

DESSERTS

Jhangori

The hero of this dish is the foxtail millet, one of the most popularly grown millets in India. It's health benefits include maintaining a healthy heart and nervous system among others.

Millet kheer ice cream, honey chip, millet popcorn

85

V

Shrikhand & khari

According to a popular legend, shrikhand was invented by travelling herders to carry their yoghurt easily while travelling overnight. They strained out its whey and added sugar to sweeten it.

Burnt mango, mango vinegar powder, fresh mango

85

V

Filter kaapi caramel custard

Like any popular coffee, the South Indian filter coffee also has its own special equipment to brew it and has a bit of chicory for that unique taste.

Coffee cream custard, sable crumble, hazelnut & dark chocolate ganache

85

CE, CN

Tender coconut ice-cream, tapioca

Payasam, a sweet dish made with rice, milk, and sugar, has a history spanning over 2,000 years in India. It's name literally translates to ambrosia.

Rice milk and coconut ice cream, tapioca mousse

85

VE, GF, sugar free

Doodh jalebi

A dessert that is a favourite amongst the old and young. It can be found all over the world like Egypt, Iran, Turkey and other countries under different names. Fermented batter is fried and then soaked in a saffron sugar syrup. It's eaten hot and served with rabri.

Jalebi, reduced milk

85

V, CN

Hot chocolate fudge

A childhood favourite from Nirula's, an age old Indian ice cream parlour. We've taken each element and added our own spin on it.

Homemade ice cream, nuts, chocolate fudge, pressure cooker cake

85

V, CN

