

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, Strawberries, Quinoa

■ **HOUSE-CHURNED ICE CREAM & SORBET (TWO SCOOPS)**

Yogurt Sorbet, Thandai Ice Cream, Narkel Nadu Ice Cream, Salted Jaggery Ice Cream,
Fermented Turmeric Sorbet 10

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