

desserts

RAAS MALAI | \$10

a light Indian "cheesecake" with malai, pistachio, and carrot puree

GULAB JAMUN MALAI | \$8

evaporated milk dough balls soaked in honey syrup, cardamom, rose water, topped with whipped cream and mixed nuts

MALAI SHAHI TUKRA | \$10

saffron cake with tutti frutti fanni, topped with malai

TRES LECHES | \$9

delicate sponge cake soaked in three varieties of milk and finished with vanilla icing.

CHOCOLATE LAVA CAKE | \$9

dark chocolate cake filled with flowing, rich chocolate ganache

PHIRNI | \$8

classic Indian rice pudding slow-cooked in cream, almonds, saffron, cardamom, and pistachios.

ICE CREAM, GELATO, SORBET or KULFI | \$8

Inquire with your server for daily flavors

dessert drinks

cocktails

BLACKBERRY CARAMEL MARTINI | \$16

DOUBLE CHOCOLATE MARTINI | \$16

ESPRESSO MARTINI | \$16

wine

RIESLING - Inniskillin IceWine, Ontario, Canada | \$28

port

TAYLOR FLADGATE TAWNY PORT - 20 year | \$20

single malt scotches

HIGHLAND PARK - 18 YEAR | \$40

LAGAVULIN - 16 YEAR | \$24

THE MACALLEN - 15 YEAR | \$18

OBAN - 14 YEAR | \$35

Please inquire with your server for our most recent scotch selection.

cognacs

HENNESY VS | \$15

REMY XO | \$50

coffee and teas

INDIAN COFFEE | \$5

MASALA CHAI | \$5

ASSORTED TEAS | \$6

Manoj Rana – Executive Chef