

TAMARIND KITCHEN

DESSERTS

CARDAMOM & GULAB JAMUN MOUSSE

with passion fruit glaze – 9

DECONSTRUCTED TROPICAL FRUIT TRIFLE

coconut bavaroise, mango jelly, pistachio sponge with
tropical fruits – 8

SAFFRON RASMALAI

rich Indian cheese cake with thickened saffron milk - 8

MASALA CHAI BRULEE

with cashew nut biscotti – 8

GULAB JAMUN

classic Indian milk dumpling flavoured with saffron
and pistachio, served with ginger malai kulfi – 8

GINGER MALAI & MIXED BERRY KULFI

traditional Indian ice cream flavoured with ginger
malai & mixed berry – 7

SELECTION OF ICE CREAMS AND SORBET

ask your server for today's flavours – 6

TEAS BY AHISTA

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

HOMEMADE TEAS

FRESH MINT - 3.50

FRENCH PRESS COFFEE

ITALIAN 100% ARABICA BLEND – 3.50

DESSERT WINES

2016 MOSCATO D'ASTI, MONCUCCO DOCG,
FONTANAFREDDA, PIEMONTE, ITALY
Honey | Dried apricot | Quince jelly
100ml – 8 Bottle – 40

2006 TOKAJI ASZU 6 PUTTONYOS, PATRICIUS,
TOKAJI, HUNGARY
Medium bodied | Vibrant marmalade | Honeyed finish

Bottle – 68

DESSERT COCKTAILS

BAILEYS COFFEE MARTINI - 10.50
IRISH COFFEE - 10.50

PORT AND SHERRIES

QUINTA DO CRASTO LBV PORT 2013
50ml - 5 / 100ml - 10

TAYLOR'S 10 YEARS TAWNY PORT
50ml - 7 / 100ml - 14

COGNAC & ARMAGNAC- 50 ml

BARON DE SIGOGNAC VSOP ARMAGNAC - 10

HENNESSY VS - 13

REMY XO FINE CHAMPAGNE - 25

WHISKIES- 50 ml

CHIVAS REGAL 12 YRS - 9

GLENMORANGIE 10 YRS - 10.50

TALISKER 10 YRS - 12

ARBEG 10 YRS - 13

DALMORE 12 YEARS - 13

LAGAVULIN 16 YRS - 17

MACALLAN 12 YEARS SHERRY OAK - 20

THE GLENLIVET 18 YRS - 27

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