

## DESSERTS

### Serradura

One of Goa's most popular desserts, serradura means sawdust in Portuguese and is similar to a trifle.

*Homemade biscuit dust, condensed milk mousse*

**65**

V

### Chena Payas

The Bengal region in India is known for its penchant for sweets. No auspicious occasion or festival is complete without an array of handmade sweets and desserts. This is a classic made with small cottage cheese balls cooked in cardamom & saffron flavoured milk.

*Milk soaked cheese balls, saffron, pistachios*

**65**

V, CN

### Filter kaapi caramel custard

Like any popular coffee, the South Indian filter coffee also has its own special equipment to brew it and has a bit of chicory for that unique taste.

*Coffee cream custard, sable, hazelnut & dark chocolate ganache*

**65**

CE, CN

### Bruleed phirni with roasted figs

A Mughal era dessert that became a staple across North India as an after meal dish. A rice porridge sweetened and bruleed on top for that extra crunch.

*Burnt sugar coated rice pudding, roasted figs*

**65**

V, CN

### Shahi Tukda

A Mughal origin dessert that consists of fried bread and flavored thickened milk.

*Shahi tukda mille feuille, rabri mousse, pistachio ice cream*

**65**

V

### Gulgula, chocolate ganache

This is the Indian iteration of a doughnut or bomboloni but it's made with wheat flour, banana and jaggery. We're serving ours with a chocolate ganache filling.

*Fried doughnut balls, chocolate ganache*

**65**

V

### Doodh jalebi

A dessert that is a favourite amongst the old and young. It can be found all over the world like Egypt, Iran, Turkey and other countries under different names. Fermented batter is fried and then soaked in a saffron sugar syrup. It's eaten hot and served with rabri

*Jalebi, reduced milk*

**65**

V

