

DESSERT MENU

GULAB JAMUN RABRI (E G D N)	10
Spongy dumplings, reduced saffron and cardamom milk, gold leaf	
RAS MALAI (E G D N SES)	9.5
Thandi foam, ras malai, rose, caramelised chocolate, pistachio crumble	
CARDAMOM PANNA COTTA (VEGAN) (N SES)	9.5
Plant-based cream, mango jelly, strawberries, sesame snap crumble	
CHOCOLATE AND RASPBERRY (G D E)	10
Bare bones chocolate, kumquat, raspberry sorbet, hazelnut crumble	

COFFEE

100% arabica blend of Columbian Excelso and Indian Monsoon Malabar is lightly roasted giving a luxuriously rich and full-bodied mouthfeel complemented by dark cocoa with a hint of orange-like acidity.

Americano	3
White Coffee	3.2
Cappuccino	3.2
Cafe Latte	3.2
Mocha	3.5
Espresso	2

TEA - 100 % Premium leaf, hand blended in the UK **3.2**

Mrs Agra - Chai Black Tea
The Rat Race - English Breakfast
The Hipster - Raspberry and Mint
The Explorer - Lemon and Ginger
Arctic - Peppermint Herbal
The Romantic - Strawberry Champagne White Tea
Dragon Chef - Chilli Immunity Green Tea

LIQUEUR COFFEE

Amrut Whisky	8.5
Tia Maria	7.5
Baileys	7.5

CHEF'S CHILDHOOD FAVOURITE PETIT FOURS* **10**

Coconut Burfi (An Indian Fudge)
Peda (Caramelised Fudge)
Kaju Burfi (Cashewnut Fudge)
Til ke Ladoo (Sesame And Jaggery Ball)

***all petit fours contain dairy and nuts.**

Served with a cup of tea coffee. Perfect ending to your Swadish experience.