



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) 625

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

Coconut Chenna (GF, J) 625

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

Rabri Biscuit (J) 595

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

Gadbad Ice Cream (J) 695

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) 695

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

Dark Chocolate Gulab Jamun (J) 695

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) 645

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

DIGESTIVE

Jagermeister 625

Martini Bianco 275

Martini Fiero 275

GF - Gluten free, J- Jain, V - Vegan

Government taxes as applicable. | Service charge 5%.



COFFEE

We use 100% Arabica coffee beans from Chikmagaluru. The beans exude flavors of Cocoa Nibs, Caramel with hints of Floral. Our coffee is served with A2 cow milk.

Espresso	195
Double Espresso	225
Macchiato	225
Americano	225
Cappuccino	275
Cafe Latte	275
French Press	225

TEA

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

Choice of tea -

Darjeeling	225
Om Blend	225
Hibiscus	225
Assam	225
Chamomile	225
Jasmine	225
Masala Tea	225

