



DESSERTS & APERITIFS

DESSERTS (V)

Rasmalai (N) sweetened poached curd cheese, whipped cream, fruit of the season	\$23	Jamun & Figs caramelised sweetened milk-cake dumplings, baked fresh figs & vanilla bean ice cream	\$23
Baked Berries Pud! steam baked, berries-yogurt, biscuit	\$23	Almond Brioche Toast (N) saffron-cardamom reduced milk, gold	\$25
Saffron, Almonds & Pistachios Kulfi, "Tilley-Wali" (GF) (N) frozen reduced milk, saffron-pistachios & almonds enriched, street food inspired	\$23		

APERITIF / DIGESTIF

Campari	\$10	Aperol	\$15	Grand Marnier	\$18
Baileys Cream Liqueur	\$14	Amaro Nonino	\$18	Luxardo Limoncello	\$18

COFFEE / TEA

Saffron Massala Chai		Americano	\$8	Espresso	\$6
Cup	\$15	Latte	\$8	Double Espresso	\$8
Kettle	\$25				
Cappuccino	\$8				

(V) VEGETARIAN

(VE) VEGAN

(GF) GLUTEN-FREE

(N) NUTS

Kindly inform your server of any dietary requirements or allergies prior to the commencement of your meal. Prices are subject to 10% service charge and prevailing government taxes.