

# 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.
- **Shakkar Para**  
A West Indian sweet dish made from milk and dough which is served as small bite-size pieces.
- **White Pedra**  
White semi-soft pieces made from khoa, made with sugars and traditional flavours.

[www.masalacreations.com](http://www.masalacreations.com)

### Masala Creations

Unit 17D Dominion Industrial Estate  
Dominion Road, Southall, London, UB2 5DP

### Call us:

020 8606 8996

### Email Us:

[sales@masalacreations.com](mailto:sales@masalacreations.com)

### Follow Us:

[f](#) [@](#) masalacreations

COMPANY NO: 8316569

VAT NUMBER: 156849956

## 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