

INDIAN GOURMET

home style

DESSERT MENU

SAFFRON PINEAPPLE

Fresh pineapple in Saffron marinade. Grilled and served with coconut ice-cream

7.50

GAJAR KA HALWA

Carrot and reduced milk pudding with Pistachio kulfi topping.

6.50

GULAB JAMUN

Cheese, semolina and milk dumplings, soaked in saffron sugar syrup. Served with Vanilla ice-cream.

6.50

RASMALAI

Curd cheese dumplings served on a bed of flavoured reduced milk.

6.50

SORBET

Raspberry / Mango / Lime

5.50

KULFI

Milk based Indian Ice-Cream. Pistachio / Almond (Malai)

5.50

ICE-CREAM

Vanilla / Chocolate

4.50

COCONUT (Vegan)

5.50

REGULAR TEA

3.50

PEPPERMINT TEA

3.95

GINGER & LEMON TEA

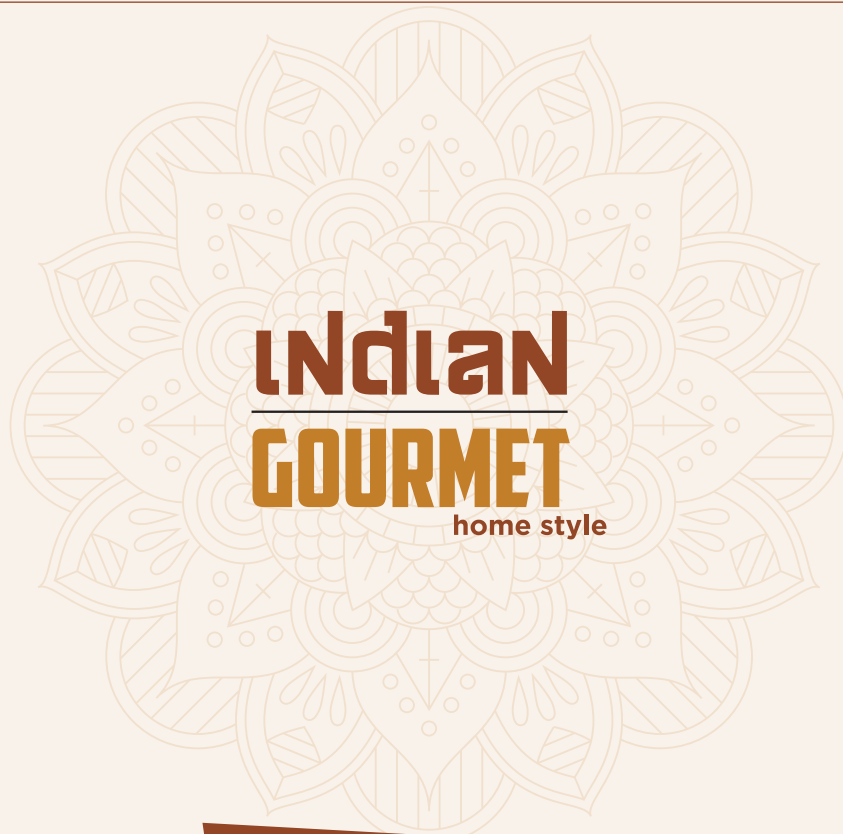
3.95

LIQUEUR COFFEE

7.50

DESSERT WINE

Royal Tokaji Late Harvest, Hungary - 100ml 6.50



PLEASE LET US
KNOW YOUR
FEEDBACK

We strive to improve your experience on every visit, hence we would love to know your feedback.

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