



THE JOHRI

JAIPUR

LAL HAVELI

DESSERT MENU



MICHELIN
GUIDE 2025



50
BEST
HOTELS
2025



50
BEST
DISCOVERY
WORLD'S 50 BEST
DISCOVERY



Traveler
TOP
RESTAURANT
AWARDS
2023 / 2024 / 2025



BEST 100
HOTELS
2023



TRAVEL +
LEISURE
ASIA
BEST RESTAURANT
AWARD
2023



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

