



The Art of African Cooking with Indian Flavors

## Loose Leaf Tea Offerings

Served in its own tea pot. 6.29 ea. (17-oz pot)

### Organic Assam

Harvested in Northeastern India and known for its full-bodied malty character.

### Golden Assam

This second flush, large-leaf golden tipped Assam produces a full-bodied cup of tea.

### Herbal Spice Chai

Naturally caffeine-free original house blend of hand-ground spices has the same complexity and richness of a traditional black tea Chai.

### Mosala Black Tea Chai

Complex blend of fresh spices and Indian black tea.

### White Tip Darjeeling

Treasured for its ripe, complex flavor and floral bouquet.

### Thunderbolt Darjeeling

The "champagne of black teas" is named for the region, as Darjeeling literally means Land of the Thunderbolts.

### Organic Rooibos

This famous "red bush" tea hailing from South Africa is naturally caffeine-free, organically grown, rich in vitamins, minerals, and antioxidants.

### Earl Grey Rooibos

Caffeine-free, features South African "red bush" blended with bergamot orange.

### Mango Rooibos

"Red Bush" scented with tropical mango. Rooibos is rich in antioxidants and a good source of iron and potassium.

### Piña Colada Rooibos

Transport yourself to a tropical paradise beach with a sip of this piña colada-inspired Rooibos!

### Vanilla Rooibos

Vanilla bean sweetens this Rooibos, organically grown, rich in vitamins, minerals, and antioxidants, and naturally caffeine-free.

### Hazelnut Rooibos

Sweet, earthy Rooibos carefully blended with the warmth of hazelnuts yield a rich and medium-bodied infusion.

## Other Non-Alcoholic Offerings

Press Pot Coffee (Kenya AA) 6.29

Coffee or Hot Tea 2.39

## Desserts

### Dessert Trio

Chocolate Cake, Tropical Fruit Kulfi, and Chai Cream 6.99

### Chocolate Cake

with Raspberry-Mint Sorbet 5.99

### Carrot Halva Cake

served with a Seasonal Fruit Compote 5.49

### Banana Kulfi Sundae

with Warm Chocolate Sauce, Strawberries, and Spiced Cashews 5.49

### Warm Rice Pudding

served with Mango, Pistachio Tuile, and Cinnamon Cream 5.99

Mango-Berry Tapioca Pudding 5.49

## Dessert Cocktails

### Painted Lemur

Amarula Fruit Cream Liqueur and Van der Hum Tangerine Liqueur from South Africa, combined in a Chocolate-striped glass inspired by the distinctive striped tail of the Madagascar Lemur 8.75

### Chocolate Martini

Godiva Chocolate Liqueur, Stolli Vanil Vodka, White Crème de Cacao, and Frangelico 9.75

### Godiva Liqueur Flight

Three half-ounce pours of Godiva Liqueur: Chocolate, White Chocolate, and Caramel topped with Godiva Liqueur-infused Strawberries 9.00

### Tropical Infusion Cocktail

Sky Infusions Dragon Fruit Vodka, Strawberry Purée, Pineapple Juice, Coconut, and fresh Lime Juice 7.75

## After Dinner Wines and Ports 5-oz pour

	Glass	Bottle
Non-fortified Late Harvest Wines		
Paul Cluver Late Harvest Riesling, Elgin, South Africa	12.00	43.00 375 mL
Klein Constantia Vin de Constance, Constantia, South Africa	17.00	87.00 500 mL
Borghini Vin Santo del Chianti Classico, Tuscany	9.00	67.00 750 mL
Rudera Late Harvest, Chenin Blanc, Stellenbosch, South African	9.00	67.00 750 mL
Fortified Wine made in the Port style		
R.L. Buller Portly Gentleman, Australia	9.00	
Axe Hill Vintage, South Africa	14.00	

An 18% service charge is added for parties of 6 or more