

# DESSERTS

**Gulamb Jamun** – milk and flour dumplings in sweet syrup

**Ras malai** - Homemade cheese, reduced milk and pistachio

**Ras gula** – chhaan, sugar milk based

**Jelibi** – yogurt based batter fried and soaked in sweet syrup

**Gajar halva** – crushes sweetened carrots cooked with milk

**Kheer** – Indian rice pudding served hot or cold with a garnish of mixed nuts

**Baasudhi** – condensed milk reduced to form a cream like texture and garnished with saffron and mixed nuts

**Kulfi** – various flavours of Indian rich ice cream

**Moti choor laddu** – made of flour sugar ghee then made into balls

**Mixed barfis** – a wide choice Indian sweets

**Mohan thar** – soft made with caramelised sugar and ghee

**Magaj** – crunchy made with granulated sugar and ghee

**Fruit barfi** – milk and mixed dried fruit

**Kaju katri** – cashew nuts

**Pista barfi** - pistachio nuts

**Budam barfi** - almond nuts

**Chocolate barfi** – plain milk barfi topped with a chocolate flavour layer

**Cheese cake** – made with soft cheese on a base of broken biscuits (various flavours aviable)



**Profiteroles** - Choux paste is baked into small round puffs that are served cold with a sweet filling and sometimes a topping.

**Carrot cake** - a cake mixture with grated carrots and cooked till risen

**Walnut cake** - a cake like mixture with crushed walnuts with a layer of walnut flavoured cream.

**Fruit cake** - a selection of dried fruit in soft risen cake

**Ice cream** - various flavours available

**Fruit salad** - a selection of fresh fruits served with or without cream

