

Desserts

Black rice kheer 6.3 toasted coconut | jaggery | vegan ice cream

Rhubarb rasmalai 5.9 milk cake | rhubarb compote | pistachio & cardamom

Poached pear 7.9 cinnamon, star anise | berry syrup | ice cream 🗸 🗸

Crumble of the day 7.9 with saffron custard

Decadent chocolate fondant _{8.1} Madagascan vanilla ice cream | salted toffee sauce

Kulfi trio _{7.6} Iranian pistachio | preserved mango | malai kulfi



Please be advised that food prepared in our restaurant may contain traces of food allergens. Should you have any food allergies, please alert your server. All prices are inclusive of VAT. A discretionary 12.5% service charge would be added to your bill.

www.shiulirestaurant.com







Dessert Wine	75ml	btl
Pedro Ximenez 50cl <i>Emilio Hidalgo, Jerez, Spain</i> Sweet sticky packed raisins, treacle & gentle spices	5.9	32
Jurançon La Magendia 37.5cl Clos Lapeyre 2019, South-West France Classic southern French dessert style with mango and candied lemon	6.6	35
Recioto della Valpolicella 37.5c <i>Musella 2016, Veneoto, Italy</i> Incredible, rich with chocolate and prunes	I	52

After Dinner

25ml 50ml

Disaronno	3	5
Baileys	3	5
Somerset Cider Brandy 3yr	6	11
Remi Landier Special Pale -		13
Fins Bois Cognac 2012		
Paul John Pedro Ximenez Cask	9	16

Mysore Martini 12.4

Our indulgent twist on the espresso martini, with dark chocolate & our own chai coffee liqueur

Hot Drinks

Warm cumin water Keralan jeera vellam, the perfect digestive from ancient times	4.9	Coffee	
Теа		Amrut Coffee 12.1 Amrut single malt, mysore coffee, jaggery and cognac cream	
Shiuli masala chai Our in-house toasted, ground chai spices with almond milk offers a cup of joy	4.9	Single / double espresso 3.3	
Fresh mint tea With lemongrass	3.7	Macchiato 3.3 Cortado 3.6	
Turmeric chai Fresh turmeric, ginger; served with oat milk	4.9	Americano3.9Flat white4.1	
Breakfast Blend, Soul cafe Darjeeling, Postcard teas	4.3 4.3	Latte 4.1 Cappuccino 4.1	
Chamomile, Postcard teas Earl Grey, Dilmah tea Green tea ginseng, Suki teas	4.3 4.3 4.3	Indian Monsoon Malabar coffee beans: distinct nutty and chocolate notes with a slightly spicy flavour and a clean finish. Sourced locally from Soul Cafe.	

Oat, almond and decaf options available

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