



TAMARIND

## Dessert Menu

## House Specialities

### Chocolate Mousse

£8.50

Velvety dark chocolate mousse with a hint of cinnamon and orange zest

*Sommelier recommends:*

*“Glass of Elysium Black Muscat 2008”*

### Tandoori Ananas

£8.95

Grilled pineapple delicately spiced with ground spices and honey, served with Rose ice cream

*Sommelier recommends:*

*“Glass of Petit Manseng Doux 2006”*

### Stewed Pear

£8.50

William pears with mixed berries, star anise and cloves; served with Fennel & Ginger ice cream

*Sommelier recommends;*

*“Glass of Muscat de Beaume de Venice 2008”*

\*contains nuts

VAT included. A discretionary service charge of 12.5% will be added to your final bill. Some dishes may contain traces of nuts

## Traditional

<b>*Gajjar Halwa</b>	£8.50
Carrot fudge topped with silver leaf and Pistachio; served with vanilla ice cream	
<i>Sommelier recommends;</i> <i>“Glass of Essencia orange Muscat 2008”</i>	
<b>*Pistachio Kheer</b>	£7.50
Basmati rice simmered in milk flavoured with cinnamon and pistachio, served with stewed figs	
<i>Sommelier recommends;</i> <i>“Glass of Muscat de Beaume de Venise 2008”</i>	
<b>*Gulab Jamun</b>	£7.75
Dumplings of unsweetened reduced milk with almond flakes	
<i>Sommelier recommends;</i> <i>“Glass of Tokaji Late Harvest 2008”</i>	
<b>Taze Phal</b>	£8.00
A selection of fresh seasonal fruit	
<b>Ice creams</b>	£7.50
Rose / classic vanilla / honey & Saffron mango kulfi / *pistachio kulfi	
<b>Sorbets</b>	£7.00
Lime & orange blossom / strawberry & mint / mango & basil	

\*contains nuts

VAT included. A discretionary service charge of 12.5% will be added to your final bill. Some dishes may contain traces of nuts

## Dessert Wines

<b>Essencia Orange Muscat 2008</b> California	(375ml) £28.50 (100ml) £8.50
<b>Elysium Black Muscat 2008</b> California	(375ml) £29.50 (100ml) £8.50
<b>Muscat de Beaume de Venise 2008</b> J.Vidal Fleurie. France	(375ml) £29.50 (100ml) £8.50
<b>Tokaji Late Harvest 2008</b> Disznoko Hungary	(500ml) £35.00 (100ml) £7.50
<b>Petit Manseng Doux, Cuvée Comte Philippe 2006</b> Southern France	(500ml) £37.00 (100ml) £8.00
<b>Riesling Auslese 1999</b> Heyl zu Herrnsheim, Rhein, Germany	(375ml) £42.00
<b>Pinot Gris Altenbourg VT 2004</b> Domaine Weinbach. Alsace	(375ml) £54.00
<b>Maury 2009</b> Mas Mudigliza	(750ml) £56.00
<b>Tokaji Aszu 5 Puttonyos, 2001</b> Disznoko Hungary	(500ml) £76.00
<b>Oak Aged Vidal Blanc Icewine 2008</b> Peller Estate, Niagara Peninsula, Canada	(375ml) £88.00
<b>Chateau Rieussec 1999</b> Sauternes 1 er Grand Cru Classe	(375ml) £95.00

VAT included

A discretionary service charge of 12.5% will be added to your final bill

Some dishes may contain traces of nuts

## Hot Beverages

<b>Selection of Teas</b>	£3.75
Green tea /masala tea/jasmine pearls/ English breakfast /whole chamomile flowers/ peppermint/fresh mint	
<b>Coffee</b>	£3.95
Filter coffee with hazelnut, cinnamon or caramel syrup / cappuccino / decaffeinated coffee/café latte	
<b>Tamarind Espresso</b>	£10.50
Espresso, Absinthe, Baileys and fresh Cream	
<b>Liqueur Coffee</b>	£10.50
Jamesons, Tia Maria, Baileys, Hennessy v.s., Sambucca or Grand Marnier	

## After Dinner Cocktails

<b>Brandy Alexander</b>	£9.50
Cognac, Crème de cacao and cream	
<b>B 52</b>	£9.50
Kahlua, Baileys and Grand Marnier	
<b>B &amp; B</b>	£9.50
Cognac and Benedictine, served straight up or on the rocks	

An extensive range of digestifs are also available.

VAT included

A discretionary service charge of 12.5% will be added to your final bill  
Some dishes may contain traces of nuts