

DESSERTS

**Bhapa Doi, Berry Hibiscus Tea Jelly
Orange and Vanilla Poached Rhubarb**

Château Laville Sauternes, France 2016

**Rasmalai Mille Feuille, Coconut
Black Cherry Reduction**

Mount Horrocks Cordon Cut Riesling
Clare Valley, South Australia 2018

**Pistachio Praline
Dark Chocolate Tart**

Eradus, Sticky Micky Late Harvest
Marlborough, New Zealand 2017

**Trio of Kulfi
Saffron and Pineapple Jam
Kiwi, Mango and Raspberry Gel**

Fonseca Late Bottled Vintage Unfiltered
Guimaraes, Portugal 2014

Head Pastry Chef: Elroy Pereira

Whilst we have strict controls in place to reduce risk of contamination, it is not possible for us to guarantee that our dishes will be 100% allergen or contamination free.
All prices are inclusive of VAT. A discretionary Service Charge of 13.5% will be added to your bill