

Desserts

PRE-PLATED TRIOS

- **Plate A**
 - Gulab Jamun Mini (x2)
 - Kulfi (Malai // Mango // Pistachio)
 - Shot Glass of Rabri Falooda
- **Plate B**
 - Rasmalai
 - Chocolats Mousse
 - Strawberry Trifle
- **Plate C**
 - Gajrela
 - Kheer
 - Strawberry Cheesecake
- **Plate D**
 - Kheer
 - Kulfi (Malai // Mango // Pistachio)
 - Rasmalai
- **Plate E**
 - Rasmalai
 - Strawberry Cheesecake
 - Trifle Sherry

ICE CREAM

- **Chocolate Ice Cream**
Chocolate flavoured ice cream
- **Gelato Ice Cream**
Available in a range of flavours
- **Strawberry Ice Cream**
Strawberry flavoured ice cream
- **Vanilla Ice Cream**
Vanilla flavoured ice cream

OTHER DESSERTS

- **Balushahi**
A flaky doughnut-like delicacy which is fried in pure butter ghee (clarified butter) and then immersed in a delicate icing sugar glaze.
- **Daal Halwa**
Made from lentils including sugar, butter and cream and garnished with a mixture of nuts.
- **Gajjar Halwa**
Carrot pudding made from finely grated carrots cooked in milk with a mixture of nuts.
- **Gulab Jamun**
Brown coloured deep fried milk cake balls with honey in a thick sugar syrup served hot or cold.
- **Halwa**
Royal // Pista // Badami // Habshi
- **Kheer**
Traditional Indian dessert cooked in milk with basmati rice and flavoured with almonds, nuts and raisins and topped with pistachios.
- **Kulfi (Malai // Mango // Pistachio)**
Authentic, homemade Indian ice cream, prepared from milk, cream and nuts.
- **Ladoo**
Besan // Motichoor
- **Mixed Barfi**
Pista // Anjeer // Chocolate // Coconut // Ice Cream // Plain // Malai & Coconut // Plain Special // Kajoo Pak
- **Patisa**
A delicious crunchy and crumbly flavour explosion in your mouth. Patisa is made from gram flour and garnished with almonds and pistachios.
- **Rasmalai**
Homemade cheese balls in sweetened milk and flavoured with rosewater and nuts.
- **Sakar Para**
A western Indian sweet dish made from milk and dough which served as small bit size pieces.
- **White Pedas**
White semi-soft pieces made from khoa, made with sugars and traditional flavours.

www.masalacreations.com

Masala Creations

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Desserts

(...continued)

SWEET SAMOSAS

Apple & Cinnamon Samosas
A mixture of apple, cinnamon and syrup in a thin pastry.

Chocolate Samosas
Melted dark and milk chocolate in a thin pastry.

Mango Samosas
A mixture of mango and syrup in a thin pastry.

Raspberry Samosas
A mixture of raspberries and syrup in a thin pastry.

* Additional charges may apply