



DESSERT WINE

FRANCE

Banyuls "Cuvee Joseph Geraud" 1999 Pietri-Geraud			£48.00 (750ml)
Mas Mudigliza Maury 2008, Dimitri Glipa & Muriel Samson	831	£9.00	£56.50 (750ml)
Château de Fesles 2005, Bonnezeaux, Loire			£67.50 (375ml)
Château d'Aydie 1995, Pacherenc du Vic Bilh			£81.00 (500ml)
Rivesaltes 'Oinos' 1977, Oinos Narbonne			£89.00 (750ml)
Château Suduiraut 1er Cru Classé 1983 Preignac, Bordeaux			£128.00 (750ml)
Clos Rebberg Pinot Gris "Aux Vignes" S.G.N. 2000			£143.00 (500ml)
Château Filhot 2ème Cru Classé 1990 Sauternes, Bordeaux			£168.50 (750ml)
Château d'Yquem 1er Grand Cru Classé 1989 Sauternes			£557.00 (750ml)

HUNGARY

Tokaji Furmint Late Harvest 2008 Disznók	459	£6.50	£39.00 (500 ml)
Tokaji Aszù Eszencia 1997 Disznökö			£78.00 (500 ml)
Tokaji Aszù 6 Puttonyos 1993 Disznökö			£153.00 (500 ml)

AUSTRALIA

Heggies Vineyard Riesling 2006, Eden Valley			£32.00 (375ml)
Mount Horrocks Cordon Cut Riesling 2008, Clare Valley	829	£8.50	£42.00 (375ml)

ITALY

Moscato d'Asti DOCG Piemonte, Saracco	832	£7.00	£29.00 (375ml)
Aldiola IGT 2003 Cantina del Monti			£30.00 (375ml)
Passito di pantelleria DOC 2005 Pantelleria, Solidea			£61.00 (500ml)
Angialis "Vendemmia Tardiva" 2004, Sardegna, Argiolas			£71.50 (500ml)
Pergole Vece Recioto DOC 2000, Le Salette, Veneto			£83.00 (500ml)
Eleusi IGT 2005 Campania, Villa Matilde			£89.00 (375ml)
Arkezia IGT 2005 Marche, Fazi Battaglia			£97.00 (500ml)
Le Rane DOC 2000, Luretta, Emilia Romagna			£107.50 (750ml)

AUSTRIA

Grüner Veltiner Trockenbeeren-Auslese 1998			£117.50 (375ml)
Jurtschitsch Sonnhof			

GERMANY

Muskateller Auslese "Godramstainer Münzberg" 2005			£97.00 (375ml)
Rebholz, Pfalz			

Riesling Trokenbeerenauslese 2003			£403.50 (375ml)
Rebholz, Pfalz			



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SOUTH AFRICA

Asara Noble Late Harvest 2003 Stellenbosch £53.00 (375ml)

ARGENTINA

Laborum Late Harvest Torrontés 2006 £48.00 (500ml)
Salta, Cafayate

PORT

Croft Vintage 1963 £390.00
Graham Vintage 1963 £421.00
Fonseca Vintage 1963 £817.00

MEETHE SAPNE / DESSERTS

RESHMI MITHAI / Chocolate Silk £6.50

Pinekernal, cashew & pistachio brittle with silky chocolate mousse, Masala tea ice cream

TRIO OF BRÛLÉE £ 6.50

Pistachio, rosewater & vanilla and passion fruit flavoured crème brûlée

KESARI ANANAS / Tandoori Saffron Pineapple £ 6.50

Pineapple marinated in fennel & saffron, fired in the tandoor, served with coconut, yoghurt and vanilla cheesecake

CHOCOMOSA / Chocolate Samosas £ 6.50

Chocolate ganache & nuts filled samosas, caramelized banana, pistachio ice cream

STICKY TOFFEE PUDDING £ 6.50

Date & toffee pudding, cardamom butterscotch sauce & coconut ice cream

KULFI / Indian Ice Cream £ 6.00

*Choice of freshly churned homemade Indian ice cream --
coconut/mango/rose petal & vanilla bean*

ZAIKA GOURMET PLATTER for 2 £ 12.00

Chocolate silk, chocolate samosa rose kulfi, tandoori saffron pineapple, rosewater & vanilla crème brûlée

Tea or Coffee & Petit Fours £ 4.00

At Zaika we use Santander, a single origin chocolate, which has been ranked amongst the best couvertures. It is produced from a single bean harvested in the Andean mountains of Yariguies, home of Colombia's finest cocoa.