comforting blend of velvety cheesecake and soft Gulab Jamun, resting on a golden biscuit base

6.25

Rasmalai Tiramisu (M,N,G)

Layers of velvety mascarpone, milk-soaked sponge, and soft Rasmalai, finished with a smooth, indulgent texture.

6.25

Mango Chilli Cheese Cake(G,M,S)

A refined balance of tropical Mango sweetness and delicate chilli spice, folded into a smooth cheesecake.

5.45

Chocolate Brownie (M,E,G)

Rich, fudgy Chocolate brownie served warm with smooth vanilla ice cream for a perfectly balanced finish.

6.25

Traditional

Sweet or Khara Paan

2.00

Pistachio Kulfi

2.25

Malai Kulfi

2.25

Gulab Jamun (M,N,G)

3.75

Rasmalai (M,N)

3.75

Ice Cream

Selection of Ice Creams

(Vanilla, Strawberry & Chocolate)

1 Scoop

2.50

2 Scoops

3.50

Vegan Desserts

Vegan Gajar Tart(G) with Sorbet

6.25

Vegan Brownie with (G) Vegan Vanilla

5.95

Hot Beverages

Cappuccino / Latte / Mocha

3.45

Americano / Espresso

2.95

Irish Coffee

9.25

Mint Tea / Masala Tea / Earl Grey / Green Tea

3.25

Allergen Key

N=Nuts, M=Milk, G=Gluten, S=Sesame, E=Egg