

SUGAR & SPICE

TO CROWN IT ALL

GULAB JAMUN

Deep fried spheres of thickened milk dipped in rose flavoured scented syrup
\$11.00

KESARI RASMALAI

Cottage cheese dumplings steeped in reduced saffron flavoured milk. Garnished with pistachios & saffron
\$15.00

GAJAR HALWA

Hot carrot halwa served with Vanilla ice cream, garnished with pistachios & almonds
\$15.00

JALEBIS

Crisp, golden spirals of deep-fried batter soaked in fragrant saffron syrup
\$12.00

JALEBIS WITH RABRI

\$15.00
(allow 20 minutes for preparation)

KULFI FALOODA

Creamy traditional kulfi paired with silky vermicelli, rose syrup, garnished with dried rose petals

Choice of flavours

Malai / Mango / Pistachio
\$15.00

KULFI SAMPLER PLATTER

A trio of handcrafted kulfis ~ classic malai, vibrant mango, and nutty pistachio
\$24.00

CHAI AFFOGATO

A refined Indian take on an Italian classic ~ fragrant, spiced chai gently poured over smooth vanilla ice cream
\$12.00