
MINTROOM®

Indian Dining

MINT ROOM[®]
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Desserts

Bombay Mess 6

Whipped cream, meringue, gulab jamun
tukra, fresh berries and figs

Raspberry Mousse 6

Raspberry flavoured white chocolate
mousse with coconut bafli

Panna cotta 6

Coconut panna cotta with passion fruit jelly

Baked Rasmalai 6

Milk dumplings baked with custard sauce,
almonds and brown sugar

Malai Kulfi 5.5

Ice-cream selection 5

Rose, Mango and Coconut Ice Cream

Sorbet selection 5

Passionfruit, Pineapple and Strawberry mint

Dessert Wines

50ml

Garonnelles Sauternes,

Lucien Lurton et Fils, France

5.5

Béres Tokaji Aszú 5 Puttonyos,

Hungary

7.25

Dessert Cocktails 8.5

Café Chai Martini/Espresso Martini

*(Vodka, Tia Maria, Patron XO café liqueur,
chai syrup and espresso)*

A Kick Up The Godfather

(Bourbon, Amaretto, cloves, star anise and cinnamon syrup)

Chocolate & Rose Kulfi

(Vodka, chocolate liqueur, rose water and fresh cream)

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Brandy & Cognac

	25ml
Hennessy Fine	3.25
Louis Royer VSOP	4.25
Remy Martin XO	16
Hine Antique XO Premier Cru	11
Louis XIII Cognac	90
Baron de Sigognac 10 Year Old	5.25
Berneroy Fine Calvados	4.75

Liqueurs

	25ml
Disaronno	3.1
Kahlua	3.1
Tia Maria	3.1
Baileys (50ml)	4.5
Luxardo Limoncello	3.5
Peach Schnapps	3.1
Southern Comfort	3.1
Drambuie	3.1
Cointreau	3.1

Hot Beverages

Speciality Coffee - 6.5 Irish/French/Baileys
Americano - 2.5
Latte/Cappuccino - 3
Espresso/Double Espresso - 2.5/3.5
English Tea - 2.5
Speciality Tea -3 Peppermint/Indian Chai/ Chamomile/ Fresh Mint

