

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

