

## DESSERTS

### **Gulab Jamun**

Gulab Jamuns or 'Rose-Fruits' are Deep Fried Dumplings made of Milk Powder, Flour, Butter and Cream or Milk, and then soaked in Sugar Syrup.

### **Gajar Ka Halwa**

This Indian version of Carrot Cake originated in the Punjab. It's made with Grated Carrots, Whole Milk, Dried Fruit and Nuts. It has a delicious light fudgy texture.

### **Kheer**

The Indian Subcontinents version of Rice Pudding, made with Boiling Rice, Broken Wheat, Vermicelli with Milk and Sugar; it is flavoured with Cardamom, Raisins, Saffron, Cashews and Pistachios.

### **Mango Brulée**

The classic Baked Cream Dessert with an Indian Twist. Crème Brulée made with Fresh Mango.

### **Chocolate Samosa (2 pieces)**

The traditional Fried Turnover Dish with a Chocolate Twist.

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### **Kulfi Ice Cream**

Mango, Pistachio or Cardamom flavoured Kulfi.

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### **Sorbet Delight**

Lemon or Orange flavoured Sorbet served in Real Fruit Skin.

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### **Red Velvet Cheese Cake**

Moist Red Velvet Sponge layered with Smooth White Chocolate Cheesecake set on a Crispy Crumb Base. Decorated with White Chocolate Shavings.

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### **Chocolate Pyramid**

Chocolate Mousse Centre with Hazelnut Praline Chocolate Truffle dusted with Cocoa set upon a Chocolate Sponge Base.

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### **Chocolate Stairway to Heaven**

A rich and creamy Trio of Dark, White and Milk Chocolate Layers, topped with Plain Chocolate Icing.

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