
MINTROOM®

Indian Dining

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Desserts

Poached Pears 7
Poached Baby Pears with Indian Kulfi
Ice Cream

Firni Pudding 6.5
Mango Rice pudding with Dates
and Ginger Compote

Halwa Tart 6.5
Carrot Fudge filled in Sweet Tart
and Egg Meringue

Cheesecake 6.5
Mint Chocolate Cheesecake with
Fresh Berries

Malai Kulfi 6.5
Indian Ice Cream

Selection of Sorbet 6.5
Coconut, Strawberry and Papaya

Selection of Ice-cream 6.5
Honeycomb, Mango and Rose

Dessert Wines

50ml
Garonnelles Sauternes,
Lucien Lurton et Fils, France 5.5
Béres Tokaji Aszú 5 Puttonyos,
Hungary 7.25

Dessert Cocktails 9.5

Café Chai Martini/Esspresso 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

Hot Beverages

	25ml
Hennessy Fine	3.25
Louis Royer VSOP	4.25
Remy Martin XO	16
Hine Antique XO Premier Cru	11
Louis XIII Cognac	160
Baron de Sigognac 10 Year Old	5.25
Berneroy Fine Calvados	4.75

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

Liqueurs

	25ml
Disaronno	3.75
Kahlua	3.75
Tia Maria	3.75
Baileys (50ml)	4.5
Luxardo Limoncello	3.5
Peach Schnapps	3.75
Southern Comfort	3.75
Drambuie	3.75
Cointreau	3.75