DESSERT MENU

KESAR KULFI FALOODA | €11.50
Saffron & pistachio flavoured eggless ice cream, sugar-soaked vermicelli, rose petals, basil seeds.

SUGGESTED DESSERT WINE:
Yalumba Botrytis Viognier, Australia
Glass €8.00  Bottle €42.00
Lemon thyme & ginger, stone fruits & spices

DARK CHOCOLATE CREMEUX | €11.99
Chocolate & crème anglaise emulsified with dark chocolate. Kumquat murraba.

SUGGESTED DESSERT WINE:
Muscat De Beaumes De Venise, France
Glass €7.00  Bottle €38.00
Fruity & Floral aromas, lemon-tinged finish

RASPBERRY SORBET | €10.50
Fresh berries with chocolate shavings, basil

SUGGESTED DESSERT WINE:
Furmint Disznoko late harvest Tokaji, Hungary
Glass €7.00  Bottle €48.00
Wild flowers & fresh fruits, velvety & deliciously rounded

GULAB JAMUN | €11.50
Indian milk donuts fried in clarified butter and soaked in saffron, rose sugar syrup best eaten with vanilla ice cream.

SUGGESTED DESSERT WINE:
Chateau Gravas Sauternes, France
Glass €8.00  Bottle €42.00
Sweet apricot, honey, cinnamon & hints of ginger

POACHED PEAR | €10.99
William pear poached in red wine, cinnamon, dry berries, green peppercorns & honey. Crème Chantilly.

SUGGESTED DESSERT WINE:
Niepoort Late Bottled Vintage Port, Portugal
Glass €9.00
Aromas of raisins, violet, prunes & figs. Lovely woody tannins.
DIGESTIVES

**NIEPOORT RUBY PORT** | €7.50
Smooth, ripe & juicy with good acidity & minerality notes.

**NIEPOORT LATE BOTTLED VINTAGE PORT** | €9.50
Aromas of raisins, violet, prunes & figs. Lovely woody tannins.

**KOPKE 10 YEAR OLD TAWNY PORT** | €12.50
Aromas of spice, notes of dried fruits, elegant hints of wood & honey

TEAS & COFFEES

Tea | €3.75
Camomile/Green/Mint Tea | €3.75
Espresso - Double Espresso | €2.75 - €3.75
American | €3.50
Latte/Capuccino | €3.95
Flavoured Coffees | €9.00