

INDIAN GOURMET

home style

DESSERT MENU

CINAMMON BRULEE

A classic brulee with honey and cinnamon note.

7.50

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 and grapes served on a bed of flavoured reduced milk.

6.50

SORBET

Raspberry / Mango

5.50

KULFI

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

5.50

ICE-CREAM

Vanilla / Chocolate

4.50

REGULAR TEA

3.50

PEPPERMINT TEA

3.95

GINGER & LEMON TEA

3.95

LIQUEUR COFFEE

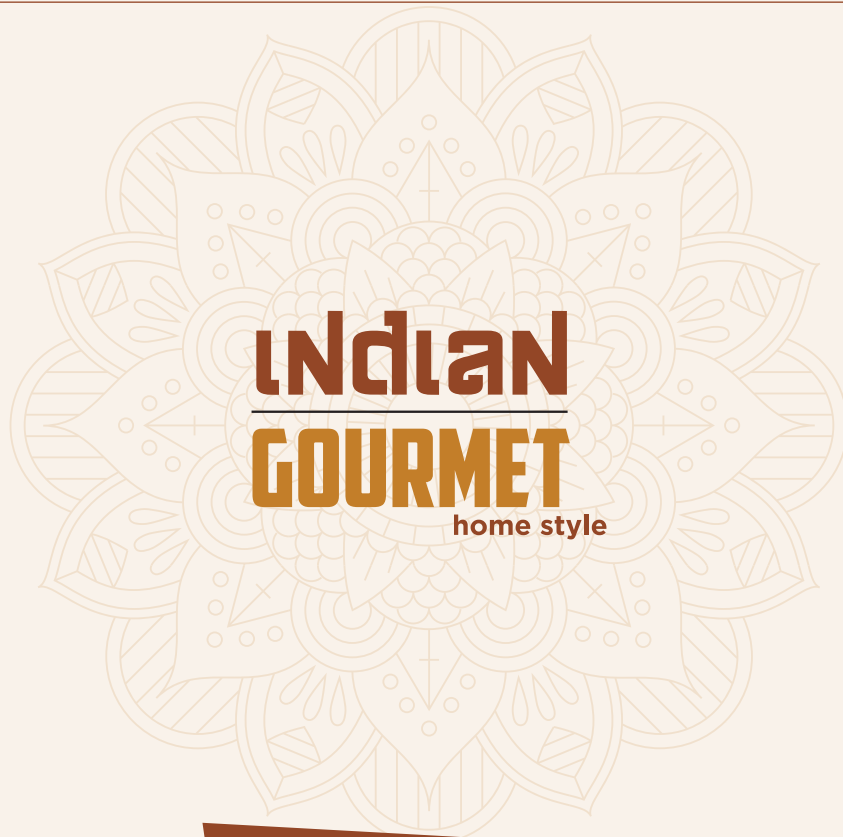
7.50

DESSERT WINE 100ml

Royal Tokaji Late Harvest Hungary

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.

Please share your feedback on any of the following or alternatively you can write to us at **info@indian-gourmet.co.uk**

