

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, White Peach Lassi Sorbet & Toasted Barley

PHIRNI MOUSSE CASHEW CAKE Thandai Ice cream & Wild Rice Wafer (GF)

CELERIAC TARTE TATIN Coconut Vinegar Caramel, Candied Coriander Seed, Brown Butter Ice Cream

BESAN BURFI Chocolate Cremeux, Puffed Rice Granola, Toasted Milk Sorbet

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

White Peach Lassi, Thandai Ice Cream, Salted Jaggery Ice Cream, Blood Orange Sorbet (V) 12

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