

DESSERTS

Warm Gulab Jaman (V) (D) (G) (E)

Spongy milk cake balls soaked in rose scented honey and sugar syrup.
Delicious, with a helping of clotted cream vanilla.

Strawberry Cheesecake (V) (D) (G)

Set on a wholemeal base, topped with a rich strawberry compote and a double layer of full fat cream cheese. One that's sure to tingle your taste buds!

Coconut Kheer (V) (N) (D)

Just the mention of rice pudding elicits more "oohs," "mmms," and "aaahs" than any other dessert! A thick creamy pudding made with rice and milk enriched with shavings of fresh coconut. It is the ultimate comfort dessert.

Cracked Pistachio (V) (N) (D) (E)

Smoothness meets crunch in this velvety pistachio ice cream, punctuated by fragrant nuggets of pistachio nut.

Spiced Gingerbread Crème Glace (V) (D) (E)

A luscious ice cream with strong and assertive flavours of stem ginger. Divine.

Jalebi Crème Glace (V) (D) (E)

Rashpal's been match-making. Jalebi marries Crème Glace.
A popular Indian dessert made of maida flour pretzels, soaked in sugar syrup, infused with dairy Ice Cream. You'll be pleasantly surprised with this innovative dish!

We understand the dangers to those with food allergies and intolerances.
We can provide information on the ingredients of any of our dishes.
Please discuss this further with a member of our team.

Please note dishes that are marked with a (V) are vegetarian, dishes marked with a (N) may contain nuts and/or traces of nuts, dishes marked with a (D) contain dairy, dishes marked with a (G) contain gluten and dishes marked with a (E) contain egg.

A minimum of two courses shall apply per person whilst dining during dinner service.
A discretionary 10% service charge will be added to your bill.

Rasmalai (V) (N) (D)

A homemade favourite from Rashpal's ancestral kitchen.

Rich, creamed cheese dumplings immersed in sweetened milk delicately flavoured with rose water and garnished with pistachio kernels.

Chukandar Ka Halwa (V) (N) (D) (E)

A special pudding made from finely grated beetroot cooked in milk with cashews, raisins, almonds and cardamoms. Served warm, with a helping of clotted cream vanilla.

Assiette de Chocolat (V) (N) (D) (G) (E)

A trio of dessert. Treat yourself to a heavenly chocolate & orange mousse, indulgent chocolate brownie and an elegant pistachio dome.

White Chocolate Champagne & Raspberry Torte (V) (D) (G) (E)

An exquisite white chocolate Laurent-Perrier champagne mousse, married with mouth-watering raspberries, on a vanilla jaconde sponge lightly dusted with icing sugar.

Cinnamon Crème Brulee (V) (D)

Chef's rich custard base infused with aromatic cinnamon and hints of vivacious honey, with a beautiful crunchy caramelised topping. An Indian twist to a French classic.

Perfect for Two (V) (N) (D) (G) (E)

Spoilt for choice? Why not indulge with this sharing platter for two.

A selection of little delights including Gulab Jaman, Strawberry Cheesecake, Coconut Kheer and Jalebi Crème Glace.

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DIGESTIF

COGNAC

Hennessy VS	40.0%	25ml
Hennessy Fine de Cognac	40.0%	25ml
Hennessy XO	40.0%	25ml
Hennessy Paradis	40.0%	25ml
Richard Hennessy	40.0%	25ml

SWEET & FORTIFIED

Ferreira Tawny Port	19.5%	125ml
Ferreira Quinta do Porto 10 Year Old Tawny	19.5%	125ml
Muscat de Beauges de Venise 2012 Delas Freres, Rhone Valley, France	40.0%	125ml
Chateau La Fleur d'Or 2011 Sauternes, Bordeaux, France	40.0%	125ml

LIQUEURS

St Germain Elderflower	20.0%	25ml
Kwai Feh Lychee	20.0%	25ml
Mozart Chocolate	17.0%	25ml
Licor 43	31.0%	25ml
Midori	20.0%	25ml
Chambord	16.5%	25ml
Luxardo Limoncello	27.0%	25ml
Grand Marnier	40.0%	25ml
Bénédictine Dom 1510	40.0%	25ml
Drambuie	40.0%	25ml
Southern Comfort	35.0%	25ml
Kahlua Coffee	20.0%	25ml
Tia Maria	20.0%	25ml
Disaronno Amaretto	28.0%	25ml
Frangelico Hazelnut	20.0%	25ml
Baileys Irish Cream	17.0%	25ml
Cointreau	40.0%	25ml
Pernod	40.0%	25ml
Chartreuse	55.0%	25ml
Pernod Absinthe	68.0%	25ml
Campari	25.0%	25ml
Martini Dry Vermouth	15.0%	25ml
Martini Blanco Vermouth	15.0%	25ml
Martini Rosso Vermouth	15.0%	25ml

CARRIAGES

TEA

No93 Rooibos Chai

Thanks to the hot and spicy ingredients, our rooibos basis receives a completely new exotic taste. The traditional chai ingredients such as aniseed, ginger and cinnamon form an interesting new rooibos variety. The mellow taste of redbush is an ideal basis for the hot and spicy typical Chai ingredients. Very suitable also for those who do not like or must not drink caffeine.

Brew Time: 3-5 minutes

No75 Peppermint Tea

This sweet, mild, whole leaf unfolds the popular peppermint taste wonderfully unique in the cup. It is the pride and joy of Austria where its origin can be found. Take a break, close your eyes and enjoy this crisp freshness with its unique flavour all year round.

Brew Time: 10-12 minutes

No83 Balance Tea

Sweet and soft in taste with a tender flowery accent. It invites you to a relaxing moment and makes you feel really good. Decorated rose leaves accentuate the very attractive appeal of this balance tea blend.

Brew Time: 10-12 minutes

No57 Orange Blossom Oolong

This is a wonderful combination of a high grown Oolong from the Tungting region in Taiwan, an exquisite Ceylon Tea from Sri Lanka, Jasmine petals and naturally dried orange peel. Together they create a truly magical taste experience, one that can be explored through multiple infusions.

Brew Time: 1-3 minutes

No41 Sencha Lemon Tea

The aromas of fresh green tea and tingling fresh lemon complement one another perfectly. The select green tea perfectly supports the sour aroma. The added lemon flavour is responsible for a subtle sweetness which gives a real kick to this Sencha lemon creation. Consumed either hot or cold, this tea has won many friends over the years and has become a real classic belonging in every green tea assortment.

Brew Time: 3-5 minutes

No20 Earl Grey

In 1833, Earl Grey, the Earl of Howick Hall, at that time British Prime Minister, suspended the price monopoly which the East India Company had over the tea trade with China. The originally pure Chinese tea was lightly flavoured with the fine oil from the bergamot fruit. This additional fragrance, which was provided by the Chinese, was intended to protect the tea from the taste of mould and tar which could arise from the long voyage at sea to royal England. Thus this tea received its name, and still today Earl Grey is the embodiment of the finest English tea. A must for every good tea assortment!

Brew Time: 3-5 minutes

No15 Finest Nepal Maloom

A flowery and highly aromatic leaf tea with the appearance of the best Sikkim teas and the exquisite character of the finest Darjeeling teas. The small plantation Maloom, located on the roof of the world, produces outstanding teas which need not fear the comparison to the most significant Darjeeling's. The very nice Sinensis leaf with its silver-coloured tips develops a bronze-coloured infusion with a flowery and round scent.

Brew Time: 3-5 minutes

No08 Dimbula Orange Pekoe

The Dimbula region of Sri Lanka is located to the west of the central mountains. Like all districts in Ceylon, drenching monsoon rains douse the growing tea bushes and the best teas are picked at dry periods during the first few months of the year. Dimbula Orange Pekoe exhibit characteristics of a fine flavoured tea that produces a clear golden-orange hue in the cup, with a distinctive freshness that leaves a clean feeling in the mouth.

Brew Time: 3-5 minutes

No33 China Chun Mee Tea

In China, this tea is very popular and its tradition is very old. This tea has influenced the European tea lover's idea of green tea. Chun Mee means "valuable brow", for the leaf reminds you of the eyebrow form of classical Chinese beauties. The tea has a very typical taste with a tangy aroma accompanied by a slight sweetness. It is grown in south-eastern China near the river Yangtze.

Brew Time: 1-3 minutes

No91 Black Spicy Chai

The classical Chai tea is pleasant and strong in flavour. The intense taste is due to the select ingredients like aniseed, cinnamon, ginger and special flavourings. This delicious Black Chai infusion will be truly loved by "beginners" and "connoisseurs". Milk and sugar should be added, to achieve the ultimate taste sensation.

Brew Time: 3-5 minutes

No85 Free & Easy

An exceptional tea to aid restful sleep. The very special look of this Free & Easy tea blend promises an extraordinary pleasure through its colourful ingredients. The selected fruit pieces as well as original spices give freshness and flavour to this spice tea. Stinging nettle leaves and wild strawberry leaves bring about a strong green colour. Light fennel and bright orange peels result in a spring like taste. Chamomile offers a particular spicy but mild note, whereas the fennel contributes its sweet flavour. Since there are no artificial flavours added, this Free & Easy creation fascinates just with its natural, pure taste.

Brew Time: 10-12 minutes

Masala Chai

A beverage from the Indian subcontinent made by brewing tea with a mixture of aromatic Indian spices and herbs.

Brew Time: 15 minutes

English Breakfast

A classic that needs no introduction.

Brew Time: 1-3 minutes

COFFEE

Americano

A rich, full-flavoured coffee that mixes shots of espresso with hot water giving a velvety, smooth textured finish. Add milk and sugar if you like.

Cappuccino

One shot of espresso with steamed frothy milk finished with a chocolate dusting. Perfect to enjoy at any time of the day.

Espresso

Espresso served single.

Doppio

Espresso served double.

Latte

Espresso blended with steamed milk. Why not add a flavoured syrup?
Flavours - Vanilla, Caramel, Hazelnut, Ginger or Cinnamon.

Chai Latte

Extract of black tea with aromatic spices sweetened with milk.

Mocha

A large helping of chocolate sauce served with hot frothy milk with a shot of espresso. Bailey's Irish Cream, Tia Maria, Kahlúa or Frangelico are the perfect alcoholic friends for any mocha.

Liqueur Coffee's

A shot of espresso blended with a shot of your favourite base liqueur from the selection below. We add sugar and a floater of cream decorated with a trio of freshly roasted coffee beans. One bean for health, one bean for happiness and one bean for prosperity.

Choose from - Jameson's Irish Whiskey, Bailey's Irish Cream, Tia Maria, Kahlúa, Cointreau, Frangelico, Drambuie or Hennessy VS.

CHOCOLATE

Choco-latte

Steamed frothy milk mixed with a generous amount of chocolate.

Served with a layer of white fluffy cream with a gentle dusting of chocolate, accompanied by marshmallows.

Black Forest

A warm sweet berry mix. Containing cherry's and blackberries warmed up with steamed frothy hot chocolate topped with a light fluffy whipped cream. Finished with a small tipple of Crème de Cassis.

ICED

Iced Latte

Espresso, slightly sweetened and served over ice with milk.

Choose your flavoured syrup - Hazelnut, Vanilla, Caramel, Almond, Chai Tea.

Add a liqueur; Bailey's Irish Cream, Tia Maria, Kahlúa or Frangelico.

Iced Mocha

Espresso, served over ice with chocolate milk.

Choose your flavoured syrup - Hazelnut, Vanilla, Caramel, Almond, Chai Tea.

Add a liqueur; Bailey's Irish Cream, Tia Maria, Kahlúa or Frangelico.