SFX
**VEGETARIAN SELECTION**

- **STACKED PARATHAS** 650
  Wheat flour flat bread stuffed with an assortment of potato, cauliflower, cottage cheese and onion served with feta yoghurt cilantro dip

- **MASALA FRIED IDLI SKEWERS** 650
  Crispy and crunchy spiced rice cakes served with coconut chutney

- **PICANTE BAKED BEANS ON CROISSANT** 650
  Croissants stuffed with spiced beans, chilli, peppers, tomato, onion, cilantro and topped with cheese

- **SAVOURY GREEN CURRY FRENCH TOAST** 650
  Served with raw papaya salad, sweet chilli sauce with an option of poached eggs

- **FRUIT BOWL** 650
  Seasonal diced fruits

**NON-VEGETARIAN SELECTION**

- **SMOKED SALMON CREAM CHEESE WAFFLE** 1295
  Served with homemade salsa

- **CREAMY CHICKEN AND AVOCADO SALAD SANDWICH** 850
  Rustic country loaf stuffed with chicken salad, ripe avocado and fresh greens

- **ROSS OMELETTE** 650
  Breakfast the local way.
  A flat veggie omelette topped with spicy xacuti gravy and chicken trimmings, best enjoyed with Goan bread

- **EGGS OF YOUR CHOICE** 650
  Omelette, sunny side up, scrambled, poached

**BEVERAGES**

- **SMOOTHIES AND SHAKES** 350
  Oreo / mango / berries / avocado

- **SEASONAL FRESH FRUIT JUICE** 350

**HANGOVER ALL DAY BREAKFAST**

*Kindly inform our associates if you are allergic to any of the ingredients. All prices are in Indian rupees and subject to applicable government taxes. We levy no service charge.*
### Small Bites to Share

#### Vegetarian Selection

- **Kasoondi Paneer Tikka** 950
  Served with garlic naan wedges and coriander mint chutney

- **Honey Sesame Cashews** 850
  Crispy local crop of cashew nuts tossed with fresh red chilli and honey, topped with white sesame seeds

- **Spider Web Pakoda – Vegan** 650
  Mixed vegetable gram flour crispies, served with date and jaggery chutney

- **Blue Cheese Chilli Naan Bites** 650
  Mini naan stuffed with blue cheese, chilli, cilantro and scallions

- **Stir Fried Lotus Stem and Beans – Vegan** 650
  A unique combination of lotus stem and fresh beans stir fried with black bean preserve

#### Non-Vegetarian Selection

- **Sesame Glazed Prawn Yakitori** 1395
  Skewered grilled prawns, leeks and cucumber soaked in a marinade of Japanese soy, honey, wine and chilli served with radish and seaweed salad

- **Maryland Crab Cakes** 1250
  Served with olive mustard remoulade and house salad

- **Polenta Crumbed Calamari** 1250
  Served with smoked paprika aioli and cucumber relish

- **Cheese Burst Mutton Seekh Kebab** 1250
  Minced lamb kebab stuffed with onion, cheese, cilantro served with Indian spiced onion salad and roasted tomato mustard chutney

- **SFX Tikka with Garlic Kulcha** 1250
  Assorted chicken tikka platter topped with onion and yoghurt salad, served on an oven baked kulcha

- **German Soft Pretzels** 650
  Served with an Indian grainy mustard dip

- **Gherkins Tempura – Vegan** 650
  Served with wasabi, pickled ginger and kikkoman soy

- **Hummus Falafel Platter** 650
  Served with marinated olives, feta crumble and pita packets

- **Cranberry and Cheese Stuffed Grilled Potatoes** 650
  Served with sago crispies and masala onion rings

- **Malabar Beef Chilli Fry** 1250
  An authentic coastal beef preparation served with Malabar paratha crisps and roasted coconut shavings

- **Salad Niçoise** 850
  Pan seared yellow fin tuna tossed with crispy fresh greens, beans, onions, olives, boiled egg, herbed potatoes and tomatoes

- **Ghee Roast Chicken Tenders** 850
  A must try Mangalorean chicken delicacy marinated with a secret blend of spices

- **Pork Chorizo Slider Poi** 650
  Local chorizo sausages in mini poi, served with homemade salad and hand cut fries

- **German Soft Pretzels** 650
  Served with an Indian grainy mustard dip

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MEAL IN A BOWL

- **BHUNA CHICKEN AND RICE** 1295
  Stir fried chicken tikka with a mélange of peppers paired with cracked cumin rice

- **GHEE ROAST MUTTON BOTI AND SET DOSA** 1295
  Pillowy soft rice pancakes served with boneless lamb morsels flavored with onion and clarified butter tempered with South Indian spices

- **MALAI NUTTY Kofta, Garlic Naan** 950
  Cottage cheese dumplings served with a cashew onion based curry

- **PAN FRIED NOODLE BOWL** 950
  Choice of pan fried noodles with and option of mind garlic wine sauce or fiery hot Sichuan sauce - vegetables / chicken / seafood

- **MAKE YOUR OWN GRILLED BOWL 950/1295**
  Choose your mains - vegetable / chicken / fish of the day / beef
  Choose the sauce - pepper jus / lemon butter / cheesy pesto
  Served with house salad and mashed potatoes

- **ENCHILADA GRATIN BOWL** 295
  Mexican enchiladas filled with your choice of chicken / beef or prawns topped with pepper chili and mornay sauce and gratinated beans

- **GOAN CURRY BOWL 950/1395/1295**
  Choice of vegetables / prawns / fish curry served with Goan brown rice

- **LOCAL PORK BOWL** 1295
  Steamed sannas served with chorizo chilli fry or pork vindaloo

DESSERT

- **DRUNKEN CHOCOLATE RUM CAKE** 650
  Served with strawberry compote, Bavarian cream and chocolate soup

- **WHISKY CHEESE CAKE DOME** 650
  Served with strawberry compote, Bavarian cream and chocolate soup

- **BOLE DE LARANJA** 650
  Portuguese style orange upside down cake, served with an orange zest reduction
SPARKLING COCKTAILS 650

RAVI’S SPARKALHUA
Sparkling wine, Kahlua

CLASSIC SPARKLER
Brandy, angostura bitters, sugar cube, sparkling wine

ULTRA MARINE
Blue curacao, sparkling wine

APEROL SPRITZ
Aperol, sparkling wine

CLASSIC OR FRUIT DAIQUIRI
(REGULAR OR FROZEN)
White rum, sweet and sour mix

ALL TIME CLASSICS 650

SIDE CAR
Cognac, cointreau, lemon juice

OLD FASHIONED
Bourbon and angostura bitters

PINACOLADA
Rum, coconut cream and pineapple juice

Bloody Mary
Vodka, tomato juice, Worcestershire and tabasco

LONG ISLAND ICED TEA
Vodka, gin, tequila, white rum, triple sec and cola

MAI TAI
White rum and dark rum, triple sec, almond syrup, orange juice and grenadine

CLASSIC OR FRUIT DAIQUIRI
(Regular or frozen)
White rum, sweet and sour mix

AUTOGRAFHAPS 650

CHAMOMILE MAR-TEA-NI
Gin, chamomile tea, honey and martini bianco

FRESH FRUIT MARTINI
Vodka, day’s fresh fruit, sweet and sour mix

BLOODY MARY
Vodka, tomato juice, Worcestershire and tabasco

THE CARIBBEAN MOJITO
White rum, lemon muddled with sugar and mint

LONG ISLAND ICED TEA
Vodka, gin, tequila, white rum, triple sec and cola

MAI TAI
White rum and dark rum, triple sec, almond syrup, orange juice and grenadine

CLASSIC OR FRUIT DAIQUIRI
(Regular or frozen)
White rum, sweet and sour mix

CAPTAINS COCKTAIL
Spiced rum, triple sec, sweet and sour mix with a sugar cinnamon rim

FORBIDDEN APPLE
Scotch whisky, fresh apple, apple juice, hazelnut syrup, lime juice

GREEN SIZZLE
Gin, crème de menthe, lemon juice, soda and bitters

SILVER SAND
Palm feni, pineapple juice, lemon juice with a splash of seven up

GOAN RUMBA
Cashew feni, rum, pineapple and orange juice

SUNDOWNER
Tequila, dark rum, orange juice and grenadine

AQUA
Vodka, blue curaçao, pineapple juice combined with sweet and sour

REBELLIOUS 600

SCREAMING ORGASM
Vodka, bailey’s and triple sec

CAPTAINS COCKTAIL
Spiced rum, triple sec, sweet and sour mix with a sugar cinnamon rim

BOMBER 69
Kahlua, bailey’s and rum

GREEN SIZZLE
Gin, crème de menthe, lemon juice, soda and bitters

SUNDOWNER
Tequila, dark rum, orange juice and grenadine

SENSATION
Crème de menthe and bailey’s

SILVER SAND
Palm feni, pineapple juice, lemon juice with a splash of seven up

AQUA
Vodka, blue curaçao, pineapple juice combined with sweet and sour

KAMIKAZE
Vodka, triple sec and lime juice
PITCHERS

BLOODY MARIA PUNCH
Jalapeño and serrano infused blanco tequila, a house bloody mix, with olive brine, and celery salt

LADIES KITTY BOWL
Lemon grass infused vodka iced tea, a mild sweet and tangy drink ideal for the ladies in the house

TIKI COCKTAILS

FREAKY TIKI
Spiced rum, coconut rum, sweet and sour, cranberry and club soda

AGUADA’S BASTION
White rum, spiced rum, muddled orange and fresh pineapple juice

CHOGUM’S SECRET
Bourbon, orange juice, lemon juice, orgeat, simple syrup

LEMONADE SANGRIA
Chardonnay, white rum, lemonade with sliced apple, sweet lime and berries

KOKITO
White rum muddled with kokum, coriander, sweet and sour mix

FREAKY TIKI
Spiced rum, coconut rum, sweet and sour, cranberry and club soda

AGUADA’S BASTION
White rum, spiced rum, muddled orange and fresh pineapple juice

CHOGUM’S SECRET
Bourbon, orange juice, lemon juice, orgeat, simple syrup

LEMONADE SANGRIA
Chardonnay, white rum, lemonade with sliced apple, sweet lime and berries

KOKITO
White rum muddled with kokum, coriander, sweet and sour mix

THREE KING’S ZOMBIE
Dark rum, lime, cinnamon syrup and grapefruit juice

MONKS TIKI TALE
Old monk, angostura bitter, pineapple and orange juice flambeed with orange oil

BAHAMA MAMA
Dark rum, coconut rum, pineapple juice, orange juice and lime soda

AFTER MEALS

ESPRESSO MARTINI
Vodka, kahlua and espresso

IRISH MARTINI
A blend of Irish whiskey and bailey’s

IRISH COFFEE
Irish whisky, espresso and cream

KINDLY INFORM OUR ASSOCIATES IF YOU ARE ALLERGIC TO ANY OF THE INGREDIENTS. ALL PRICES ARE IN INDIAN RUPEES AND SUBJECT TO APPLICABLE GOVERNMENT TAXES. WE LEVY NO SERVICE CHARGE.
### APERITIF

<table>
<thead>
<tr>
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<tbody>
<tr>
<td>Campari</td>
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<tr>
<td>Aperol</td>
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<tr>
<td>Martini Rosso</td>
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</tr>
<tr>
<td>Martini Bianco</td>
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### GIN

*Its bouquet comes from juniper berries, coriander, herbs and spices added to the grain mash during distillation*

<table>
<thead>
<tr>
<th>Alcohol</th>
<th>Price</th>
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<tbody>
<tr>
<td>Hendricks</td>
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<tr>
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<tr>
<td>Monkey 47</td>
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<td>Befeater</td>
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<tr>
<td>Gordon's</td>
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<tr>
<td>Greater Than</td>
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<tr>
<td>Blue Riband</td>
<td>275</td>
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<tr>
<td>Hendricks</td>
<td>900</td>
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<tr>
<td>Tanqueroy 10</td>
<td>650</td>
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<td>Gordon's</td>
<td>400</td>
</tr>
<tr>
<td>Greater Than</td>
<td>400</td>
</tr>
<tr>
<td>Blue Riband</td>
<td>275</td>
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</tbody>
</table>

### RUM

*Coming from the word “rum bullion” – kill devil, this Barbados spirit and its fraternal twin cane spirit are made by distilling the fermented molasses*

<table>
<thead>
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<tbody>
<tr>
<td>Bacardi Carta Blanca</td>
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<tr>
<td>Bacardi Reserve</td>
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<tr>
<td>Captain Morgan</td>
<td>325</td>
</tr>
<tr>
<td>Old Monk</td>
<td>225</td>
</tr>
<tr>
<td>Cabo</td>
<td>225</td>
</tr>
<tr>
<td>Hendricks</td>
<td>900</td>
</tr>
<tr>
<td>Tanqueroy 10</td>
<td>650</td>
</tr>
<tr>
<td>Monkey 47</td>
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<td>Bombay Sapphire</td>
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<td>Gordon's</td>
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</tr>
<tr>
<td>Greater Than</td>
<td>400</td>
</tr>
<tr>
<td>Blue Riband</td>
<td>275</td>
</tr>
</tbody>
</table>

### VODKA

*Diminutive of the word “voda” - vodka is said to be developed in the northern European region. Polish claim it was their discovery. The Russians will tell you it was theirs*

<table>
<thead>
<tr>
<th>Alcohol</th>
<th>Price</th>
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<tbody>
<tr>
<td>Befeater</td>
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</tr>
<tr>
<td>Absolut</td>
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<tr>
<td>Absolut Elyx</td>
<td>575</td>
</tr>
<tr>
<td>Ciroc</td>
<td>500</td>
</tr>
<tr>
<td>Grey Goose</td>
<td>500</td>
</tr>
<tr>
<td>Absolut</td>
<td>400</td>
</tr>
<tr>
<td>Smirnoff</td>
<td>350</td>
</tr>
<tr>
<td>Smirnoff + Espresso</td>
<td>350</td>
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</tbody>
</table>
Tequila

Tequila and its country cousin mezcal are made by distilling the fermented juice of agave plant in Mexico. The agave is a spiky-leaved member of the lily Family

**CORRALEGO REPOSADO** 600
**CAMINO GOLD** 425
**CAMINO SILVER** 425

**FENI**

**FENI CASHEW** 175
**FENI PALM** 175

**LIQUEURS**

**JAGERMEISTER** 600
**BLUE CURAÇAO** 375
**Cointreau** 425
**KAHLUA** 375
**BAILEY’S IRISH CREAM** 400
**CREME DE MENTHE** 225
**DRAMbuie** 400
**TRIPLE SEC** 225

**RARE WHISKY**

**VIVANTA BY TAJ PRIVATE RESERVE ABERLOUR 1993, 17 YEARS, SPEYSIDE** 1600

**THE WHISKEY:** From the carefully selected stock of Duncan Taylor Scotch Whisky Ltd, Whisky Magazine and a guild of connoisseurs from Vivanta by Taj, have handpicked this exclusive bottle for whisky aficionados like you. Distilled at Aberlour using crystal clear spring water from the River Lour and matured in a single Hogshead, the Vivanta by Taj Private Reserve is a wonderful expression of this rare whisky.

**NOSE:** Initial vanilla and toffee aromas followed by oranges and a sweet maltiness. Quite creamy with a hint of liquorice.

**PALATE:** Citrus notes of lime zest and tangy orange coupled with brown sugar and toffee apples.

**FINISH:** Soft creamy finish with heavier fruits dominated by black cherries and figs, with a lingering caramel toffee note.

**ABERLOUR, 16 YEARS, SPEYSIDE** 750
**ABERLOUR, 12 YEARS, SPEYSIDE** 550
# SCOTCH WHISKY

<table>
<thead>
<tr>
<th>Whisky</th>
<th>Price</th>
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<tr>
<td>Royal Salute</td>
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<tr>
<td>Johnnie Walker Blue</td>
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<tr>
<td>Chivas Regal 25 Yo</td>
<td>1250</td>
</tr>
<tr>
<td>Johnnie Walker XR 21 Yo</td>
<td>1200</td>
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<tr>
<td>Chivas Regal 18 Yo</td>
<td>750</td>
</tr>
<tr>
<td>Johnnie Walker Double Black 18 Yo</td>
<td>700</td>
</tr>
<tr>
<td>Chivas Regal Extra 18 Yo</td>
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</tr>
<tr>
<td>Johnnie Walker Platinum 18 Yo</td>
<td>650</td>
</tr>
<tr>
<td>Johnnie Walker Gold Label Reserve</td>
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</tr>
<tr>
<td>Chivas Regal 12 Yo</td>
<td>550</td>
</tr>
<tr>
<td>Johnnie Walker Black Label</td>
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<tr>
<td>Johnnie Walker Red Label</td>
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<tr>
<td>Teachers 50 Yo</td>
<td>375</td>
</tr>
<tr>
<td>100 Pipers 12 Yo</td>
<td>350</td>
</tr>
<tr>
<td>Ballantine’s Finest 350</td>
<td>350</td>
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<tr>
<td>Teachers Highland 350</td>
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<tr>
<td>Greenwich Black Dog 12 Yo</td>
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<tr>
<td>Black and White 350</td>
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</tr>
<tr>
<td>JBB Rare 350</td>
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<td>100 Pipers 300</td>
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<td>VAT 69 300</td>
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# AMERICAN AND IRISH WHISKEY

<table>
<thead>
<tr>
<th>Whisky</th>
<th>Price</th>
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<tbody>
<tr>
<td>Jack Daniel’s</td>
<td>575</td>
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<tr>
<td>Jameson</td>
<td>375</td>
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</table>

# SINGLE MALT

Distilled in traditional pot stills; they transport you into far away lands with dreams like images of quaint riverside mills with wood smoke fire, gurgling mountains and wind swept grass on lakeside hills.

<table>
<thead>
<tr>
<th>Whisky</th>
<th>Price</th>
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<tbody>
<tr>
<td>Lowland</td>
<td></td>
</tr>
<tr>
<td>Glenkinchie Aged 12 Yrs</td>
<td>600</td>
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<tr>
<td>Islay</td>
<td></td>
</tr>
<tr>
<td>Lagavulin Aged 16 Yrs</td>
<td>800</td>
</tr>
<tr>
<td>Talisker Aged 10 Yrs</td>
<td>600</td>
</tr>
<tr>
<td>Smokehead Aged 10 Yrs</td>
<td>600</td>
</tr>
<tr>
<td>Caol Ila Aged 12 Yrs</td>
<td>550</td>
</tr>
<tr>
<td>Highland</td>
<td></td>
</tr>
<tr>
<td>Glenord Aged 12 Yrs</td>
<td>550</td>
</tr>
<tr>
<td>Speyside</td>
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<tr>
<td>The Glenlivet Aged 18 Yrs</td>
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<tr>
<td>Longmorn Aged 15 Yrs</td>
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<tr>
<td>Longmorn DC 750</td>
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<tr>
<td>The Glenlivet Founder’s Reserve</td>
<td>650</td>
</tr>
<tr>
<td>Glenfiddich Aged 12 Yrs</td>
<td>650</td>
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<tr>
<td>The Glenlivet Aged 12 Yrs</td>
<td>550</td>
</tr>
<tr>
<td>Cragganmore Aged 12 Yrs</td>
<td>500</td>
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</table>
INDIAN SINGLE MALT

AMRUT AMALAGAM 450  PAUL JOHN EDITED 450

COGNAC & BRANDY

One of the finest spirits in the world. The chalky soil, temperate climate, gentle sunlight and the ugni blanc grapes are the four elements that come together to produce this unique product known as cognac.

<table>
<thead>
<tr>
<th>Brand</th>
<th>Price</th>
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<tr>
<td>HENNESSY RICHARD</td>
<td>9500</td>
</tr>
<tr>
<td>HENNESSY XO</td>
<td>1600</td>
</tr>
<tr>
<td>MARTELL XO</td>
<td>800</td>
</tr>
<tr>
<td>JANUS BRANDY</td>
<td>325</td>
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BEERS & MEAD

<table>
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<th>Price</th>
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<tr>
<td>HOEGAARDEN</td>
<td>475</td>
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<tr>
<td>CORONA</td>
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<tr>
<td>ASAHI</td>
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<tr>
<td>BIRA WHITE</td>
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<tr>
<td>MOONSHINE APPLE CIDR</td>
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<tr>
<td>MOONSHINE COFFEE MEAD</td>
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<tr>
<td>HEINEKEN</td>
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<tr>
<td>BIRA BLONDE DRAUGHT</td>
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<td>BIRA WHITE DRAUGHT</td>
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<td>SIMBA WIT</td>
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<td>KINGFISHER PREMIUM</td>
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ALCOPOPS

<table>
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<tbody>
<tr>
<td>BACARDI BREEZER</td>
<td>275</td>
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</table>

Orange, Jamaican passion and cranberry.
## Champagnes & Sparkling Wines

### Vintage Champagne

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<th>Wine</th>
<th>Price</th>
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<tbody>
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<td>Dom Perignon, Brut</td>
<td>25000</td>
</tr>
<tr>
<td>Moët &amp; Chandon</td>
<td>11500</td>
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<tr>
<td>Veuve Clicquot Ponsardin, Brut</td>
<td>11000</td>
</tr>
<tr>
<td>G.H. Mumm, Cordon Rouge, Brut</td>
<td>10500</td>
</tr>
</tbody>
</table>

### Non Vintage Champagne

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Moët &amp; Chandon</td>
<td>11500</td>
</tr>
<tr>
<td>G.H. Mumm, Cordon Rouge, Brut</td>
<td>10500</td>
</tr>
</tbody>
</table>

### Sparkling Wines

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Ti Amo Prosecco Brut</td>
<td>4250</td>
</tr>
<tr>
<td>Chandon Brut</td>
<td>3000</td>
</tr>
<tr>
<td>Jacob Creek Brut</td>
<td>3250</td>
</tr>
<tr>
<td>Sula Brut</td>
<td>2000</td>
</tr>
</tbody>
</table>

### Rose Sparkling Wines

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Castellier, Vino Spumante Rose</td>
<td>2500</td>
</tr>
</tbody>
</table>

## White Wines

### France

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Joseph Drouhin, Chardonnay</td>
<td>6750</td>
</tr>
<tr>
<td>Wine French Sancerre</td>
<td>6750</td>
</tr>
<tr>
<td>Saint Cosme, Little James Basket Press</td>
<td></td>
</tr>
<tr>
<td>Viozignier–Sauvignon Blanc</td>
<td>4500</td>
</tr>
</tbody>
</table>

### Italy

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Marchesi Di Barolo, Gavi Di Gavi, Cortese</td>
<td>6250</td>
</tr>
<tr>
<td>Sartori De Verona, Pinot Grigio</td>
<td>3250</td>
</tr>
<tr>
<td>Danzante, Pinot Grigio</td>
<td>3250</td>
</tr>
</tbody>
</table>

### Spain

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Azzulo, Chardonnay–Viura</td>
<td>2750</td>
</tr>
<tr>
<td>Cruccilllon, Macabeo</td>
<td>1800</td>
</tr>
<tr>
<td>Campo Viejo Viura Tempranillo Blanca</td>
<td>4000</td>
</tr>
</tbody>
</table>

### Portugal

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Floral de Meda Bianco</td>
<td>2750</td>
</tr>
</tbody>
</table>

### United States of America

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cakebread Cellars, Chardonnay</td>
<td>11500</td>
</tr>
<tr>
<td>Kendall–Jackson, Vintner’s Reserve, Chardonnay</td>
<td>5500</td>
</tr>
<tr>
<td>Location</td>
<td>Winery</td>
</tr>
<tr>
<td>--------------</td>
<td>----------------------------</td>
</tr>
<tr>
<td>Australia</td>
<td>Oxford Landing, Sauvignon Blanc</td>
</tr>
<tr>
<td></td>
<td>Jacob's Creek, Chardonnay</td>
</tr>
<tr>
<td>New Zealand</td>
<td>Cloudy Bay, Sauvignon Blanc</td>
</tr>
<tr>
<td></td>
<td>Saint Clair, Sauvignon Blanc</td>
</tr>
<tr>
<td>Chile</td>
<td>Tarapaca, Chardonnay</td>
</tr>
<tr>
<td>India</td>
<td>Fratelli Vineyards, Chardonnay</td>
</tr>
<tr>
<td></td>
<td>Fratelli Vineyards, Sauvignon Blanc</td>
</tr>
<tr>
<td></td>
<td>Grover Vineyards, Sauvignon Blanc</td>
</tr>
<tr>
<td></td>
<td>Sula Vineyards, Riesling</td>
</tr>
<tr>
<td></td>
<td>Sula Vineyards, Chenin Blanc</td>
</tr>
<tr>
<td></td>
<td>Sula Vineyards, Sauvignon Blanc</td>
</tr>
</tbody>
</table>
RED WINES

FRANCE

CHATEAU SMITH HAUT LAFITTE 1999
Pessac Leognan, Bordeaux
22500

JOSEPH DROUHIN
LA FORET BOURGOGNE, PINOT NOIR
Burgundy, France
6750

JOSEPH DROUHIN
BEAUJOLAIS VILLAGES, GAMAY
Burgundy, France
4750

SAINT COSME, LITTLE
JAMES BASKET PRESS, GRENACHE
Rhone Valley, France
4750

ITALY

BRUNELLO DI MONTALCINO
CASTELLO BANFI
Tuscany, Italy
15000

LA BRANCABA TRE,
SANGIOVESE – CABERNET
SAUVIGNON
Tuscany, Italy
5000

DANZANTE, DELLA SICILIA, MERLOT
Sicily, Italy
3500

PATER, SANGIOVESE
Tuscany, Italy
3500

SPAIN

CRUCILLION, GARNACHA–
TEMPRANILLO
Campo de Borja, Spain
1800

CAMPO VIEJO TEMPRANILLO
Rioja, Spain
4000

AUSTRALIA

BRANDS OF COONAWARRA,
LAIRA VINEYARDS,
Cabernet Sauvignon
5250

JACOB’S CREEK,
SHIRAZ – CABERNET
Barossa Valley, Australia
2500

NEW ZEALAND

SAINT CLAIR, PINOT NOIR
Marlborough, New Zealand
5500

BRANCOTT ESTATE PINOT NOIR
Marlborough, New Zealand
5500

ARGENTINA

BODEGA NORTON RESERVA
MALBEC
Mendoza Valley, Argentina
4250

SOUTH AFRICA

RUPERT AND ROTHSCCHILD
VIGNERONS,
CABERNET SAUVIGNON – MERLOT
Western Cape, South Africa
6000

PORTUGAL

FLORAL DE MEDEA TINTO
Douro, Portugal
2750

INDIA

FRATELLI SETTE, MERLOT –
CABERNET SAUVIGNON
Solapur, India
4500

FRATELLI VINEYARDS,
SANGIOVESE
Solapur, India
2100

GROVERS LA RESERVA,
SHIRAZ
Nandi Hills, India
1900

GROVERS, CABERNET
SAUVIGNON
Nashik, India
1900

SULA VINEYARDS, SATORI,
TEMPRANILLO
Nashik, India
1900
ROSE WINES

INDIA

SULA VINEYARDS,
ZINFANDEL BLUSH ROSE
Nashik, India
$1900

GROVERS VINEYARDS,
SHIRAZ ROSE
Nandi Hills, India
$1900

DESSERT WINE

SULA VINEYARDS,
LATE HARVEST (375ML),
CHENIN BLANC
Nashik, India
$1250

DESSERT WINE

MARVELLOUS STEM-WINES BY THE GLASS
SPARKLING AND ROSE WINES

SULA VINEYARDS, SULA BRUT
Nandi Hills, India
$500

GROVERS VINEYARDS,
ZINFANDEL BLUSH ROSE,
Nandi Hills, India
$450

WHITE WINES

DANZANTE, PINOT GRIGIO, ITALY
$650

SARTORI DE VERONA PINOT GRIGIO
$650

TARAPACA, CHARDONNAY, CHILE
$650

JACOB’S CREEK, CHARDONNAY,
AUSTRALIA
$550

FRATELLI VINEYARDS,
CHARDONNAY, INDIA
$450

SULA VINEYARDS,
CHENIN BLANC, INDIA
$450

RED WINES

DANZANTE, DELLA SICILIA,
MERLOT, ITALY
$650

PATER, SANGIOVESE, ITALY
$650

JACOB’S CREEK,
SHIRAZ—CABERNET, AUSTRALIA
$550

FRATELLI VINEYARDS,
SANGIOVESE, INDIA
$500

SULA VINEYARDS, SATORI,
TEMPRANILLO, INDIA
$450
### AQUADA PUNCH
Classic combination of tropical fruit juices

### KISS THE SAND
Orange squash, ginger, khus syrup, topped with cola

### GREEN ORCHID
Lemongrass spiked with chili, ginger ale and khus syrup

### ROSE LEMONADE
Lemon juice, ginger, rose water and sugar syrup, topped with soda

### PASSIONATE KISS
Pineapple and cranberry juice, topped with seven up

### TAHITIAN COFFEE
Lime juice, orange juice, simple syrup, passion fruit purée, guava purée, cold brew, honey syrup

### MANGO MULE
Mango juice, lime juice, black salt, honey, ginger ale

### LAVENDER LEMONADE
Lavender, lemon juice, honey and water

### SPICY WATERMELON MINT AQUADA FRESCA
Watermelon, sugar, lime juice, mint leaves and jalapeno

### LEMONGRASS JASMINE ICED TEA
Lemongrass, lemon, jasmine tea and lychee juice

### RIKI TIKI TAVI
Roasted pineapple purée, lime and coconut caramel

### REVITALIZER
Carrot juice, apple juice, ginger syrup and lime juice

### ICED GREEN TEA
Cold brew green tea, lemon and honey

### AERATED BEVERAGES, JUICES AND MORE...

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>PERRIER SPARKLING WATER 750ML</td>
<td>450</td>
</tr>
<tr>
<td>PERRIER SPARKLING WATER 330ML</td>
<td>275</td>
</tr>
<tr>
<td>RED BULL</td>
<td>275</td>
</tr>
<tr>
<td>GINGER ALE OR TONIC WATER</td>
<td>200</td>
</tr>
<tr>
<td>HIMALAYAN NATURAL MINERAL WATER</td>
<td>150</td>
</tr>
<tr>
<td>SELECTION OF DIET AND AERATED BEVERAGES</td>
<td>150</td>
</tr>
<tr>
<td>PACKAGED JUICES</td>
<td>150</td>
</tr>
<tr>
<td>SEASONAL FRESH FRUIT JUICE</td>
<td>350</td>
</tr>
<tr>
<td>TENDER COCONUT WATER</td>
<td>275</td>
</tr>
<tr>
<td>JALJEERA</td>
<td>275</td>
</tr>
<tr>
<td>SOL KADI</td>
<td>275</td>
</tr>
<tr>
<td>COLD COFFEE</td>
<td>275</td>
</tr>
<tr>
<td>CHOICE OF MILKSHAKES</td>
<td>275</td>
</tr>
<tr>
<td>VANILLA, STRAWBERRY, MANGO, BANANA</td>
<td></td>
</tr>
<tr>
<td>LASSI OR BUTTERMILK</td>
<td>275</td>
</tr>
<tr>
<td>HERITAGE GOAN LASSI</td>
<td>275</td>
</tr>
<tr>
<td>COFFEE</td>
<td>275</td>
</tr>
<tr>
<td>TEA</td>
<td>275</td>
</tr>
<tr>
<td>BOURNVITA / HOT CHOCOLATE</td>
<td>275</td>
</tr>
</tbody>
</table>

**OUR STANDARD MEASURE IS 30 ML**

**KINDLY INFORM OUR ASSOCIATES IF YOU ARE ALLERGIC TO ANY OF THE INGREDIENTS**

**ALL PRICES ARE IN INDIAN RUPEES AND SUBJECT TO APPLICABLE GOVERNMENT TAXES**

**WE LEVEY NO SERVICE CHARGE**
TEAS

SINGLE ESTATE GOPALDHARA DARJEELING
The ‘champagne of all teas’ from one of the highest and most prized tea estates in the world. It lends a floral bouquet with a refreshing flavor on the tongue and blooms in taste as it cools down.

SINGLE ESTATE CASTLETON MUSCATEL DARJEELING
Harvested in early summer, the young leaves yield a light tea with a prominent muscatel flavor. A gentle afternoon tea with a fragrant, complex and woody bouquet.

SINGLE ESTATE MAKAIBAR SECOND Flush
This gold leaf tea is grown in the most environmentally sensitive way. It is full of sweet aromas and just with the right amount of briskness.

DIKSAM SECOND FLUSH ASSAM
A collection of early spring, this estate is renowned to produce an exquisitely smooth tea with a strong flavor and a malty finish. Served with milk.

LANGLAI ORGANIC ASSAM
An orthodox tea making a deep brown liquor with subdued malt like flavor. Recommended with milk.

EARL GREY
A superior black tea with the essence of bergamot oil.

TAJ FORT AGUADA BLEND
A blend of Darjeeling and Assam, malty characteristic of Assam, musky taste and aroma of Darjeeling.

HERBAL SELECTION

ORGANIC GREEN TEA
High grade Darjeeling green tea, typical aroma of green tea, no bitterness, light pale liquor, floral notes, good aftertaste full of anti-oxidants.

ORGANIC SOUTH AFRICAN ROOIBOS
Caffeine free and a rich source of vitamin C and excellent for overall wellbeing. It has strong, yet smooth woody taste. It comes from a shrub called Aspalathus linearis and falls under the tisane category.

HIBISCUS
It has a soothing aroma and calming effects, making it the perfect nightcap. The light golden brew has a sweet, light and herbaceous taste, and gentle notes of apple.

CHAMOMILE
It has a soothing aroma and calming effects, making it the perfect nightcap. The light golden brew has a sweet, light and herbaceous taste, and gentle notes of apple and is caffeine free.

MINT
Sourced from Palampur, Himachal Pradesh is caffeine free. Extremely refreshing and relaxing at the same time. It has a lingering cooling effect. Great for digestion and lungs.

COFFEES

AGED MONSOON MALABAR
A coffee discovered accidentally by the Dutch. Known as the “single malt” in the coffee world, enjoy smoothness never experienced before.

ARAKU COFFEE
Premium grade washed Arabica, famous for organic properties, produced by the tribals in an eco-friendly way under the shades.

COORG COFFEE
Coorg known as the ‘coffee cup of India’ blend of Arabica & Robusta and has strong notes. This would be medium dark roasted to suit both black coffee and Espresso shots.

ETHIOPIAN YIRGACHEFFE COFFEE
One of The Prized Coffee of Africa, has got a rich flavor and aroma.

CAPPUCINO
Espresso blended with equal parts of steamed milk and velvety milk foam.

ESPRESSO ITALIANO
Freshly ground coffee beans, steam extracted for a rich and Concentrated flavour with a very fine texture.

ESPRESSO ROMANO
Espresso served with lemon peel on the side.

INSTANBUL CAFÉ
A strong cup of coffee flavoured with cardamom.

AFFOGATO
Vanilla ice cream with a shot of espresso.

POUR OVER (WITH OR WITHOUT ICE)
Coffee brewed by slowly pouring water on ground coffee. Smooth, clean, ideal to sip on without adding milk.

ESPRESSO ROMANO