



MEETHA

Cardamom & Basmati Rice Kheer, Fresh Figs	10.00
<i>We suggest: Calvados Morin Hors d'Age 15yo</i>	19.00
Saffron Pistachio Kulfi Falooda	12.00
<i>We suggest: Patron Anejo Tequila</i>	22.00
Rasgulla Tiramisu	12.00
<i>We suggest: Ron Diplomatico Exclusiva</i>	14.00
Gajar Halwa Tart, Basundi	12.00
<i>We suggest: Anrut Fusion Blended Malt</i>	16.00
Ice Cream & Sorbet Selection	10.00

HOT DRINKS

Earl Grey, Mixed Origin	6.00
<i>A classic British tea with a blend of Asian teas, aromatised with bergamot</i>	
Second Flush Muscatel, Sikkim India	6.00
<i>A heady, floral black tea with sweet notes of muscatel grapes</i>	
Gujarat Rose Petals	6.00
<i>Fragrant, bright and heady petals from organic roses, naturally caffeine free</i>	
Silver Tip Jasmine Tea, Fujian Province	6.00
<i>A delicate white tea, gently scented with fresh jasmine</i>	
Masala Chai	5.00
<i>Homemade with condensed milk, black tea and a rich blend of spices</i>	
<i>Served with a shot of Anrut Single Malt (25ml)</i>	+6.00

We offer espresso-based coffee with beans roasted by Origin Roasters.



DIGESTIVES

A selection of drinks ideal for finishing your meal

Cocktails

Karnataka Revolver	17.00
<i>Woodford Reserve Bourbon, Coffee Liqueur, Orange Spiced Rum, Chocolate Bitters</i>	
Mysore Pak Old Fashioned	17.00
<i>Brown Butter El Dorado 12 Rum, Pandan, Black Cardamom Bitters</i>	

Fine Spirits

Brandy	
Morin Hors d'Age 15yo, Calvados, France	16.00
Hine XO Premier Cru, Cognac, France	50.00
Whisk(e)y	
Compass Box Hedonism, Blended Grain, Scotland	15.00
Macallan 12yo Double Cask, Highland, Scotland	16.00
Lagavulin 16yo, Islay, Scotland	16.00
Amrut Naarangi, Karnataka, India	25.00
Hibiki Harmony, Japan	16.00
Michter's Straight Bourbon, Kentucky, USA	15.00
Rum	
Hampden Estate 8yo, Jamaica	15.00
Ron Zacapa XO, Guatemala	25.00