



DESSERT

CARDAMOM CHOCOLATE MOUSSE <i>jaggery caramel & 24 carat gold kiss</i>	\$18
MANGO & TAJIN BLISS <i>mango Bavarian cream, mango jelly, orange zest infused sponge, macaron</i>	\$16
ORANGE & SAFFRON FLAN <i>saffron sauce, brandy snap</i>	\$16
COURTNEY'S SUBTLE TOUCH <i>carrot cake sponge, pineapple halwa, mascarpone cream, sesame brittle</i>	\$15
ICE CREAM SAMPLER <i>jaggery-praline, cinnamon, nutmeg, dark chocolate, cookies</i>	\$14
STRAWBERRY & COCONUT PANNA COTTA <i>compressed strawberries, honeycomb</i>	\$15

DRINK MY DESSERT

DIRTY CHAI MARTINI	\$16
ESPRESSO MARTINI	\$16
CARAJILLO	\$12

SMOKE MY DESSERT CIGAR

LA COALICION	\$16
ROMEO Y JULIETA RESERVA REAL	\$20
DAVIDOFF CHURCIL	\$22
COHIBA RED DOT	\$22

COFFEE & INFUSION

ESPRESSO	\$5	AMERICANO	\$5
ESPRESSO DOPPIO	\$8	COFFEE	\$6
ESPRESSO MACCHIATO	\$6	HOT TEA	\$4
ESPRESSO CORRETTO	\$10	MASALA CHAI	\$6
CAPPUCINO	\$8		

"Food must be a joy, nothing less. Food must be a celebration of our culture, journeys & self reflections"

- Chef Jassi Bindra

We prepare our dishes with produce from local farms, sustainable seafood & natural free-range poultry & meats wherever possible.

* This item may be ordered raw/undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions, kindly inform your server of any food allergies.



SWEET WINES

by the glass, 2oz pour

INNISKILLIN "VIDAL" ICE WINE, NIAGRA PENINSULA	\$32
INNISKILLIN "CAB. FRANC" ICE WINE, NIAGRA PENINSULA	\$34
CHÂTEAU LARIBOTTE, SAUTERNES BORDEAUX, FRANCE	\$10
DOLCE SEMILLON/SAUVIGNON BLANC NAPA VALLEY	\$19
HAUNER MALVASIA DI LIPARI SICILIA	\$10
CASTELLO DI SONNINO VIN SANTO TOSCANA	\$14
FIDORA RECIOTTO DELLA VALPOLICELLA VENETO	\$12
COCCHI, BAROLO CHINATO	\$15
MARENCO "PINETO" BRACHETTO PIEMONTE (5oz POUR)	\$10
VIETTI MOSCATO D'ASTI PIEMONTE (5oz POUR)	\$10

PORT WINE

TAYLOR FLATGATE 10YR	\$10
TAYLOR FLATGATE 20YR	\$12
TAYLOR FLATGATE 30YR	\$24
TAYLOR FLATGATE 40YR	\$38
COCKBURN'S VINTAGE 2017	\$15
CHURCHILLS LBV 2016	\$10
DOW'S VINTAGE 1994	\$20
GRAHAM'S VINTAGE 1983	\$25

MADEIRA

BARBEITO, BASTARDO TRES PIPAS	\$24
HENRIQUE & HENRIQUE, TERRANTEZ 20 YESAR	\$24
HENRIQUE & HENRIQUE, MADEIRA BOAL 2000	\$17
D'OLIVEIRA, 1986 VERDHELO MADEIRA	\$45
COSSART GORDON BUAL 15 YEARS	\$15

SHERRY

PEREZ BARQUERO, PEDRO XIMENEZ "LA CANADA"	\$15
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