

DESSERTS

BENARES COCONUT CREAM

9,00

Our take on crème brûlée, made with a coconut milk base infused with green cardamom, mace, and cinnamon, topped with pistachio powder.

AAM PANIPURI

9,50

Crispy spheres filled with mango cream, lime chantilly, cocoa crumble, and chili.

GULAB JAMUN

10,00

Fried milk sphere on a spiced coconut cream base, served with rose ice cream.

CHOCOLATE GANACHE

10,00

Spiced chocolate cream accompanied by mango cream.

LASSIS

8,00

Traditional Indian yogurt-based drink.

