

TAMARIND KITCHEN DESSERTS

FRESH TURMERIC CRÈME BRÛLÉE

saffron, caramelised set custard -10

KAALA JAMUN

large black gulab jamun with stem ginger ice cream - 8

MANGO KULFI

a traditional but lighter kulfi rippled with mango lime purée, served on a stick with caramel pistachio - 8

SAFFRON RASMALAI

rich Indian cheese cake with thickened saffron milk - 8

SELECTION OF ICE CREAMS / SORBETS

ask your server for today's flavours - 6

AFTER-DINNER COCKTAILS

COLD BREW MARTINI

Cariel Vanilla vodka, Mozart Dark chocolate liqueur, cold brew coffee, vanilla, oat milk - 13

SPICED JAGGERY OLD-FASHIONED

Buffalo Trace bourbon, masala chai-spiced jaggery syrup, black walnut bitters -13

TEAS BY AHISTA

ASSAM, DARJEELING, EARL GREY, JASMINE
GREEN, LEMONGRASS AND GINGER,
CHAMOMILE, HIBISCUS- 3.50

HOMEMADE TEAS

MASALA CHAI, FRESH MINT - 3.50

FRENCH PRESS COFFEE

ITALIAN 100% ARABICA BLEND - 3.50

DESSERT WINES

2020 LUCIEN LURTON, LES GARONNELLES,
BORDEAUX, FRANCE
100ml - 10
Bottle - 70

COGNAC - 50 ml

H BY HINE VSOP - 14
DELAMAIN PALE & DRY XO - 28
REMY MARTIN XO FINE CHAMPAGNE - 40

WHISKIES- 50 ml

CHIVAS REGAL 12 YRS - 11
GLENMORANGIE 10 YRS - 12
TALISKER 10 YRS - 14
INDRI TRINI THREE WOOD - 16
DALMORE 12 YEARS - 18
AMRUT FUSION - 19
MACALLAN 12 YEARS SHERRY OAK -19
LAGAVULIN 16 YRS - 26
JOHNNIE WALKER BLUE LABEL - 45

For the full digestives list, please ask a member of staff.

Customers with nut allergies / intolerances eating in our restaurants do so entirely at their own risk. All our dishes can contain traces of nut. There could be accidental cross-contamination from cooking oils, utensils or nut particles. Please notify your server about any dietary requirements. Please note that a discretionary 15% service charge will be added to your final bill.