

DESSERTS

*Sweeten your day with our decadent dessert creations,
each a perfect finale to your meal!*



MASALA CHAI-MISU

16

A cozy twist on the classic, with soft lady fingers soaked in masala chai and layered with whipped mascarpone — comforting, spiced, and rich.

MANGO KULFI w BERRY COMPOTE (GF)

16

rich, creamy mango kulfi topped with a vibrant, tangy berry compote — the perfect balance of tropical sweetness and fresh berry zing.



CHOCOLATE ELAICHI MOUSSE

16

Lush Belgian chocolate mousse with cardamom essence, served with hazelnut ice cream and golden honeycomb crumble

GULAAB JAMUN w RABDI SPLASH

15

deep fried, melt in the mouth dough balls dunked in rosewater & cardamom syrup served over luscious, creamy homemade rabdi.

(V) - VEGETARIAN | (DF) - DAIRY FREE | (VG) - VEGAN |
(GF) - GLUTEN FREE; not necessarily coeliac friendly | (NF) - NUT FREE; please advice if allergic

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All items are subject to availability. Whilst all reasonable efforts are taken to accommodate dietary needs, we cannot guarantee that our food will be allergen free as some items may contain or come into contact with wheat, eggs, nuts and dairy. Please advise the staff of any allergies, as all ingredients used in our dishes are not necessarily listed. Set Menus and 10% service charge are mandatory for all tables of 8+. A 1.4% credit card fee applies to all transactions.
A 10% surcharge will be applied on Sundays and Public Holidays.