



*“Rooted in tradition, inspired by travel.”*

## DESSERTS

- Vegan Coconut Pineapple Kheer** (ve, n) ..... 14  
Chilled coconut risotto rice pudding layered with caramelised pineapple, coconut-jaggery foam, and nut praline — a tropical twist on a traditional Indian classic
- Dark Chocolate Mousse** (m, g, e) ..... 16  
Rich, airy dark chocolate mousse with chocolate crumble and a refreshing mint sorbet
- Gulab Jamun Rabri Parfait** (m, g, n, e) ..... 14  
Warm saffron-soaked Gulab jamun paired with a chilled Rabri parfait, rose syrup and pistachio tuile
- Trio of Sorbet** (ve) ..... 12  
A seasonal tasting of handcrafted sorbets —  
Mint & Lemon Verbena · Mango & Passionfruit · Strawberry
- Duet Ice Cream** (m, e, n) ..... 12  
Creamy vanilla and nutty pistachio ice cream

**m** Milk **se** Sesame **g** Gluten **so** Soya **su** Sulphites **e** Egg **n** Nuts **ve** Vegan **p** Peanuts **l** Lupins

A discretionary 10% service charge will be added to your bill. Please advise a member of the team if you have any allergies, we may need to be aware of. All our food is prepared in a kitchen where nuts, gluten and other known allergens may be present. Please note we take caution to prevent cross-contamination, however any product may contain traces as all menu items are produced in the same kitchen.

## DESSERT COCKTAILS

**Espresso Martini** ..... 18  
Vodka, coffee liqueur, espresso, sugar

**Smoking Whisky** ..... 18  
A bit of theatre on your table — Our unique single malt whisky, served smoking to enhance the richness of the flavour profiles

## SPIRITS

50ml

**Grand Marnier** ..... 12.5

**Cointreau** ..... 18

**Luxardo Limoncello** ..... 11.5

**Luxardo Sambuca** ..... 11.5

**Baileys** ..... 11.5

**Tia Maria** ..... 11.5

**Disaronno** ..... 11.5

**Cazabel Coffee** ..... 12.5

**Cazabal Blanco** ..... 12.5

**Patron Repasado** ..... 19

**Patron Anejo** ..... 21

On these premises the standard serve is 50ml (25ml measure available upon request).

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## DESSERT & FORTIFIED WINES

### DESSERT WINE

Glass 100ml Bottle varies

**Late Harvest Riesling, Utlar, Bordeaux, Wairarapa** ..... 15 60  
New Zealand, 375ml

Bright, light golden-yellow colour. The nose is soft and full with gently concentrated and rounded aromas of ripe tropical fruits, exotic florals, honey and marmalade.

**Tokaji Late Harvest Cuvee, Sauska** ..... 25 130  
Hungary, 500ml

A beautiful nose of pineapple, dried apricot and acacia. Tropical fruits, mostly mango and papaya dominate the palate. The sweetness is wonderfully balanced with depth and freshness.

### SHERRY & PORT

Glass 100ml

**Graham's 10yrs Tawny 20%** ..... 18

**Tio Pepe, Gonzalez Byass Dos Palmas Fino 15%** ..... 14

**Fonseca 20yrs Tawny 20%** ..... 28

**Emilio Lustau VORS Pedro Ximénez 30yrs 15.5%** ..... 60

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