

TAMARIND KITCHEN

DESSERTS

MANGO KULFI

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

GELATO

Madagascan vanilla, strawberry or pistachio - 4.50 per scoop

PLANT BASED SORBET

dark chocolate, Alphonso mango, raspberry or Sicilian lemon - 4.50 per scoop

KAALA JAMUN

large black gulab jamun with vanilla ice cream - 8

SAFFRON RASMALAI

rich Indian cheese cake with thickened saffron milk - 9

FRESH BERRY DELIGHT

fresh berries with vanilla gelato - 10

AFTER-DINNER COCKTAILS

COLD BREW MARTINI

Cariel Vanilla vodka, Mozart Dark chocolate liqueur, cold brew coffee, vanilla, oat milk - 12

SPICED JAGGERY OLD-FASHIONED

Buffalo Trace bourbon, masala chai-spiced jaggery syrup, black walnut bitters - 14

TEAS BY AHISTA

ASSAM, DARJEELING, EARL GREY, JASMINE GREEN, LEMONGRASS AND GINGER, CHAMOMILE, HIBISCUS - 4

HOMEMADE TEAS

MASALA CHAI, FRESH MINT - 4

FRENCH PRESS COFFEE

BRAZILIAN 100% ARABICA BLEND - 4

DESSERT WINES

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

COGNAC - 50 ml

H BY HINE VSOP - 14

REMY MARTIN XO FINE CHAMPAGNE - 40

WHISKIES- 50 ml

CHIVAS REGAL 12 YEARS - 11

JOHNNIE WALKER BLACK LABEL - 12

GLENMORANGIE 10 YEARS - 12

THE GLENLIVET FOUNDERS RESERVE - 12

LAPHROAIG 10 YEARS - 14

GLENFIDDICH 15 YEARS - 18

AMRUT FUSION - 19

MACALLAN 12 YEARS SHERRY OAK - 21

PAUL JOHN OLOROSO SELECT CASK - 22

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