



Blue Mango – The Indian Brasserie & Bar

Desserts

India is a nation with a penchant for sweets. This is not a recent phenomenon but an ancient one, dating back to ancient times. The obsession with sumptuous sweets and puddings has been preserved throughout the ages by traditional sweet makers, a revered group called 'halwais'. Try a dessert and experience a taste of delicious wisdom.

Tiramisu £3.95

Tiramisu is a cool, refreshing Italian dessert that once tasted, leaves an indelible impression on you. Our home made speciality served with wild berries coulis.

Rasmalai £3.95

Small cake balls made from milk and cottage cheese, cooked in cream and served cold garnished with pistachio and saffron.

Steamed Chocolate Ginger Pudding £3.95

Our house speciality of a delicious chocolate and ginger pudding served with English custard and strong vanilla bean ice-cream.

Crème Brulée £3.95

Traditional brulee served with fresh fruits.

Seasonal Fruit Cheesecake £3.95

Changing every month a new fruit cheese cake intends to lure your palate every time you visit Blue Mango.

Kulfi £3.95

A medley of chocolate, mango and nut homemade Indian style ice-cream. Served with pistachio and vanilla anglaise.

Gulab Jamun £3.95

A classic dessert from North India, deep-fried reduced milk balls soaked in sugar syrup, served warm with cardamom flavoured rabid (reduced flavoured milk).

Fresh Fruit Platter £3.95

Seasonal fruits served dabbled with white rum.

Assorted Ice Cream £3.95

A choice of vanilla, chocolate and rum & raisin ice cream scoops served with fruit jelly and garnished with almond tulis.