

## DESSERTS

<b>STRAWBERRY &amp; APRICOT KULFI</b>	<b>9.00</b>
[apricot jelly, basil seeds, dehydrated berries] <i>Riesling, Elesko, Modra, Slovakia 2011</i>	10.00
<b>INDIAN MANGO &amp; SAFFRON KHEER</b>	<b>9.00</b>
[smoked jelly, mango pearls, coconut chikki, sorbet] <i>Moscato d'Asti Nivole, Michele Chiarlo, Piedmonte, Italy 2018</i>	6.00
<b>DOUBLE KA MEETHA</b>	<b>8.50</b>
[bread & butter pudding, saffron milk] <i>Gewürztraminer Granos Nobles, Luigi Bosca, Mendoza, Argentina 2018</i>	9.00
<b>CHOCOLATE MOUSSE CHIKKI</b>	<b>9.50</b>
[pistachio chikki, candied orange zest, cardamom kulfi] <i>10 Year Old Tawny Port, Quinta de Romaneira, Douro, Portugal</i>	12.00
<b>ORANGE MALPUA RABRI</b>	<b>8.50</b>
[pistachio kalakhand, fennel, candied orange zest] <i>Gewürztraminer Granos Nobles, Luigi Bosca, Mendoza, Argentina 2018</i>	9.00
<b>TANDOORI PINEAPPLE &amp; COCONUT</b>	<b>8.50</b>
[smoked pineapple, coconut malai, coconut & lime sorbet] <i>Riesling, Elesko, Modra, Slovakia 2011</i>	9.00
<b>ICE CREAM</b> [3 scoops]	<b>7.50</b>
[guava & cinnamon, rabri & cardamom, earl grey] <i>Moscato d'Asti Nivole, Michele Chiarlo, Piedmonte, Italy 2018</i>	6.00
<b>SORBET</b> [3 scoops]	<b>7.50</b>
[coconut & kaffir lime, plum & tamarind, mango & passion fruit] <i>Moscato d'Asti Nivole, Michele Chiarlo, Piedmonte, Italy 2018</i>	6.00

# Trishna

## INDIAN WHISKIES

### Amrut

10.00

*Indian single malt whiskey with signature character of spice, fruit and honey.*

### Amrut Fusion

12.00

*Fusion is a rich and warming single malt with delicious notes of fresh fruits and vanilla followed by a smoky finish.*

### Rampur

11.00

*Indian single malt whiskey all round balance taste with malty and creamy vanilla. Hints of fruits like apple and apricot.*

## COGNAC (50ml)

H by Hine

9.50

Le Reviseur VS

9.00

Maxime Trijol VSOP

12.00

Hine XO

33.00

## ARMAGNAC (50ml)

Clos Martin 1989

17.00

## CALVADOS (50ml)

Domaine L. Dupont VSOP

11.00

## INDIAN SPECIALITIES

4.50

Mysore coffee

Bombay chai