

*Inspired by the many creations of khansamas and cooks of the Indian era
Our **M**aster Chef Anwar Ali Ansari at Terracotta has created the food to a level where it not only
satisfies the palate but also the five senses of being human.*

*Below are his versions of the original recipes, providing nouvelle experiences, not compromising on the
sensual appeal of the dishes.*



***As per the guidelines issued by Food Safety & Standards Authority of India
(FSSAI) an average active adult required 2000 Kcals of energy per day.
However, the actual calories needed may vary per person***



■ Vegetarian ▲ Non Vegetarian

All prices are in Indian rupees. Taxes as applicable. Our preparations do not contain trans fat and mono sodium glutamate.
Please inform our associate in case of food allergies and we will be glad to customize the dish to your preferences.

Curated *Dining*

Gharana - 1849

A three course dining menu

Zayka - 2349

A four course dining menu

Shahi Raunak - 2749

A five course dining menu

add ons

Our Sommelier recommendations

Paired with the wine flights by the glass

Flight of two wines

Sula brut \ Fratelli MS Chardonnay and Sauvignon blanc

1299

Flight of three wines

Danzante Pinot grigio \ Fratelli Sangiovese \ Sula chenin blanc

1999

Flight of five wines

*Sula Sauvignon blanc \ Fratelli Gran Cuvee Brut *

Nederburg Shiraz SA \ Santana Classic Tempranillo \ Sula chenin blanc

3199



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Gharana



Nimona ki tikki

111 Kcal

Green pea patties stuffed with cashewnut and cheese, mildly spiced with cumin, asafoetida and yellow chilli

Our sommelier recommends ₹ 500

Sula brut | Fratelli ms chardonnay and sauvignon blanc



Mawa Makai aur chenna ka kofta

350 Kcal

Corn and cottage cheese dumpling cooked in light cashew gravy, flavored with saffron

Dal tadka

243 Kcal

Yellow lentils tempered with cumin, ginger, tomatoes and chilli

Muttar pulao

245 Kcal

Kernels of basmati rice cooked with green peas

Garlic butter naan

274 Kcal

Leavened bread of enriched refined wheat flour topped with Garlic baked in clay oven

Our sommelier recommends ₹ 550

Fratelli sangiovese



Gulab jamun with rabdi

390 Kcal

Sweet dumplings, fried and soaked in a syrup topped with rabdi

Our sommelier recommends ₹ 500

Sula chenin blanc

Gharana



Kesarya malai murgh

350 Kcal

Cream cheese marinated boneless chicken cubes flavored with saffron and green cardamom cooked in the clay oven

Our sommelier recommends ₹ 500

Grover shiraz | Fratelli rose shiraz



Gosht roganjosh

325 Kcal

Lamb simmered in Kashmiri red chilli gravy with a Hint of fennel and garlic

Dal tadka

243 Kcal

Yellow lentils tempered with cumin, ginger, tomatoes and chilli

Muttar pulao

245 Kcal

Kernels of basmati rice cooked with green peas

Garlic butter naan

274 Kcal

Leavened bread of enriched refined wheat flour topped with Garlic baked in clay oven

Our sommelier recommends ₹ 1250

Nederburg shiraz SA



Gulab jamun with rabdi

390 Kcal

Sweet dumplings, fried and soaked in a syrup topped with rabdi

Our sommelier recommends ₹ 500

Sula chenin blanc

Zayka



Nimona ki tikki 🍴

111 Kcal

Green pea patties stuffed with cashewnut and cheese, mildly spiced with cumin, asafoetida and yellow chilli

Bharwan tandoori kumbh 🍴 🍌 🥬

102 Kcal

mushrooms stuffed with dry fruits, bell peppers and cheddar

Our sommelier recommends ₹ 500

Sula sauvignon blanc | Fratelli gran cuvee brut



Tamatar dhania shorba 🍴

190 Kcal

Fresh coriander scented ripe tomato broth



Kadhai of tandoori cottage cheese 🍴 🍌

265 Kcal

Cottage cheese sautéed with onion, tomato masala and tempered with crushed spices

Vilayati miloni tarkari 🍴 🍌

256 Kcal

Exotic English vegetables simmered in a textured cashew and tomato gravy finished with cream

Dal tadka 🍴

243 Kcal

Yellow lentils tempered with cumin, ginger, tomatoes and chilli

Subz pulao 🍴

245 Kcal

Kernels of basmati rice cooked with mixed vegetables

Garlic butter naan 🍴 🍌

274 Kcal

Leavened bread of enriched refined wheat flour topped with garlic Baked in clay oven

Our sommelier recommends ₹ 770

Jacobs creek shiraz cabernet



Kesariya rasmalai 🍴 🍌 🍌

346 Kcal

An indian specialty made with pan-reduced milk flavored with kashmiri kesar

Our sommelier recommends ₹ 500

Fratelli chenin blanc

Zayka



Kesarya malai murgh 🍴 🍌 🍌

350 Kcal

Cream cheese marinated boneless chicken cubes flavored with saffron and green cardamom cooked in the clay oven

Gongura mahi tikka 🍴 🍌

396 Kcal

River sole fillet marinated with paste of gongura leaves, cooked in the clay oven

Our sommelier recommends ₹ 850

Danzante pinot grigio



Murgh dhaniya shorba 🍴

270 Kcal

Chicken soup flavored with fresh coriander



Gosht roganjosh 🍴

325 Kcal

Lamb simmered in kashmiri red chilli gravy with a hint of fennel and garlic

Lahori murgh 🍴 🍌

302 Kcal

Famous preparation from the city of Lahore in Punjab now in Pakistan which is cooked in rich tomato and cream gravy, flavored with dried fenugreek

Dal tadka 🍴

243 Kcal

Yellow lentils tempered with cumin, ginger, tomatoes and chilli

Subz pulao 🍴

245 Kcal

Kernels of basmati rice cooked with mixed vegetables

Garlic butter naan 🍴 🍌

274 Kcal

Leavened bread of enriched refined wheat flour topped with garlic Baked in clay oven

Our sommelier recommends ₹ 1250

Nederburg shiraz SA



Kesariya rasmalai 🍴 🍌 🍌

346 Kcal

An indian specialty made with pan-reduced milk flavored with kashmiri kesar

Our sommelier recommends ₹ 500

Fratelli chenin blanc

Shahi raunak



Palak patta papri chaat 🥗

328 Kcal

Pothari paneer tikka 🥗🍅🥑

365 Kcal

Cottage cheese coated with pickled spices, lemon and cooked in tandoor

Kasundi malai broccoli 🥗🍅🥑

124 Kcal

Mustard and cream marinated broccoli florets cooked in clay oven

Our sommelier recommends ₹500

Sula brut | Sula sauvignon blanc



Tamatar dhania shorba 🥗

190 Kcal

Fresh coriander scented ripe tomato broth



Makai aur chenna ka kofta 🥗🍅🥑

350 Kcal

Corn and cottage cheese dumpling cooked in light cashew gravy, flavored with saffron

Vilayati miloni tarkari 🥗🍅

256 Kcal

Exotic English vegetables simmered in a textured cashew and tomato gravy finished with cream

Dal makhani 🥗

260 Kcal

Traditional Punjabi preparation made from black lentils simmered Overnight on tandoor cooked with fresh tomato puree and Finished with cream and homemade butter

Subz pulao 🥗

245 Kcal

Kernels of basmati rice cooked with mixed vegetables

Chilli olive naan 🥗🍅

274 Kcal

Leavened bread of enriched refined wheat flour baked In clay oven topped with chilli and olives

Our sommelier recommends ₹550

Fratelli merlot



Sewai ka muzzafar 🥗🍅🥑

356 Kcal

Vermicelli cooked in milk & sugar enriched with dry fruits flavored with vetivier

Our sommelier recommends ₹500

Fratelli chenin blanc



Shahi raunak



Palak patta papri chaat 🥗

328 Kcal

Galawati kebab 🥗

420 Kcal

Mouth melting tender minced lamb kebab from the region of awadh Created for the leisure loving nobles who preferred not to chew.

Bhatti ka jheenga 🥗🍅🥑

396 Kcal

Prawns marinated with yogurt flavored with a mix of indian spices from the clay oven

Our sommelier recommends ₹500

Fratelli chardonnay | Sula sauvignon blanc



Murgh dhaniya shorba 🥗

270 Kcal

Chicken soup flavored with fresh coriander



Gosht roganjosh 🥗

325 Kcal

Lamb simmered in Kashmiri red chilli gravy with a hint of fennel and garlic

Lahori murgh 🥗🍅

302 Kcal

Chicken cooked in rich tomato and cream gravy, flavored with dried fenugreek

Dal makhani 🥗

260 Kcal

Traditional Punjabi preparation made from black lentils simmered Overnight on tandoor cooked with fresh tomato puree and Finished with cream and homemade butter

Murgh handi biryani 🥗🍅🥑

240 Kcal

Chicken morsels cooked with aromatic spices and layered with rice and hinted with saffron and screw pine water

Chilli olive naan 🥗🍅

274 Kcal

Leavened bread of enriched refined wheat flour Baked in clay oven topped with chilli and olives

Our sommelier recommends ₹950

Sensi montepulciano d' abruzzo sangiovese



Sewai ka muzzafar 🥗🍅🥑

356 Kcal

Vermicelli cooked in milk and sugar enriched with dry fruits flavored with vetivier

Our sommelier recommends ₹500

Fratelli chenin blanc



🍃 Vegetarian 🍖 Non Vegetarian

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The Terracotta Signatures

● **Mawa Makai aur chenna ka kofta** 799 🍷 🍅 🍴

350 Kcal

Corn and cottage cheese dumpling cooked in light cashew gravy, flavored with saffron

● **Terracotta special dal makhani** 799 🍷

260 Kcal

Traditional Punjabi preparation made from black lentils simmered overnight on tandoor cooked with fresh tomato puree, finished with cream and homemade butter

▲ **Galawati kebab** 949 🍷

420 Kcal

Unquestionably the greatest mouth melting tender minced lamb kebab from the region of Awadh. Created for the leisure loving nobles who preferred not to chew. Its uniqueness comes from zealously guarded secret spices used to make this kebab

▲ **Lahori Murgh** 949 🍷 🍅

302 Kcal

Famous preparation from the city of Lahore in Punjab is cooked in rich tomato and cream gravy, flavored with dried fenugreek

▲ **Tandoori anari jheenga** 1475 🍷 🍴 🍴

396 Kcal

Pomegranate and spice marinated prawns from the clay pot

● **Badam aur lehsoon ki kheer** 525 🍷 🍅

402 Kcal

Earlier known as benami because key ingredient garlic was a surprise from the kitchens of “royals”

Shorba

Flavored with spices and ingredients that are typically Indian, these soups differ from what is served in the west in taste and texture. Generally rich and full bodied, shorba comes from a tradition of cooking that has been around for many years.

Shorba offer delicious and bracingly healthy options with which to begin your meal.

475

● **Tamatar dhania shorba** 🍷

190 Kcal

Fresh coriander scented ripe tomato broth

▲ **Murgh dhaniya shorba** 🍷

270 Kcal

chicken soup flavored with fresh coriander

Found throughout the world these days, kebabs came into prominence in India and this flourished immensely. The kebab is believed to have been born out of necessity. Whatever the origin, the kebab is certainly not a humble preparation anymore. The perfectly cooked kebab which is juicy, flavorful and succulent is made in a variety of ways clay oven, stone slabs, griddle using different cuts of meat and vegetables, which are marinated in myriad ways, sometimes ground for a delectable range of flavors and textures.

Vegetarian 799
Non vegetarian 949
Seafood 1199
 **Kasundi malai broccoli** 

124 Kcal

Mustard and cream marinated broccoli florets cooked in clay oven

 **Nimona ki tikki** 

111 Kcal

Green pea patties stuffed with cashewnut and cheese, mildly spiced with cumin, asafoetida and yellow chilli

 **Karare bharwan kumbh** 

102 Kcal

Dry fruits, bell pepper and cheddar cheese stuffed, fried fresh button mushrooms

 **Paneer makhmal** 

265 Kcal

Cottage cheese, bell pepper, processed cheese and grated coconut cooked in a clay oven

 **Dahi khubani kebab** 

170 Kcal

Exotic kebab with hung curd and apricots

 **Trio of tandoori cottage cheese** 

265 Kcal

Cottage cheese marinated with cheese, hung curd and red chilli powder, stuffed with mint, pickling spices and dry fruit

 **Vegetable shaami kebab** 

175 Kcal

Seasonal vegetable and horse gram kebab with onion, spices, stuffed with curd, cooked on griddle

 **Bhatti ka jheenga** 

396 Kcal

Coastal jumbo prawns marinated in carom seeds and spiced yoghurt, skewered and grilled in charcoal

 **Gongura mahi tikka** 

396 Kcal

River sole fillet marinated with paste of gongura leaves, cooked in the clay oven

 **Hare masala ka murgh** 

390 Kcal

Boneless chicken cubes marinated with mint, coriander, fresh green chilli and spices cooked in clay oven

 **Kesarya malai murgh** 

350 Kcal

Cream cheese marinated boneless chicken cubes flavored with saffron and green cardamom cooked in the clay oven

 **Mutton dahi ki boti** 

420 Kcal

Lamb cubes infused with potli masala cooked to perfection in clay oven

 **Mutton shaami kebab** 

420 Kcal

Lamb mince and horse gram kebab with onion, spices, stuffed with curd, cooked on griddle

 **Tandoori murgh** 

325 Kcal

Whole chicken marinated with yoghurt and special blend of spices roasted over hot coals in a special clay tandoor oven



Handi, Kadhai aur Tawa

A handi is a thick bottom pot in which food is tightly sealed and cooked on a slow fire. There are two main aspects to this style of cooking “bhunao” and “dum” of a prepared dish. Each dish has its own selection of spices that enrich it. Kadhai dishes are quick stir fried style cooking using very little, or more often, no water, the idea is to cook all the ingredients together. The ingredients cook in their natural juices as they are stirred, creating another subtle layer of delicious, mouth-watering flavor. Tawa cooking is done on a flat frying pan or griddle usually made of cast iron in which food is cooked using bare minimum oil and cooking time is short and fast.

Vegetarian 799

Non vegetarian Seafood 1475

● Pindi chole aur kulcha 🥗 🌾 🥛

524 Kcal
Soaked chickpea simmered overnight with the traditional ‘potli masala’ cooked in ‘peshawari style’

● Banarsi jeera dum aloo 🍅 🥗

283 Kcal
Baby potatoes with roasted spices, tempered with cumin and fresh coriander

● Paneer aap ki pasand 🍅 🥗

280 Kcal
Kadhai / Makhani / Shahi / Palak

● Vilayati miloni tarkari 🍅 🥗

256 Kcal
Exotic English vegetables simmered in a textured cashew and tomato gravy finished with cream

● Mawa makai aur chenna ka kofta 🍅 🥗 🌾

350 Kcal
Corn and cottage cheese dumpling cooked in light cashew gravy, flavored with saffron

● Baingan bharta 🥗

320 Kcal
Roasted aubergine pulp, cooked with onion, tomato, chilli. Finished with desi ghee

● Saufiyana lasooni saag 🥗

195 Kcal
Baby spinach tempered with dill leaves, onions and finished with clarified butter

● Subz lazeez handi 🥗

285 Kcal
Assortment of vegetables sautéed with onion tomato and spices, braised in brown cashew nut gravy, finished with chopped coriander and fried red chili

● Dal sultani 🍅 🥗

210 Kcal
Roasted toor dal cooked with garlic and fresh chilies finished with cream and yoghurt

● Dal makhani 🥗

260 Kcal
Traditional Punjabi preparation made from black lentils simmered overnight on tandoor cooked with fresh tomato puree and finished with cream and homemade butter

🥗 🌾 Jheenga joshina 📈

272 Kcal
Prawns simmered in rustic tomato gravy, accentuated by capsicums

🐟 Tawa macchi 📈

423 Kcal
Ginger, garlic and Kashmiri red chilli marinated darne of king fish cooked on a griddle plate

🥗 🌾 Lobster..... Terracotta way 2899 📈

750 Kcal
Battered lobster morsels gently tossed in onions, peppers and fresh coriander presented in its shell

Non vegetarian Poultry 849

Butter chicken 📈

302 Kcal
Tandoor roasted pulled chicken in tomato based rich velvety gravy, finished with white butter and cream

🍅 🥗 Chicken tikka jhalfrezi 📈

350 Kcal
Roast shredded chicken with duet of bell pepper, onion and spices

🍅 🥗 Murgh afghani 📈

330 Kcal
Chicken morsels braised with crushed spices tossed with pimentos, onion and tomato

🍅 🥗 Dhaniya murgh 📈

466 Kcal
Succulent chicken cooked with coriander roots and flavored with aromatic spices finished in cashewnut gravy

Non vegetarian Meat 999

🥗 Tandoori lagan ki boti 📈

533 Kcal
Boneless lamb infused with exotic spices and dum cooked in lagan simmered over a special tandoor

🥗 Mutton rogan josh 📈

635 Kcal
Lamb cubes simmered in Kashmiri red chilli gravy with a hint of fennel and garlic

🥗 Terracotta raan 1499 📈

690 Kcal
Whole baby lamb leg smoked with whole spices, cooked to perfection

Rice

▲ **Awadhi gosht biryani 999** 🍷

450 Kcal

Succulent lamb in brown onion, mint and yoghurt yakhni with saffron scented basmati rice, cooked in traditional dum style

▲ **Murgh handi biryani 949** 🍷 🍅 🌿

350 Kcal

Chicken morsels cooked with aromatic spices and layered with rice and hinted with saffron and screw pine water

● **Kaju matar makhana biryani 799** 🍷 🍅

390 Kcal

Whole cashew nut, green peas and fox nuts cooked with aromatic spices and layered with rice, hinted with saffron and screw pine water

● **Tandoori paneer tikka aur badam kee zafrani pulao 799** 🍷 🌿

365 Kcal

Tandoor oven roasted cottage cheese steaks, almond, dum cooked with aromatic spices, long grain basmati rice with saffron and ghee

● **Basmathi rice 525** 🍷

210 Kcal

Long grain basmati rice dum cooked with aromatic spices and hinted with ghee

● **Flavored rice 525** 🍷

290 Kcal

Kernels of basmati rice cooked with green peas/mixed vegetables

● **Dahi 425** 🍷

249 Kcal

● **Masala chaas 425** 🍷

150 Kcal

Thin yogurt based drink with refreshing taste of ginger

● **Dahi bhalla 425** 🍷

325 Kcal

Stuffed lentil dumplings in a sweetened yoghurt, spiced with tamarind chutney

● **Raita 425** 🍷

290 Kcal

Tempered yoghurt with roasted cumin powder/
cucumber/boorani

Bread features prominently in all cultures of the world.

More than just a staple it is a symbol of the basic necessities of the human race. In India most flatbreads are made with different flours like atta, maida, makai and water. They can be either baked, griddle cooked, or deep fried. Some breads are leavened and yet some are unleavened.

Traditionally breads were prepared in the tandoor complementing the classic grand cuisines. Often they were developed as a perfect accompaniment to a particular dish and served to enhance its aroma and flavor.

Breads 275

- **Naan-** garlic/butter/plain/cheese/cheese & olive 🍷 🌾
270 Kcal
Leavened bread of enriched refined wheat flour baked in clay oven
- **Roomali roti** 🌾
190 Kcal
Large paper thin refined wheat flour bread cooked on inverted dome shaped griddle
- **Tandoori roti** 🌾
195 Kcal
Wheat flour bread baked in clay oven
- **Multigrain roti** 🍷 🌾
195 Kcal
Bread from clay oven with selected multi grains
- **Multigrain protha** 🍷 🌾
195 Kcal
Bread from clay oven with selected multi grains
- **Onion cheese chilli kulcha** 🍷 🌾
245 Kcal
Refined flour bread stuffed with onion and green chilli cooked in clay oven
- **Lahori naan** 🍷 🌾
295 Kcal
Leavened bread of enriched refined flour milk and butter baked in clay oven
- **Aloo matar kulcha** 🍷 🌾
225 Kcal
Refined flour bread stuffed with onion and green peas chilli potato cooked in clay oven
- **Methi parantha** 🍷 🌾
210 Kcal
Flaky crusted whole wheat bread flavored with kasuri methi baked in clay oven

Meetha

The dessert as a grand finale to a lavish meal demands a balance of flavor and texture which has always been accepted as a specialized art. These are an aspiration towards complete satisfaction – the crowning touch to a great meal experience.

525

🌾 🥛 🍌 **Sewai ka muzzafar** ■

356 Kcal

Vermicelli cooked in milk and sugar enriched with dry fruits flavored with vetivier

🌾 🥛 🍌 **Kesariya rasmalai** ■

346 Kcal

An Indian specialty made with pan-reduced milk

🥛 🍌 **Malai kulfi falooda** ■

310 Kcal

Homemade condensed milk ice cream and flavored sev topped with luxury blend of nuts, basil seeds and rabdi

🥛 🍌 **Badam ka halwa** ■

295 Kcal

A unique and interesting preparation of almond ghee, khoya, nuts and saffron

🌾 🥛 🍌 **Gulab jamun with rabdi** ■

390 Kcal

Sweet dumplings, fried and soaked in a syrup topped with rabdi

VIVANTA

BENGALURU
Whitefield



BEVERAGE MENU

This menu is available from
1100 hours till 2300 hours

All prices are in Indian rupees
and exclusive of applicable taxes

If you have any food allergies,
please inform at the time of
placing the order

To ensure safe and contactless
digital payment use UPI
QR code provided

Please place the orders as per
the timings





OUR SOMMELIER SUGGESTION

“swirl I see I sniff I sip”

Mercure Etnia – Chardonnay

670

The grapes come from different growers in Chile’s Central Valley, where there is a predominance of alluvial soils in most areas. A wide range of strategies is used in managing the canopy, all aimed at maximizing the amount of sunshine reaching the area where the fruit is ripening.

Paul Mas - Sauvignon blanc

670

Light with refreshing acidity, Paul Mas Sauvignon Blanc is different to the fruit ripe New Zealand style Sauvignon, which is packed with passionfruit. In place are gooseberry and lifted white floral notes aroma on the nose. Great steeling mineral on the palate. A fantastic example from the region.

Mancura Etnia – Merlot

670

A wide range of strategies is used in managing the canopy, all aimed at maximizing the amount of sunshine reaching the area where the fruit is ripening. The preferred technique consists in training the shoots vertically, which improves their exposure to the sun’s rays and enhances the development of flavor in the fruit.

L'ESPRIT DE BACCHUS - Merlot & Cabernet sauvignon 670

A lovely shiny ruby color with a complex nose of red berries with floral and spicy notes. In the mouth, aromas of ripe fruit, very expressive, with supple tannins, round, full-bodied wine with a long finish.

Filipetti moscato rosato bottle – Rose

3499

A great representative V.S.Q. Moscato Rose, this sparkling wine has delicate bubbles. The aroma has pronounced peach and strawberry notes, along with an accent typical of Muscatel and green apples. On the fresh & fruity palate, you can taste cherries, melons, and a persistent effervescence that makes it delicious enjoy chilled with dessert, pastries or even as an aperitif

*Our standard measure is 30 ml. And for wine by glass is 150 ml.
Drink responsibly. Do not drink and drive.
Government rules as applicable*



TERRACOTTA SIGNATURE COLLECTION

Indian Malts

Paul john single malt 749

Produced by John Distilleries in Goa, India, the Paul John range of single malt whiskies.

Made using Indian 6-row barley from the Himalayan foothills, Brilliance is matured in bourbon barrels for 3-5 years before bottling at cask strength.

Amrut fusion Single malt whisky 749

Fusion is a particularly apt name for this fantastic single malt whisky from Amrut. Y'see, it's made with barley grown in India, where the Amrut Distillery can be found, as well as peated barley from Scotland!

It's also a cracking whisky, offering up generous helpings of fresh fruit, honey, spice and a good whiff of smoke.

Indri-Trini- single malt 649

Indri Trini is the latest single malt that has created the right noise within months of its launch, winning the award for the Best Single Malt coming out India in 2022 at the World Whiskey Awards 2022

The single malt, in addition to being named after a village, also alludes to a Sanskrit word Indris, which denotes the five senses. The word Trini refers to the three wooden barrels in which the malt is matured

The gentle warmth and undercurrents of spice, with hints of black tea, caramelized pineapple and a whiff of oak

Solan Gold single malt whisky 649

Solan Gold Malt Whisky is produced by Mohan Meakin Limited at the Kasauli Distillery which is found in the Himalayan Highlands at an elevation of over 6,000 feet.

It is blended with mature Malt Spirits produced using traditional Scottish methods of malting, kneading, and distillation on vintage copper pot stills and aged in oak casks.

Amrut Amalgam Peated malt 599

For the first time in Asia, AMRUT brings an amalgam comprising the finest Peated malts from AMRUT's own stable in India, world class Peated malts from Scotland and select Peated malts from Asia, all married to perfection in specially handcrafted barrels made at AMRUT cooperage.

Amrut Amalgam malt 599

For the first time in Asia, AMRUT brings an amalgam comprising the finest malts from AMRUT's own stable in India, world class malts from Scotland and select malts from Asia, all married to perfection in specially handcrafted barrels made at AMRUT cooperage.

*Our standard measure is 30 ml. And for wine by glass is 150 ml.
Drink responsibly. Do not drink and drive.
Government rules as applicable*

Gin

Jaisalmer

699

Jaisalmer Gin reads as quite classic as first nose. Zesty lemon, piquant citrus and spice coriander leads, with a grassy verdant undertone lending it depth. Juniper is quiet, but the aroma accord reads as familiar. Quiet at first, Jaisalmer Gin rises with mellow lemon flesh and soft juniper.

Hapusa

699

Distilled in India with foraged Himalayan Juniper and locally sourced botanicals, Hapusa is a gin that is uniquely Indian. In Sanskrit, Juniper is called 'Hapusa', and it is this which gives their Gin not only its name but its untamed aroma and flavour.

Rum

Makazai Gold

499

Makazai White

499

TERRACOTTA CREATION

Cocktail

Terracotta Signature Toddy 575

A hot toddy is a warming cocktail of Indian whisky, ginger, brown sugar, lemon, and Indian spices.

The term toddy originated from the Indian word tadi, which is a fermented drink made from the sap of a toddy palm.

Tamarind Ginger Margarita 575

Tamarind is an exotic tropical fruit with a uniquely sweet and tart flavor. In this classic margarita, a combination of tamarind concentrate and ginger simple syrup is added to tequila, triple sec, and lime juice.

East-Indian Gimlet 575

East Indian-style Gimlet is an easy pouring and slow sipping drink that's the ideal way to end a night, in a bar or right at your home. The first ones who created this Gimlet recipe were Jaisalmer's mixologists

The Everest 575

Named after the Himalayan mountain because it scales unprecedented heights in cocktails.

Hapusa gin, coconut cream, pineapple juice & twist of basil leaves.

The NRI Iced Tea 575

This Smoothing drink is mix of Jaisalmer gin, Indian single malt Solan whisky & vodka with twist of lime juice & top up with cranberry juice.

Mocktail

Desi Nimbu pani 349

A refreshing drink with mix of Lime juice, rock salt & Water

Rose Sharbat 349

When your throat is parched, and you need something chilled in Summer, this Rose Sherbet tastes great and refreshes you.

Kiwi Punch 349

Kiwi Punch, a refreshing summer cooler drink made with kiwi, Lemon juice, and aerated water to add the fuzz.



*Our standard measure is 30 ml. And for wine by glass is 150 ml.
 Drink responsibly. Do not drink and drive.
 Government rules as applicable*



WINE LIST

Wine by tasting

“swirl | see | sniff | sip”



	By Bottle	By Glass
Champagne and Sparkling		
Chandon Brut	3000	
Sula Brut	2500	500
White Wine		
Chardonnay		
Tarapaca Chardonnay	4850	970
Two Oceans	4500	870
Jacobs Creek	4850	970
Sauvignon Blanc		
Pinot Grigio		
Danzante Delle Venezie	4850	970
Primo Amore Zonin Veneto	4850	970
Vermentino		
Casamatta Bianco	5250	1050
Malbec		
Mega Spileo	3150	670
Indian Wine	2650	570
Red Wine		
Pinot Nior		
Vina Tarapaca	4850	970
L Esprit De Bacchus Bordeaux	2750	550
Shiraz		
Jacobs Creek	4850	970
Cape Dreams	2500	500
Riunite Emilia	4250	850
Merlot		
Caliterra	4250	850
Indian Wine	3150	670

*Our standard measure is 30 ml. And for wine by glass is 150 ml.
Drink responsibly. Do not drink and drive.
Government rules as applicable*

Aperitif

Campari	399
Ricard	399
Pernod	349
Martini bianco I rosso	349

Vodka

Kauffman Inauguration Blend	9750
Kauffman Non-vintage	1500
Roberto cavalli	950
u'luvka	599
Grey Goose	849
Ciroc	599
Belvedere	649
Ketel one	549
Absolute Vodka	499
Smirnoff	449

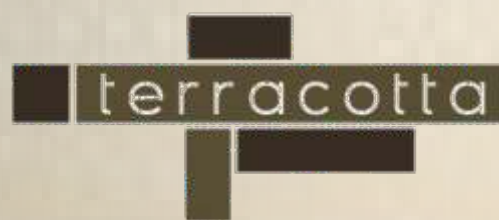
Gin

Bombay Sapphire	699
Tanqueray	599
Beefeater	549
Gordon	499
Greater Than	449

Single Malt

Glenlivet 21 YO.	3199
Glenfiddich 18 YO.	2499
Lagavulin 16 YO.	1599
Glenmorangie original	999
Glenfeddich 12YO	899
Laphroaig 10 years	899
Glenlivet 12 YO.	899
Talisker 10 YO.	899
Ardberg 10 YO.	749

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American Whiskey

Silver Select Jack Daniels	799
Gentleman Jack	649
Jack Daniels old no.07	749

Blended Whisky

Jhonie Walker King George V	4525
Chivas regal 25 YO.	2500
Johnnie walker blue label	2500
Royal salute	1800
Markers Mark	950
Chivas regal 18 YO.	1499
Ballantine's 17 YO.	1499
Johnnie Walker Double Black	899
Monkey shoulder	899
Jimbeam	599
Johnnie walker black label	799
Chivas regal 12 YO.	799
Johnnie walker green label	499
Ballantine's Finest	699
Canadian Club	599
100 Pipers Teachers	499
Black Dog Black & White	499

Liqueurs

Jägermeister	525
Sambuca Molinari	350
Baileys Irish cream	325
Kahlua	300
Amaretto	300

Rum

Pitu Cachaca	450
Malibu	400
Bacardi carta Blanca Old Monk	399

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Tequila

Patron XO	850
Don angel	599
Sauza silver	599

Cognac

Remy Martin XO	2150
Hennessy XO	1950
Martell XO	1950
Hennessy VSOP	1550
Hennessy VS.	799

Beer

Corona	595
Hoegaarden	575
Budwiser	475
Carlsberg	475
Bira blonde Bira white	475
Kingfisher ultra	395
Kingfisher premium	345

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Stimulating Beverages

250

choice of coffee

Espresso
Cappuccino
Latte
South Indian filter

Choice of tea

Darjeeling
Assam
Green
Earl grey
English breakfast
Masala

Sparkling water

299

Perrier 330 ml

Nourishing beverages

199

Choice of fresh Juice 150 Kcal

Orange
Pineapple
Watermelon
Mix fruit

Choice of milk shake and smoothies 386 Kcal

Chocolate
Vanilla
Banana
Strawberry
Cold coffee

Aerated beverage

199

Coke
Diet coke
O7 up
Tonic water
Soda water

Fresh lime

225

Sweet, salted or plain with

Soda
Water (Himalaya)

Natural mineral water

175

Himalaya 1000 ml