DESSERTS

Chocolate & Hazelnut Praline Bar 11
valrhona guanaja & jivara chocolate mousse,
almond & roasted coriander praline
Tosolini Expre Coffee Liqueur, ***Italy 28%*** **10**

Rhubarb Cheesecake 11
cinnamon infused compote,
star anise & almond tuile
2022 Garonnelles, Sauternes, ***Bordeaux, France*** **16**

Warm Fondant 11
70% valrhona chocolate fondant,
cardamom caramel centre, milk sorbet
Quinta do Crasto, Colheita Port 2005, ***Portugal*** **21**

Raspberry Kulfi 11
fresh raspberry, pecan brittle
2022 Passito di Noto Organic, Planeta, Sicily & Sardinia, ***Italy*** **18**

Alphonso Mango & Saffron Mille- Feuille 11
fresh seasonal indian mango, saffron cream
Ghee-Washed Old-Fashioned 19

Selection of Ice Creams and Sorbets 9
seasonal flavours
Isolabella Limoncello, ***Italy 30%*** **10**

Please notify the server about any dietary requirements/allergies before ordering. Customers with nut allergies/intolerances eating in our restaurants do so entirely at their own risk.

02.11.2026

SWEET WINE

Garonnelles, Sauternes 2015 *Bordeaux, France* 14

Quinta do Crasto, Colheita Port 2003 *Portugal* 21

NV Nyetimber, Cuvee Cherie Demi-Sec, *England* 15

BRANDY

Castarède XO Armagnac *France 40%* 21

Delamain XO Pale & Dry *France 42%* 35

H by Hine VSOP Cognac *France 40%* 14

Hennessy XO Cognac *France 40%* 42

Père Magloire 12 years Calvados *France 40%* 22

Tesseron Lot 29 Cognac XO Exception *France 40%* 90

WHISKIES

Amrut Fusion *India 40%* 19

Ardbeg Uigeadail *Scotland 40%* 18

Fielden Rye *England 48%* 13

Glenfarclas 25 years *Scotland 40%* 51

Glenmorangie 16 years The Nectar *Scotland 40%* 19

Highland Park 12 years *Scotland 40%* 14

Macallan 18 years *Scotland 40%* 72

Redbreast 12 years *Ireland 40%* 18

DIGESTIFS

Asterley Bros Dispense Amaro *Engand 26%* 13

Evangelista Limoncello *Italy 32%* 10

Tosolini Grappa di Moscato *Italy 40%* 16

Tosolini Sambuca *Italy 38%* 11

Wines served in 100ml measures.
Spirits served in 50ml measures. 25ml measures available on request. 15% service charge will be added to your final bill.
Please notify staff about any allergies before ordering.

COFFEE

Espresso	5
Americano	5
Cappuccino	5
Latte	5

TEA

Assam	5
Darjeeling	5
Earl Grey	5
Masala Chai	5
Jasmine Green	5
Rosebud	5
Chamomile	5
Fresh Mint	5
Fresh Ginger	5

Wines served in 100ml measures.
Spirits served in 50ml measures. 25ml measures available on request.
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DESSERT COCKTAILS

CHIVAS LUXE

Chivas Royal Salute 21 years whisky,
Madeira, Suze D'Autrefois, apricot, honey bitters,
sandalwood tincture,
citrus oils

32

Masala Espresso Martini 16
DropWorks Barrel Drop rum, Grand Marnier,
cardamom, vanilla, espresso

Ghee-Washed Old-Fashioned 19
ghee-washed Buffalo Trace bourbon, Pedro Ximénez,
fig marmalade, black walnut bitters

Keralan Mocha 16
Desi Daru vodka, Tosolini Expre Coffee liqueur, Saliza Amaretto,
Mozart Dark chocolate liqueur, coconut cream

Wines served in 100ml measures.
Spirits served in 50ml measures. 25ml measures available on request.
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