

# TAMARIND KITCHEN DESSERTS

## FRESH TURMERIC CRÉME 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 COFFEE MARTINI

Five Rivers spiced rum, 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 - 13

REMY MARTIN XO FINE CHAMPAGNE - 32

DELAMAIN PALE & DRY XO - 23

### WHISKIES- 50 ml

CHIVAS REGAL 12 YRS - 10

GLENMORANGIE 10 YRS - 11

TALISKER 10 YRS - 13

DALMORE 12 YEARS - 16

LAGAVULIN 16 YRS - 19

MACALLAN 12 YEARS SHERRY OAK - 18

JOHNNIE WALKER BLUE LABEL - 36

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 12.5% service charge will be added to your final bill.