Cardamom & Basmati Rice Kheer, Fresh Figs  
*We suggest: Calvados Morin Hors d’Age 15yo*  
10.00 19.00

Saffron Pistachio Kulfi Falooda  
*We suggest: Patron Anejo Tequila*  
12.00 22.00

Rasgulla Tiramisu  
*We suggest: Ron Diplomatico Exclusiva*  
12.00 14.00

Gajar Halwa Tart, Basundi  
*We suggest: Amrut Fusion Blended Malt*  
12.00 16.00

Ice Cream & Sorbet Selection  
10.00

**HOT DRINKS**

Earl Grey, Mixed Origin  
*A classic British tea with a blend of Asian teas, aromatised with bergamot*  
6.00

Second Flush Muscatel, Sikkim India  
*A heady, floral black tea with sweet notes of muscatel grapes*  
6.00

Gujarat Rose Petals  
*Fragrant, bright and heady petals from organic roses, naturally caffeine free*  
6.00

Silver Tip Jasmine Tea, Fujian Province  
*A delicate white tea, gently scented with fresh jasmine*  
6.00

Masala Chai  
*Homemade with condensed milk, black tea and a rich blend of spices Served with a shot of Amrut Single Malt (25ml)*  
5.00 +6.00

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

A selection of drinks ideal for finishing your meal

Cocktails
Mysore Pak Old Fashioned 17.00
Brown Butter El Dorado 12 Rum, Pandan, Black Cardamom Bitters

Fine Spirits
Brandy
Morin Hors d’Age 15yo, Calvados, France 19.00
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

Please speak to your server regarding any allergy concerns.
All prices are inclusive of VAT. A discretionary 12.5% will be added to your bill.