



# THE JOHRI

JAIPUR

LAL HAVELI

DESSERT MENU



MICHELIN  
GUIDE 2025



WORLD'S 50 BEST  
DISCOVERY



RESTAURANT  
AWARDS  
2023 / 2024 / 2025



BEST 100  
HOTELS

TRAVEL+  
LEISURE  
ASIA

BEST RESTAURANT  
AWARD



## DESSERT

### Tomato Parmesan Halwa (J)

Delicate halwa of slow-cooked umami tomatoes, lightly sweetened and topped with a crisp Parmesan accent

### Coconut Chenna (GF, J)

Spongy cottage cheese, creamy rabri, and a delicate coconut come together, inspired from Bhatinda sweet called "Julie"

### Rabri Biscuit (J)

Layers of nostalgic Biscuits and flavored reduced milk, topped with peach brûlée

### Gadbad Ice Cream (J)

A glorious mess of coconut and lychee ice creams, rose-splashed ice and the season's sweetest fruits — layered, chilled, and unapologetically nostalgic

### Hawa Mahal (GF, J)

Airy milk cake delicately infused with saffron, almond, and rose dust

### Dark Chocolate Gulab Jamun (J)

Classic Indian dessert of chocolate stuffed dough roundels prepared with milk solids soaked in a light rose-flavored sugar water, covered with 24 carat gold thin leaf

### Homemade Pista Kulfi with Rajasthani Multigrain Churma (J)

Traditional whole milk Indian pistachio ice cream, paired with a crunchy, sweet blend of locally sourced multigrain

## DIGESTIVE

Jagermeister

Martini Bianco

Martini Fiero



## COFFEE

We use 100% Arabica Sabko coffee beans. Our coffee is served with A2 cow milk.

Espresso

Cappuccino

Americano

## TEA

Artisanal Indian loose leaf tea, carefully sourced from single estate tea plantations.

Choice of tea -

Darjeeling

Om Blend

Hibiscus

Assam

Chamomile

Jasmine

Masala Tea

