

Traditional Desserts

Carrot Halwa - 12.0

Indian pudding made from fresh carrots, slowly cooked with milk
GF

Gulab Jamun - 9.0

Cardamom flavoured deep fried dough balls made from reduced milk and plain flour,
soaked in rose syrup.
NF

Karah/ Suji Halwa - 14.0

Wholemeal flour or semolina cooked with milk, almonds, sugar, butter and cardamom

Mixed Fruit Custard - 12.0

Thick vanilla custard with goodness of fresh seasonal fruits

Paan Pasand Ice-cream - 15.9

Ice cream flavoured with chopped betel leaves, candied fennel, cardamom and
rose petal jam
GF

White chocolate & orange Ice-cream - 15.9

Rich white chocolate and orange zest in every bite
GF

Kulfi or Qulfi (/kʊlfiʃ)

A frozen dairy dessert originating in the Indian subcontinent in the 16th century, Kulfi is often described as "Traditional Indian ice-cream" and is a traditional sweet of the Indian subcontinent. Kulfi is denser and creamier than ice-cream. It comes in various flavours

Mixed Berry Kulfi - 15.9

with a combination of strawberries, blackberries, and blueberries
GF | NF

Mawa Badam Kulfi - 15.9

made with reduced milk with roasted almonds
GF

Mango Kulfi - 15.9

cashews ice-cream with cool cardamom and premium Alphonso mangoes.
GF

Lychee Kulfi - 15.9

Kulfi flavoured with real tropical lychees
GF | NF

Pistachio Kulfi - 15.9

An absolute delicacy packed with goodness of roasted pistachio kernels and premium
aromatic cardamom
GF

Kulfi Platter - 24.9

Platter with your choice of three flavours of kulfi

BYO - \$15 per cake

Please add \$2 surcharge per person for Sundays & Public Holidays.