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.

Kulfi Ice Cream Mango, Pistachio or Cardamom flavoured Kulfi.

5

6

6

6

6

Sorbet Delight Lemon or Orange flavoured Sorbet served in Real Fruit Skin

Red Velvet Cheese Cake

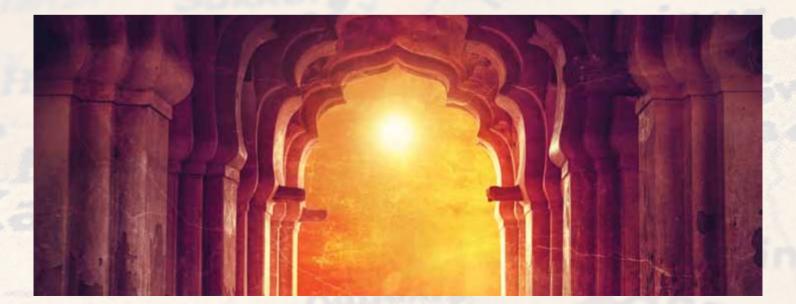
Moist Red Velvet Sponge layered with Smooth White Chocolate Cheesecake set on a Crispy Crumb Base. Decorated with White Chocolate Shavings.

Chocolate Pyramid

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

Chocolate Stairway to Heaven

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



5

5

5

5

5