

MENU

Rivers

FINE DINNING
COCKTAIL LOUNGE





Rivers

FINE DINNING
COCKTAIL LOUNGE





MOCKTAILS

MOJITO

£ 6.75

A refreshing mix, fresh lime, mint, sugar, and soda, perfectly balanced for a crisp, cooling finish

VIRGIN SANGRIA

£ 6.75

A vibrant blend of fresh seasonal fruits, citrus juices and sparkling soda, delivering all the flavor and refreshment of sangria without the alcohol.

WATERMELON PUNCH

£ 6.75

A juicy blend of fresh watermelon, citrus and a sparkling twist, served chilled for a sweet, refreshing burst.

VIRGIN COLADA

£ 6.75

A tropical mix of pineapple and creamy coconut, blended to a smooth, refreshing non-alcoholic delight.

KIWI KRUSH

£ 6.75

A vibrant, zesty refresher. Fresh kiwi, kiwi syrup, and a splash of lemon juice are muddled with crushed ice, and topped with sparkling lemonade. It's sweet, tangy, and wonderfully refreshing—a tropical escape in a glass.

PEAR DROP

£ 6.75

A playful blast from the past. This mocktail blends the essence of pear drop candy with lively lemon and luscious pear syrup, creating an ice-cold, refreshing treat that's both sweet and tangy

PEACH & RASPBERRY LEMONADE

£ 6.75

A summer favourite in a glass. Fresh peach and raspberry purée are mixed with zesty lemon and topped with sparkling lemonade, offering a burst of fruity refreshment with every sip.

MANGO SOLERO

£ 6.75

A luscious, tropical blend of fresh mango, pineapple, and coconut, resulting in a silky smooth drink that's as refreshing as it is indulgent. Every sip is like a taste of paradise.

PURPLE RAIN

£ 6.75

Succulent violet blueberries, luscious lychee kissed with lime and tantalising rush of tangy sweet lemonade - a seduction of senses in every sip.

THE PINK PANTHER

£ 6.75

A refreshing blend of sweet strawberries, coconut, and creamy goodness. Served in a panther glass with a pink macaroon and dramatic dry ice, making it a sensational show stopper.

DRAGON FRUIT PUNCH 15

£ 6.75

A vibrant, refreshing punch featuring the exotic sweetness of dragon fruit, served over ice and garnished with fresh slices. A true tropical indulgence!

CHERRY COKE

£ 6.75

A Farmhouse twist on a classic. Tart cherry syrup, fresh lime juice, and cola shaken and served over ice. Sweet, sharp, and nostalgic, with a burst of citrus freshness.

COCKTAILS

FROZEN DAIQUIRI £ 6.75

A smooth blend of rum, lime, and crushed ice, perfectly chilled for a refreshing, tropical classic.

MOJITO £ 7.99

A refreshing mix white rum and fresh lime, mint, sugar, and soda, perfectly balanced for a crisp, cooling finish

WHISKY SOUR £ 7.99

A classic cocktail combining smooth whisky, fresh lemon juice, and a touch of sweetness, shaken to a perfectly balanced, refreshing finish.

MAI TAI £ 7.99

A tropical blend of rum, citrus, and almond notes, shaken to create a vibrant, exotic cocktail with a refreshing finish.

WOO WOO £ 7.99

A lively mix of vodka, peach liqueur, and cranberry juice, shaken to a bright, fruity, and refreshing cocktail.

TEQUILA SUNRISE £ 8.25

A vibrant blend of tequila, orange juice, and grenadine, layered for a visually stunning and refreshingly sweet cocktail.

GIN & TONIC £ 7.99

A classic combination of premium gin and sparkling tonic, garnished with fresh citrus for a crisp, refreshing sip.

LONG ISLAND ICED TEA £ 7.99

A bold mix of premium spirits and citrus, topped with a splash of cola for a crisp, refreshing, and full-flavored cocktail.

PORNSTAR MARTINI £ 7.99

A glamorous mix of vodka, passion fruit, and vanilla, served with a sparkling side for a bold, fruity, and indulgent cocktail experience.

TONGUE TWISTER £ 7.99

A refreshing gin cocktail with muddled cucumber, mint, ginger, orange, and peach, topped with sparkling ginger ale

7 RIVERS SPECIAL £ 8.99

A vibrant layered cocktail with vodka, orange juice, melon liqueur, peach schnapps, and cranberry juice, offering a sweet, fruity, and refreshing experience.

BLUE LAGOON £ 8.45

Vodka, lemonade, blue curacao



COCKTAILS

WHITE RUSSIAN £ 8.45

Vodka, coffee liquor, ice cold wine

COSMOPOLITAN £ 8.45

A stylish vodka cocktail shaken with triple sec, cranberry juice, and fresh lime, offering a crisp, citrus-tart profile, served in a martini glass with a lime or orange garnish.

SPICY MARGARITA £ 8.45

A bold twist on the classic, blending tequila, triple sec, lime juice, and muddled chili or jalapeño for a vibrant balance of citrus and heat, served over ice with a salted rim.

BLENDED SCOTCH WHISKY

	SINGLE	DOUBLE
BLACK LABEL	£ 8.50	£ 13.49
JAMESON	£ 4.95	£ 7.50
CHIVAS REGAL	£ 4.95	£ 7.50
FAMOUS GROUSE	£ 4.95	£ 7.50
GOLD LABEL	£ 5.50	£ 8.50
BLUE LABEL	£ 8.50	£ 10.50

SINGLE MALTS

GLENLIVET	£ 4.50	£ 7.49
GLENFIDDICH	£ 4.50	£ 7.49
GLENMORANGIE	£ 4.50	£ 7.49

BOURBON WHISKY

JIM BEAM	£ 3.99	£ 5.99
JACK DANIELS	£ 4.99	£ 6.99

GIN

BOMBAY SAPPHIRE	£ 4.99	£ 5.99
GORDON'S GIN	£ 4.99	£ 5.99
GORDON'S PINK GIN	£ 4.99	£ 5.99
WHITLEY NEILL RHUBARB AND GINGER	£ 4.99	£ 5.99





VODKA

	SINGLE	DOUBLE
SMIRNOFF	£ 4.99	£ 6.25
CIROC	£ 4.99	£ 6.25
GREY GOOSE	£ 5.50	£ 6.99
ABSOLUT	£ 4.99	£ 6.99

WHITE RUM

BACARDI WHITE	£ 3.50	£ 5.75
MALIBU	£ 3.50	£ 5.50

DARK RUM

OLD MONK	£ 3.50	£ 5.50
CAPTAIN MORGAN DARK RUM	£ 3.50	£ 5.50
CAPTAIN MORGAN SPICED RUM	£ 3.50	£ 5.50

TEQUILA

JOSE CUERVO TEQUILA	£ 5.50	£ 7.99
ROSE TEQUILA	£ 5.50	£ 7.99
SIERRA SILVER TEQUILA	£ 5.50	£ 7.99

LIQUEURS

MELON LIQUEUR	£ 3.75	£ 5.75
ARCHERS PEACH LIQUEUR	£ 3.75	£ 5.75
CLASSIC SAMBUCA	£ 3.75	£ 5.75





FIZZY DRINKS

J20	£ 3.25
COKE	£ 3.25
DIET COKE	£ 3.25
SPRITE	£ 3.25
FANTA	£ 3.25
LEMONADE	£ 3.25
TONIC WATER	£ 2.25
GINGER ALE	£ 3.25

JUICES

APPLE JUICE	£ 3.50
MANGO JUICE	£ 3.50
PINEAPPLE JUICE	£ 3.50
ORANGE JUICE	£ 3.50
CRANBERRY JUICE	£ 3.50

LASSIS

MANGO LASSI	£ 4.25
SALTED LASSI	£ 3.99
SWEET LASSI	£ 3.99

SHAKES

MANGO SHAKE	£ 5.25
STRAWBERRY SHAKE	£ 5.25
VANILLA SHAKE	£ 5.25
BUTTERSCOTCH SHAKE	£ 5.25
CHOCOLATE SHAKE	£ 5.25

HOT DRINKS

AMERICANO	£ 3.45
LATTE	£ 3.45
CAPPUCCINO	£ 3.99
ESPRESSO	£ 3.45
HOT CHOCOLATE	£ 3.99
ENGLISH TEA	£ 3.50
MASALA CHAI	£ 3.50

WHITE WINE

	125ml.	250ml.	Bottle
LUNA AZUL	£ 4.99	£ 6.99	£ 21.99

SAUVIGNON BLANC - Chile

Expect a burst of passion fruit and guava from this delightful Sauvignon Blanc. A simple lifted floral finish that is clean on the palate.

INKOSI	£ 4.99	£ 6.99	£ 21.99
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CHENIN BLANC - South Africa

Off-dry, bursting with citrus and pineapple aromas. Well balanced and refreshing clean finish. SWA Silver Award.

SERENO	£ 4.99	£ 6.99	£ 21.99
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PINOT GRIGIO - Italy

This delicious wine has a light citrus aroma which leads to a mixture of juicy fruits and just a hint of vanilla on the palate.

LE JARDIN	£ 4.99	£ 6.99	£ 21.99
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CHARDONNAY - France

Supreme Chardonnay with lovely ripe, buttery fruit flavours and aromas of tropical fruit and flowers. SWA Bronze Award

WEDDING DUCK	£ 4.99	£ 6.99	£ 21.99
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SAUVIGNON BLANC - NZ

Youthful and very approachable with a nose of intense, fresh gooseberry fruit. The palate is dry and full of white peach and passion fruit flavour. SWA Commended.

MONTEREY BAY	£ 4.99	£ 6.99	£ 21.99
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ZINFANDEL ROSE - USA

Quite the most delicious wine a racy mix of watermelon and cherry with a delectable sweetness. SWA Commended.





RED WINE

	125ml.	250ml.	Bottle
LUNA	£ 4.99	£ 6.99	£ 21.99

AZUL MERLOT - Chile

This attractive Merlot displays varietal aromas of cassis and liquorice. The palate is fleshy and mouth filling with flavours

JARRAH WOOD	£ 4.99	£ 6.99	£ 21.99
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SHIRAZ - Australia

This classic Australian Shiraz is packed with ripe cherry and raspberry flavours with a pepper spice finish. SWA Commended.

FAUSTINO RIVERO	£ 4.99	£ 6.99	£ 21.99
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JOVEN D.O.CA RIOJA - Spain

A bright wine with red berry aromas underscored by notes of liquorice

SPARKLING WINE

PROSECCO	£ 4.99	£ 6.99	£ 21.99
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SERENELLO EXTRA DRY - Italy

The delicious aromas of apple and pear melt into a smooth and fresh wine on the palate. SWA Gold Award.

CHAMPAGNE

CHAMPAGNE	£ 5.99	£ 7.99
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CASTELNAU BRUT CLASSIQUE NV - France

Lively but gentle with notes of apricot and white peach. The spontaneity and charm of this Brut Champagne make it a natural temptation anytime delightful. SWA Gold Award.

*Authentic Indian
Fine Dining Experience*



APPETISERS

- **PAPADOM** £ 3.99
- **SPICY PAPADOM** £ 3.99

STARTERS

- **ONION BHAJI (VG)** £ 4.25
Crispy, spiced onion fritters with mild spiced gram flour and deep-fried to golden perfection
- **VEG SAMOSA (VG)** £ 4.50
Crispy pastry triangles filled with spiced potatoes and peas
- **SAMOSA CHAAT** £ 6.99
Crushed samosas topped with yogurt, chutneys, and spices – a burst of flavor!
- **PAPRI CHAAT** £ 6.99
Crispy flour discs layered with potatoes, chickpeas, yogurt, and tangy chutneys
- **PANI PURI (VG)** £ 6.99
Hollow puris filled with spiced potatoes, served with refreshing, tangy water
- **ALOO TIKKI CHAAT (VG)** £ 5.75
Golden potato patties topped with chickpeas, chutneys, and spices.
- **VEG MANCHURIAN (VG)** £ 6.99
Crispy veggie dumplings tossed in a tangy, spicy Indo-Chinese sauce
- **GARLIC MUSHROOM (VG)** £ 5.75
Fresh mushrooms sautéed with abundant garlic and aromatic spices.
- **CHILLI PANEER** £ 8.25
Indian cottage cheese stir-fried with bell peppers in a fiery chilli sauce.
- **PANEER 65** £ 8.25
Spicy, deep-fried Indian cottage cheese bites, bursting with South Indian flavors.
- **PANEER POCKET** £ 8.25
Soft paneer and vegetables stuffed in a lightly spiced pastry pocket, baked to perfection.

SIZZLING TANDOOR FEAST

VEGETARIAN

- **PINEAPPLE TANDOORI TIKKA (VG)** £ 8.49
- **PANEER SHASHLIK** £ 8.49
Cubes of Indian cheese with vibrant bell peppers, exquisitely grilled in the Tandoor.
- **SOYA TIKKA (VG)** £ 8.49
Marinated soya chunks char grilled with aromatic spices for a smoky flavour.
- **MALAI SOYA TIKKA (VG)** £ 8.49
Soft soya pieces marinated in creamy yogurt, cheese, and mild spices, grilled to perfection.

NON-VEGETARIAN

- **LAMB CHOPS** £ 10.99
Tender baby lamb chops, marinated in rich spices and slow-cooked to perfection.
- **JHIR KEBAB** £ 7.15
Juicy minced lamb, infused with aromatic spices and grilled in the Clay Oven.
- **MALAI CHICKEN** £ 8.15
Creamy, melt-in-your-mouth chicken, subtly spiced and delicately grilled.
- **SALMON TANDOORI** £ 10.99
Flaky salmon fillets, gently spiced and beautifully charred in a smoky flavor from clay oven.
- **TANDOORI JHINGA** £ 12.99
Plump king prawns, marinated and grilled to a succulent, smoky finish.
- **CHICKEN LOLLIPOP** £ 7.15
The classic boneless chicken, marinated in signature spices and roasted in our clay oven.
- **THE ULTIMATE GRILL FEAST** £ 19.99
A magnificent tandoor platter featuring succulent Chicken Tikka, flavourful kebabs, tender lamb chops, delicate fish, all cooked to smoky perfection.

NON-VEG. STARTERS

- **AMRITSARI FISH** £ 8.25
Succulent fish fillets, expertly coated in a crispy gram flour batter infused with fragrant ajwain and our house special masala, fried to golden perfection.
- **CHILLI CHICKEN** £ 7.25
Succulent chicken stir-fried with bell peppers in a bold, spicy chilli sauce.
- **CHICKEN 65** £ 8.25
Spicy, deep-fried chicken bites, bursting with South Indian flavors.
- **CHICKEN PAKORA** £ 8.25
Tender chicken pieces coated in spiced gram flour batter and deep-fried to a golden crisp.
- **LEMON CHICKEN** £ 8.45
Marinated Chicken leg grilled with tangy sweet and sour lemon flavoured sauce.



MAIN COURSE


VEGETARIAN

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- **PANEER MASALA** £ 9.99
Soft cottage cheese cubes simmered in a rich, onion-tomato gravy
 - **BUTTER PANEER** £ 9.99
Creamy and mildly spiced tomato sauce blended with butter and tender paneer
 - **VEG. KORMA** £ 8.99
Mixed seasonal vegetables cooked in a mild, aromatic cashew and coconut sauce
 - **NAWABI PANEER** £ 9.99
Paneer cooked in a luxurious, nutty gravy with a royal blend of spices.
 - **GOBI ADRAKI** £ 9.99
Cauliflower cooked with ginger herbs and spices
 - **PALAK PANEER** £ 9.99
Creamy spinach purée delicately spiced and studded with tender paneer cubes.
 - **DAAL MAKHANI** £ 8.99
Slow-cooked black lentils and kidney beans in a buttery, creamy sauce
 - **TARKA DAAL** £ 7.99
Yellow lentils tempered with garlic, cumin, and mustard seeds in hot ghee
 - **DESI VEG CURRY** £ 8.99
Homestyle mixed vegetable curry prepared with traditional spices
 - **BOMBAY ALOO** £ 7.99
Spiced potatoes tossed with turmeric, cumin, and coriander for a tangy kick with in-rich house gravy
 - **BHINDI MASALA** £ 8.99
Fresh okra stir-fried with onions, tomatoes, and a medley of ground spices
 - **MUSHROOM MASALA** £ 8.99
Fresh mushrooms cooked in a spiced onion and tomato gravy with a touch of cream
 - **VEG KOFTA** £ 8.99
Golden potato dumplings simmered in a rich, spiced tomato and cashew gravy.
 - **MALAI KOFTA** £ 10.99
Golden potato dumplings simmered in a rich, spiced tomato and cashew gravy.
 - **MASALA CHAAP** £ 10.99
Soya chaap pieces marinated and simmered in a robust, spiced masala gravy.
 - **KADI PAKORA** £ 9.99
Authentic North Indian yogurt curry with golden gram flour pakoras, slow-cooked with aromatic spices.

MAIN COURSE NON-VEGETARIAN CHICKEN CURRIES

- **CHICKEN TIKKA MASALA** £ 10.99
Tender chargrilled chicken pieces in a silky tomato and cream sauce, delicately spiced.
- **BUTTER CHICKEN** £ 10.99
Juicy chicken simmered in a buttery, tomato-based curry with a hint of sweetness.
- **CHICKEN KORMA** £ 10.99
A mild and creamy curry of chicken, ground nuts, and fragrant spices for a royal touch
- **CHICKEN BHUNA** £ 10.99
Chicken slow-cooked with onions, tomatoes, and spices to create a rich, thick sauce.
- **CHICKEN BALTI** £ 10.99
A traditional wok-style curry with chicken in a tangy, medium-spiced sauce.
- **CHICKEN KARAHÍ** £ 10.99
A bold, aromatic dish of chicken stir-fried with tomatoes, peppers, and fresh coriander.
- **CHICKEN SAAG** £ 10.99
Tender chicken cooked with fresh spinach and subtle spices for a hearty curry.
- **TAWA CHICKEN** £ 10.99
Spicy and flavourful chicken cooked on a flat griddle with onions, tomatoes, and herbs.
- **CHICKEN DHANSAK** £ 10.99
A hearty curry combining chicken with lentils, sweet, sour, and spicy flavours.
- **CHICKEN JALFREZI** £ 10.99
Chicken tossed with peppers, onions, and green chillies in a tangy, medium-spiced sauce.
- **CHICKEN MADRAS** £ 10.99
Hot and flavoursome South Indian curry with a deep, tangy tomato and onion base.
- **CHICKEN VINDALOO** £ 10.99
A fiery Goan-style curry of chicken and potatoes cooked with bold spices and heat.





LAMB CURRIES

- **LAMB MASALA** £ 11.99
Tender lamb simmered in a spiced onion and tomato gravy with a rich finish.
- **LAMB KORMA** £ 11.99
A mild and creamy curry of lamb, ground nuts, and fragrant spices for a royal touch
- **LAMB BALTI** £ 11.99
Traditional wok-style curry with lamb in a tangy, medium-spiced sauce.
- **LAMB KARAHÍ** £ 11.99
A bold, aromatic dish of lamb stir-fried with tomatoes, peppers, and fresh coriander.
- **LAMB RARA GOSHT** £ 11.99
A North Indian delicacy with lamb and spiced minced lamb cooked together in a rich sauce.
- **SHARABI LAMB** £ 11.99
A rich, slow-cooked lamb curry infused with warming spices and a touch of alcohol for depth and flavour.
- **TAWA LAMB** £ 11.99
Succulent lamb cooked on a hot griddle with onions, tomatoes, and aromatic spices.
- **LAMB SAAG** £ 11.99
Slow-cooked lamb in a smooth spinach-based curry with fragrant spices.
- **KEEMA MUTTER** £ 11.99
Minced lamb cooked with green peas in a spiced, aromatic tomato and Onion gravy.
- **ACHARI LAMB** £ 11.99
Tender lamb simmered in a tangy, pickling-spice-infused curry for a bold, zesty flavour.
- **LAMB JALFREZI** £ 11.99
Succulent lamb stir-fried with peppers, onions, and green chillies in a tangy, medium-hot sauce.
- **LAMB MADRAS** £ 11.99
A hot, bold South Indian-style lamb curry with tangy tomato and fiery spices.
- **LAMB VINDALOO** £ 11.99
Fiery Goan curry of lamb and potatoes with sharp heat and deep, robust flavours.
- **LAMB ROGAN JOSH** £ 11.99
A Kashmiri classic of slow-braised lamb in a fragrant, tomato and yogurt sauce with delicate spices.

SEA FOOD

- **KING PRAWN MASALA** £ 12.99
Juicy king prawns simmered in a rich onion and tomato masala with delicate spices.
- **KING PRAWN BALTI** £ 12.99
King prawns cooked with onions and peppers in a traditional balti-style sauce.
- **KING PRAWN BHUNA** £ 12.99
Succulent king prawns tossed in a thick, spiced onion and tomato reduction.
- **MALABAR FISH CURRY** £ 12.99
South Indian coastal curry of fish in a tangy coconut and curry leaf sauce.
- **PRAWN JAIPURI** £ 12.99
Prawns cooked with aromatic spices in a rich, medium-spiced sauce.

HOUSE SPECIALS

- **GRILLED SEA BASS** £ 14.99
Whole sea bass, delicately spiced and lemon-infused, grilled to moist, flaky perfection. Served with a fresh salad, lemon, and our signature fish curry sauce.
- **7 RIVERS CHEF SPECIAL CHICKEN** £ 11.99
Tender chicken in a medium-spicy tomato and onion gravy, vibrant with peppers and our unique house special masala.
- **7 RIVERS CHEF SPECIAL LAMB** £ 12.99
Tender lamb in a medium-spicy tomato and onion gravy, vibrant with peppers and our unique house special masala.
- **MIRCHI LASSAN KUKKAD** £ 12.49
A medium-spicy chicken curry infused with garlic and green chillies, simmered in a rich onion and tomato gravy.
- **SOUTH INDIAN CHICKEN** £ 11.49
A flavorful chicken curry tempered with curry leaves, mustard seeds, and dry red chillies, cooked in our house special South Indian-style gravy.
- **SOUTH INDIAN LAMB** £ 11.49
Tender lamb pieces cooked in a rich South Indian-style gravy, infused with curry leaves, mustard seeds, and dry red chillies for a bold and aromatic flavor.
- **PUNJABI BUTTER CHICKEN** £ 12.49
Juicy chicken on the bone simmered in a rich, buttery tomato gravy with a hint of aromatic spices.



BIRYANI SELECTION

■ VEGETABLE BIRYANI	£ 9.99
■ CHICKEN BIRYANI	£ 10.99
■ LAMB BIRYANI	£ 11.99
■ 7 RIVERS SPECIAL BIRYANI	£ 12.99

SIDES

■ PILAU RICE	£ 4.99
■ JEERA RICE	£ 4.99
■ BASMATI RICE	£ 4.99
■ EGG FRIED RICE	£ 5.99
■ HOUSE SPECIAL RICE	£ 6.99
■ VEGETABLE PILAU	£ 5.99
■ MUSHROOM RICE	£ 5.99

NAANS

■ TANDOORI ROTI	£ 3.45
■ PLAIN NAAN	£ 2.49
■ BUTTER NAAN	£ 2.99
■ GARLIC NAAN	£ 2.99
■ GARLIC & CHEESE NAAN	£ 3.49
■ KEEMA NAAN	£ 3.49
■ CHILLI NAAN	£ 2.99
■ CORIANDER NAAN	£ 2.99
■ 7 RIVERS SPECIAL NAAN	£ 4.49

RAITAS / SALAD

■ CUCUMBER RAITA	£ 3.49
■ BONDI RAITA	£ 3.99
■ PLAIN YOGURT	£ 1.99
■ PINEAPPLE RAITA	£ 3.99
■ PLAIN SALAD	£ 3.99
■ 7 RIVERS SPECIAL SALAD	£ 4.99

KIDS MENU

- CHICKEN NUGGETS & CHIPS £ 5.99
- FISH FINGER & CHIPS £ 5.99
- FISH & CHIPS £ 7.99
- CRISPY FRIED CHICKEN £ 5.99

CHIPS

- PLAIN CHIPS £ 2.99
- MASALA CHIPS £ 3.99
- BATTERED MASALA CHIPS £ 3.99
- CHILLI CHIPS £ 3.99
- 7 RIVERS SPECIAL CHIPS £ 4.99



7 RIVERS
SPECIAL

Falooda

£ 5.99



£ 4.99

GULABJAMAN WITH ICE CREAM

A round dessert in a white bowl, featuring a scoop of vanilla ice cream on top of a pink, saffron-infused custard base, garnished with fresh strawberries.



£ 4.99

STICKY TOFFEE PUDDING WITH CREAM / CUSTARD

A square, dark chocolate pudding with a thick, dark toffee sauce drizzled over it, served with a dollop of whipped cream.

1 RIVERS SPEACIAL



£ 5.99

CHOCO-LAVA PUDDING

A square chocolate pudding with a molten chocolate center, served on a dark plate with a dusting of powdered sugar and a small gold spoon.



£ 4.99

CHEESECAKE WITH CREAM

A slice of creamy cheesecake on a white plate, topped with a dollop of whipped cream and a fresh mint leaf.



£ 3.99

GAJAR HALWA

A small glass bowl filled with a vibrant orange, textured dessert, likely made of carrots and milk, garnished with fresh green herbs.

DESERTS

DESSERTS



£ 4.99

RAS MALAI



£ 4.99

SHAHI ICE CREAM



£ 2.99

KULFI *Mango, Malai, Pitachio*



£ 2.99

CHOICE OF ICE CREAM





A photograph of a silver tray containing five small metal cups filled with various dips or spreads. The dips include a reddish-brown one, a dark blue/black one, a light brown one, a green one, and a dark green/black one. In the background, there is a brass oil dispenser. The lighting is warm and focused on the tray.

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