









DESSERTS MENU



PAN INDIAN KITCHEN & BAR




DESSERTS

Gulab Jamun  	4.00
Fried dough balls soaked in rose scented sugar syrup	
Gulab Jamun with Ice-cream  	5.00
Fried dough balls soaked in rose scented sugar syrup served with vanilla ice-cream	
Gajar ka Halwa  	4.00
Carrot pudding made with milk and cardamom sprinkled with nuts	
Payassam  	4.50
Sweet porridge made with jaggery, rice or vermicelli and milk. A treat from South India! - <i>Weekends only</i>	
Ferrero    	6.00
World famous rich Ferrero Rocher ice-cream combined with thick chocolate sauce topped with Ferrero Rocher.	
Coconut Supreme  	5.50
Cool and delicious coconut creamy ice cream packed into a real coconut shell	
Egg Man (Kids)  	4.50
Strawberry & vanilla ice cream with chocolate chips, packed in a plastic cup with a funny surprise	
Passion Pot  	5.00
Luxurious mango flavoured ice cream, rippled with passion fruit sauce and sprinkled with papaya chunks	
Makta Kulfi  	5.50
Creamy and luscious dessert made with pistachio kulfi ice cream, containing saffron, topped with almond & pistachio nuts	




SOFT DRINKS

Mango Lassi 	4.00
A creamy, sweet, and tangy Indian drink made with yogurt, mangoes, and cardamom	
Thumbs up / Limca	2.50
Indian Cola / Lemonade	
Can of Drink	2.00
(Coke / Diet coke / Fanta / Sprite)	
Glass of Juice	2.00
Orange / Apple / Mango / Pineapple	



BEVERAGES

Tea / Coffee	3.50
English Breakfast, Fruit Tea, Green Tea	
Latte / Cappuccino	4.00
Masala Chai 	3.50
Made by brewing black tea with fragrant spices, sugar and milk	



Contains :  Vegetarian,  Gluten,  Nuts,  Dairy,
 Vegan,  Soya,  Egg