

ROOH

PROGRESSIVE INDIAN

Food at ROOH is an exhibition of the potential that Indian cuisine can be elevated to, with the ultimate aim of evoking new flavors, emotions & ideas. It is an amalgamation of the best of California produce, regional Indian flavors and modern gastronomic techniques. Chef Sujan brings them together to explore a combination that will satiate, surprise and satisfy in a way that probably hasn't been experienced before.

DESSERTS



■ **DESSERTS 12**

MILK CAKE Milk Jam, Yoghurt Sorbet & Toasted Barley Caramel

PHIRNI MOUSSE CASHEW CAKE Thandai Ice cream & Wild Rice Wafer

ROSE & RHUBARB TART Coconut Textures, Matcha, Honey Comb (V)

SPICED CHOCOLATE PAVE Salted Jaggery Ice cream, Fresh Mango (GF)

- **HOUSE-CHURNED ICE CREAM & SORBET (TWO SCOOPS)** Narkel Nadu Ice Cream, Salted Jaggery Ice Cream, Thandai Ice Cream, Yoghurt Sorbet, Fermented Turmeric Sorbet 10

- **TREATS (TWO EACH)** Preserved Rose & Strawberry Pâte de Fruit, Aam Panna Sphere, Mysore Pak Candy, Apricot Mihidana Tart 15

■ **ANANDINI HIMALYAN TEAS 6**

Hand crafted Himalayan teas curated by first Indian Tea Sommelier Anamika Singh

INDIAN BOUQUET Autumn Tea, Rose Petals, Chamomile, Rhododendron, Lavender, Lemongrass
Cornflower & Cardamom

MISTLETOE KISSES Handmade Oolong Tea, Rose Petals, Hibiscus Flowers, Orange, Spices, Vanilla

WORK IT UP Orange Peel, Hibiscus, Mint

- **TEA** Green | English Breakfast | Chamomile 4

ILLY Espresso | Cappuccino | Latte | Americano | Machiatto 5

■ **DIGESTIF**

NV MARCHESI DI BAROLO CHINATO 14

JAAN PAAN LIQUEUR 14

LUSTAU EAST INDIA SOLERA SHERRY 15



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