

Five RIVERS À LA CARTE

DESSERTS & DIGESTIFS

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.	6.00	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.	6.50
STRAWBERRY CHEESECAKE (E) (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!	6.50	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.	7.50
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.	6.50	CINNAMON CRÈME BRULEE (V) (D) (E) 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.	7.50
CRACKED PISTACHIO (V) (N) (D) (E) Smoothness meets crunch in this velvety pistachio ice cream, punctuated by fragrant nuggets of pistachio nut.	5.50	PERFECT FOR TWO (V) (N) (D) (G) (E) Spoil for choice? Why not indulge with this sharing platter for two. A selection of little delights including Gulab Jaman, Blackberry Cheesecake, Coconut Kheer and Jalebi Crème Glace.	13.50
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.	6.50		

Cognac

HENNESSY VS	40.0%	25ml	4.50
HENNESSY FINE DE COGNAC	40.0%	25ml	6.00
HENNESSY XO	40.0%	25ml	10.00
HENNESSY PARADIS	40.0%	25ml	46.00
RICHARD HENNESSEY	40.0%	25ml	126.00

Sweet & Fortified

FERREIRA TAWNY PORT	19.5%	125ml	7.00
FERREIRA QUINTA DO PORTO	19.5%	125ml	9.00
10 YEAR OLD TAWNY MUSCAT DE BEAUMES DE VENISE 2012 Delas Freres, Rhone Valley, France	40.0%	125ml	7.00
CHATEAU LA FLEUR D'OR 2011 Sauternes, Bordeaux, France	40.0%	125ml	9.00

Liqueurs

ST GERMAIN ELDERFLOWER	20.0%	25ml	4.50	TIA MARIA	20.0%	25ml	4.50
KWAI FEH LYCHEE	20.0%	25ml	4.50	DISARONNO AMARETTO	28.0%	25ml	4.50
MOZART CHOCOLATE	17.0%	25ml	4.50	FRANGELICO HAZELNUT	20.0%	25ml	4.50
LICOR 43	31.0%	25ml	4.50	BAILEYS IRISH CREAM	17.0%	25ml	4.50
MIDORI	20.0%	25ml	4.50	COINTREAU	40.0%	25ml	4.50
CHAMBORD	16.5%	25ml	4.50	PERNOD	40.0%	25ml	4.50
LUXARDO LIMONCELLO	27.0%	25ml	4.50	CHARTREUSE	55.0%	25ml	4.50
GRAND MARNIER	40.0%	25ml	4.50	PERNOD ABSINTHE	68.0%	25ml	4.50
BÉNÉDICTINE DOM 1510	40.0%	25ml	4.50	CAMPARI	25.0%	25ml	4.50
DRAMBUIE	40.0%	25ml	4.50	MARTINI DRY VERMOUTH	15.0%	25ml	4.50
SOUTHERN COMFORT	35.0%	25ml	4.50	MARTINI BLANCO VERMOUTH	15.0%	25ml	4.50
KAHLUA COFFEE	20.0%	25ml	4.50	MARTINI ROSSO VERMOUTH	15.0%	25ml	4.50

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, dishes marked with a (E) contain egg and dishes marked with a (VE) are vegan.

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.

Tea

No93 ROOIBOS CHAI

6.50

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

4.50

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

4.50

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. Ingredients: cinnamon pieces, cardamom, liquorice roots, coriander, fennel, ginger roots, rose leaves.

Brew Time: 10-12 minutes

No57 ORANGE BLOSSOM OOLONG

4.50

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

4.50

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

4.50

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

4.50

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

Coffee

AMERICANO

4.50

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

CAPPUCCINO

4.50

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

ESPRESSO

4.50

Espresso served single.

DOPPIO

4.50

Espresso served double.

LATTE

4.50

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

CHAI LATTE

4.50

Extract of black tea with aromatic spices sweetened with milk.

MOCHA

4.50

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

LIQUEUR COFFEE'S

6.00

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.

No08 DIMBULA ORANGE PEKOE

4.50

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

4.50

China Chun Mee: 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. If you find Chun Mee tea too strong, you may pour away the first infusion and enjoy the second, milder brew.

Brew Time: 1-3 minutes

No91 BLACK SPICY CHAI

4.50

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. Ingredients: black tea, aniseeds, cinnamon pieces, ginger bits, black pepper, cloves, chicory roots, natural flavouring.

Brew Time: 3-5 minutes

No85 FREE & EASY

4.50

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. Ingredients: fennel, chamomile blossoms, orange peels, apple pieces, cinnamon pieces, ginger pieces, lime blossoms, stinging nettle leaves, wild strawberry leaves, orange blossoms, cloves.

Brew Time: 10-12 minutes

MASALA CHAI

4.50

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

4.50

A classic that needs no introduction.

Brew Time: 1-3 minutes

Chocolate

CHOCO-LATTE

4.50

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

5.50

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 tippie of Crème de Cassis.

Iced

ICED LATTE

4.50

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 and Frangelico an additional £1.50

ICED MOCHA

4.50

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 and Frangelico an additional £1.50