



THE JOHRI

JAIPUR

LAL HAVELI

DESSERT MENU



MICHELIN
2025



WORLD'S 50 BEST
DISCOVERY



RESTAURANT
AWARDS
2023 / 2024 / 2025



BEST 100
HOTELS

TRAVEL+
LEISURE
ASIA

BEST RESTAURANT
AWARD



DESSERT

Banarasi Malai Toast & Mango

Buttery brioche topped with luscious malai, Alphonso mango and crystal sugar; indulgent, nostalgic and reminiscent of old-world Indian dessert decadence

Motichoor Ladoo Bon Bon, Kaju Katli Bon Bon, Aam Papad Bon Bon

Playful petit mithai with familiar festive flavours, crafted into elegant contemporary bon bons with nostalgic Indian sweetness at the core

Hawa Mahal (GF)

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

Dark Chocolate Gulab Jamun

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

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

Tomato Parmesan Halwa

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

Jamun Kulfi (GF, V)

Black plum sorbet dusted with black salt

DIGESTIVE

Jagermeister

Martini Bianco

Martini Fiero



COFFEE

A perfect blend of Arabica and Robusta from Subko

Espresso

Double Espresso

Cappuccino

Cafe Latte

Macchiato

Americano

French Press

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

