



Roseate Hotels & Resorts a fine selection of artisanal - Ice Creams by Roseate

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The art of fine gastronomy, immaculate hospitality and indomitable innovation, could well be one way of describing Roseate Hotels & Resorts, a leading luxury hospitality brand with hotels in India & the United Kingdom.

Renowned for their discreet luxury, award winning dining concepts amidst a plethora of immaculate spaces & services, Roseate Hotels & Resorts have added another fascinating new leaf to their dining menus: Artisanal Ice Creams that promise to woo the summer and their loyal guests in equal measure. This selection includes an exquisite range of freshly churned ice creams, free from preservatives, processed add-ons and artificial flavors and are prepared in the quality certified kitchens of the hotel, using high quality seasonal produce sourced directly from organic farms. Experience the burst of exceptional taste and unexpected flavours!

While each of the widely popular restaurants of Roseate Hotels & Resorts boasts of its own signature ice cream, there is also a curated selection of timeless classics available all across. No two are quite alike but all, delicious. Each restaurant boasts of a unique signature ice cream that reflects the essence of its culinary identity.

For instance, at **The Roseate New Delhi's** al fresco restaurant **Kiyan**, tucked amidst verdant greens and water bodies, guests can indulge in flavors like *Amrood and Kaala Namak* ice cream, followed by *Mulberry and Mango* flavors as the season progresses. Meanwhile, the fine dining restaurant **ChiNi** presents the bold and unexpected combination of *Wasabi and Matcha* in its signature ice cream, adding a touch of intrigue to its dessert selection. While at the **Roseate House New Delhi** guests can enjoy the rich and comforting *Gur ki Kheer* ice cream at the fine dining Indian restaurant **Kheer** and the 'Masala Chai Ice Cream', an ode to the authentic Indian flavors at its world cuisine bistro, **DEL**. The signature flavour of the brand's patisserie & café, **Roasted by Roseate** is 'Coconut Ice Cream', perfect for vegans and coconut enthusiasts.

"An insatiable passion for excellence, thinking beyond the ordinary and delighting our guests over and over is what truly drives us! What is summertime, if not fresh fruits & delicious ingredients blended blissfully to make fascinating and utterly refreshing ice creams! I think we have perfected the flair of artful mixology!" says **Kush Kapoor, CEO, Roseate Hotels & Resorts**



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A quick glance at the flavors connoisseurs and gastronomes can indulge in:

At The Roseate New Delhi

Kiyan: Amrood & Kala Namak Ice Cream: A harmonious blend of Kala Namak (black salt) and Amrood (guava), balancing savoury and sweet flavours in perfect harmony.

ChiNi: Matcha and Wasabi Ice Cream: A daring fusion of spicy Wasabi and earthy Matcha, offering a refreshingly unconventional taste.

At Roseate House New Delhi

DEL: *Masala Chai Ice Cream:* The quintessential essence of Masala Chai, infused into a rich, creamy ice cream, a definitive nod to authentic Indian flavors.

Kheer: *Gur ki Kheer Ice Cream:* A decadent interpretation of the classic Indian dessert, Gur ki Kheer, transformed into a luscious ice cream flavor.

Roasted by Roseate: *Coconut Ice Cream (vegan):* A creamy, dairy-free indulgence, perfect for vegans and coconut enthusiasts.

Timeless classics available across include:

Raspberry Sorbet Ice Cream (vegan) - A tangy burst of raspberry goodness, ideal for dairy-free indulgence.

Tahitian Vanilla Ice Cream: An experience of the pure essence of vanilla from the exotic Tahitian islands, boasting of a rich and fragrant profile.

Belgian Chocolate Ice Cream: Indulge in the velvety smoothness of premium Belgian chocolate, a timeless classic for chocolate connoisseurs.

Cold Coffee Ice Cream: a refreshing blend of coffee & cream, perfect for an energizing pick-me-up.

Fresh Strawberry Ice Cream: Delight in the vibrant sweetness of fresh strawberries, capturing the essence of summer in every scoop.

“Our freshly churned ice creams are crafted without preservatives, ensuring that each spoon delivers pure, unadulterated flavor. Most of the fruits used in our ice creams are sourced from our own farms or locally produced, including luscious strawberries, guavas and mulberries. Keeping up with preferences of our discerning consumers, we've also included beloved flavors like Cold Coffee and even Paani Puri, catering to the diverse tastes of ice cream enthusiasts,” says Chef Anand Panwar, Executive Pastry Chef, Roseate Hotels & Resorts.



About Roseate Hotels & Resorts

The name 'Roseate' comes from a bird with a pink hued plumage. Roseate Hotels and Resorts is a collection of seven luxury hotels across India and the United Kingdom, characterised by their unique charm, immaculate hospitality, highest standards of service and attention to the finest detail. Whether a leisure or a business hotel, each of the Roseate Hotels & Resorts redefines unparalleled luxury.

Every hotels proffers exemplary, award winning dining concepts amidst contemporary architecture and bespoke design. Each, a unique narrative. The luxury brand is also renowned for its distinct wellness, recreational and co-working concepts in addition to a signature gourmet collection. Roseate Hotels & Resorts a brand of Bird Hospitality, Bird Group, India is committed towards sustainability and best environmental and ecological practices.

www.roseatehotels.com