

The Blue Bar Ethos

A well balanced cocktail is achieved by managing two essential factors, balance and harmony!

The essence of The Blue Bar is the amalgamation of homemade infusions, syrups, bitters, luxury spirits and fresh ingredients. The art of mixology, the flavour of fresh ingredients and the perfect equilibrium in each cocktail is what defines us.

We invite you to experience the passion and knowledge of our Liquid Chefs and raise a toast to the finely crafted concoctions!

16th on the List of CNN top 50 hotel Bars in the world 2015



Joel Scholtens Lindsay

Having travelled far and wide, Joel Scholtens Lindsay, hails from the East coast of Australia. During his trips to countries like UK, USA, Europe, Asia and North Africa, Joel was heavily influenced by the diverse cultures and tastes and his liquid symphonies stand as testament to his knowledge and experience. The ability to create liquid cocktail fantasies upon guest requests is a skill Joel has mastered and one he pulls off with great charm, flair and poise. Practicing his craft for nigh 24 years, Joel is a connoisseur of taste and an expert mixologist.



Dilbar Rawat Singh

Charming, charismatic and the personification of passion, Dilbar is a treasure trove of talent. He brings to the table his experience, ranging over 7 years and his mastery in balancing cocktails. Concocting divine liquid delights while catering to every whim and fancy of the customer is just another day for this maestro!



Lovely Miglani

The opening member of our resident team of expert mixologists, Lovely believes that the perfect cocktail is the perfect amalgamation of senses like taste, sight and smell. He strongly believes that a Liquid Chef must know his patron in order to get an acute idea of the tastes and flavours which will stimulate their senses. He quotes, "Great cocktails are more than just drinks"



Vikram KU Sharma

Energetic, charismatic, passionate, driven are a few words to describe the youngest enigma of the team at Blue Bar. Vikram is fond of experimenting with various compositions and creating magic out of mere liquids. The passion with which he strives forward and his eagerness to always learn and innovate makes him an invaluable member of the team at Blue Bar.



THE FLUID KITCHEN

850

A collection of new cocktails each featuring homemade ingredients

Romeo and Juliet Martini

the two lovers' Italian lemon and balsamic vinegar come together for a secret liaison; homemade Lemoncello and lemon infused Vodka have help love blossom.

Sesame Street

feel the kid inside, sesame oil washed Gentleman Jack, ginger flavoured honey water and orange, and if you see a big yellow bird, you know its Sesame Street.

Arabian Night

a romantic combination of date infused Rum, pistachio syrup, mint tea, spice bitters to make you feel like you're under the star next to a desert oasis.

Heaven's Brie

the elegance of Gold Label with the vinegary taste of brie cheese schrub, Pouilly Fuisse Chardonnay, a hint of sour with a squeeze of lemon and rocket bitters

Chaiwala Cocktail

dedicated to the chaiwala's of India, gingernut cookie infused El Ron Prohibido Rum, lemon grass, ginger and served with masala chai ice ball.

Popeye "The Sailor Man"

Popeye loves his European spinach and being a sailor he also loves his El Ron Prohibido Rum with Cointreau and chilli bitters.

Sweet New World

a sweet temptation, salted caramel infused Vodka with a little sour touch of passionfruit and hint of heat with jalapeño. Let your tastes discover a new world.

Kyoto

Cardhu Single Malt is brought to life with the Japanese flavours Yaki-nori seaweed syrup, light soya sauce, pickled ginger and a hint of hand crafted wasabi bitters.



PETITE

850

A collection of short drinks

Blue Monkey

a fun happy drink, vanilla infused Vodka, blueberry yogurt, maple syrup for the person who is young at heart over rocks.

Sacred Heart

named after the famous church in Delhi, plum infused Woodfords Reserve Bourbon, with Martini Rosso, raisin Syrup and Indian spice bitters, straight up.

Prune Sazarac

an iconic Blue Bar mix of prune infused Martell VSOP Cognac, spice syrup, Indian spice bitters, orange bitters and a wash of Absinthe over rocks.

Amazing Grace

the pure gracefulness of Woodfords Reserve Bourbon infused with figs and walnuts, with spice syrup, Indian spice bitters and lemon bitters, straight up. Amazing Grace!

Blazing Saddles

do you like fire?! Absinthe and Jagermeister with rosemary and spices flambéed and poured blazing over, Correlejo Reposado Tequila with passionfruit and pineapple.



GRANDE

850

A collection of long drinks

Aristocrat

a long blend of prune infused Cognac, Black Label, prune raisin and plum syrup, orange juice, ginger over ice; a drink for a classy Aristocrat!

The Long Kiss Goodnight

a long mix of Glenfiddich 12 yrs, balsamic vinegar, blackberry, cranberry and apricot, and a touch of Penfolds Cabernet Sauvignon; you will be wanting to taste it on your lips!

Asian Mule

a timeless blue bar classic with ketel one vodka, lemongrass, kaffir lime leaf, galangal, lime juice and ginger beer. If you think you like a Moscow Mule time to go Asian!

India Gold

one of our most popular cocktails ever! Gold Label Whisky, Cointreau, darjeeling tea, honey topped with a Hoegaarden and orange foam



MARTINIS

850

Pineapple Pomegranate Martini

a refreshing blend of pineapple infused Vodka, pomegranate and Crème de Cassis

001 Beet The Vesper

the cocktail of secret agent 001, beetroot infused Gin, a homemade Lillet style aperitif, tandoori charcoal bitters, orange bitters, washed with jackfruit and curry leaf infused Glenfidich 12 yrs. Your palate likes flavours slightly more complex than the Bond himself!

Smoked Negroni

the vintage classic combination of Gin, Martini Rosso and Campari then saturated with masala chai smoke served straight up with a hint of modern sophistication.

Blue Bar Martini

our homemade Gin is handcrafted with love, a secret recipe with juniper berries and botanicals finished with an orange twist.

French Martini

French Grey Goose Vodka with one side raspberry and one side pineapple.

Chocolate Martini

do you love chocolate? then try our combination of dark chocolate infused Ketel One Vodka, chocolate sauce with melted white chocolate over the top.

Espresso Martini

Ketel One Vodka, espresso, Café Patron and vanilla a classic after dinner arrangement



BUBBLING

1250

Mama Mia

berry infused Ciroc Vodka, Framboise, mango topped with Champagne so tasty that a band named ABBA wrote a hit single about it!

Mimosa

Champagne and orange juice so anytime can feel like Sunday brunch



SIMPLE SUMMERTIME!!!

850

Indian Mojito

Bacardi Rum, mint, mint chutney, lime, sugar, soda.

Fruit Mojito

Bacardi Rum, mint, lime, sugar, soda flavoured with your choice of:
(passionfruit, blackberry, blueberry, strawberry, mango, raspberry, watermelon, cucumber, peach, ginger, kaffir lime leaf or apricot)

Fruit Margarita

Correlejo Tequila, Cointreau, lime, flavoured with your choice of:
(passionfruit, blackberry, blueberry, strawberry, mango, raspberry, watermelon, peach, cucumber, ginger, kaffir lime leaf or apricot)

Fruit Daiquiri

Bacardi Rum, lime, sugar flavoured with your choice of:
(passionfruit, blackberry, blueberry, strawberry, mango, raspberry, watermelon, peach, cucumber, ginger, kaffir lime leaf or apricot)

Fruit Collins

Gin, lime, sugar, soda flavoured with your choice of:
(passionfruit, blackberry, blueberry, strawberry, mango, raspberry, watermelon, peach, cucumber, ginger, kaffir lime leaf or apricot)



SHOTS

850

Jagger Bomb

Jagermeister, red bull

B52

Baileys, Kalhua, Cointreau

BB Chocolate Shot

house secret recipe

Sour and Black

Vodka, lemon, balsamic vinegar

Caramel Cream

caramel salted Vodka, Bailey's Irish Cream



VINTAGE

850

Rusty nail

Drambuie, Chivas Regal 12 yrs

Martini

Tanqueray Dry Gin, Martini Extra Dry

Spanish Sangarita

Red Wine infused with mixed fruit, Cointreau, topped with sprite

Whiskey Sour

Bourbon, angostura bitters, egg white, lemon

Cosmopolitan

Grey Goose Vodka, Cointreau, cranberry, lime

Long Island Iced Tea

the three whites Gin, Rum Tequila with flavoured Vodka Triple Sec, lime, coke

Bloody Mary

Vodka, lime, tobasco, worcestershire sauce, salt, pepper; made mild, medium or spicy!

Old Fashioned

Woodfords Reserve Bourbon, angostura bitters



SPICY DUCK

500

Qing Ceremony

Hendricks Gin, pickled salted plum a Chinese street delicacy, mandarin with homemade oriental bitters and chilli bitters.

Smoke of Dragons

fried mushrooms smoked with lap souchong tea and infused with Black Label, szechwan pepper, dry red chilli and coriander syrup, lemon, coffee bitter and lemon bitters

Crouching Tiger Hidden Rose

a cocktail recipe of Correlejo triple distilled Tequila, spring onion syrup, sriracha sauce, kiwi fruit and jasmine tea.

Zheshan

enjoy the drink with sweet and smokey flavours of Laphroaig 10 yrs, Gold Label, caramel, charsui sauce and banana in a Chinese flower pot, a fan!



VIRGINS

450

Tuscan sunset

balsamic vinegar, apricot, cranberry, blackberry

Bondi Road

pineapple, basil, raspberry, ginger beer

Original Dream

prune raisin and plum syrup, orange juice, ginger

New Relationship

raspberry, lemon, mint, ginger ale

Running Bull

kiwi, kiwi syrup, apple juice, red bull

Sweet Hot Passion

passionfruit, vanilla, tabasco, sprite

Berry Blast!

strawberry, raspberry, blueberry, cranberry



HEALTHY DRINKS (Sugar Free) 450

Good Fortune

apricot, basil, lime, soda

Distinction

pineapple, basil, soda

Heavenly Monk

fresh orange juice, kaffir lime, lemon grass

Bees Passion

kiwi, passion fruit, honey

Arabic Iced Tea

peach purée, mint, honey, iced tea



EATS

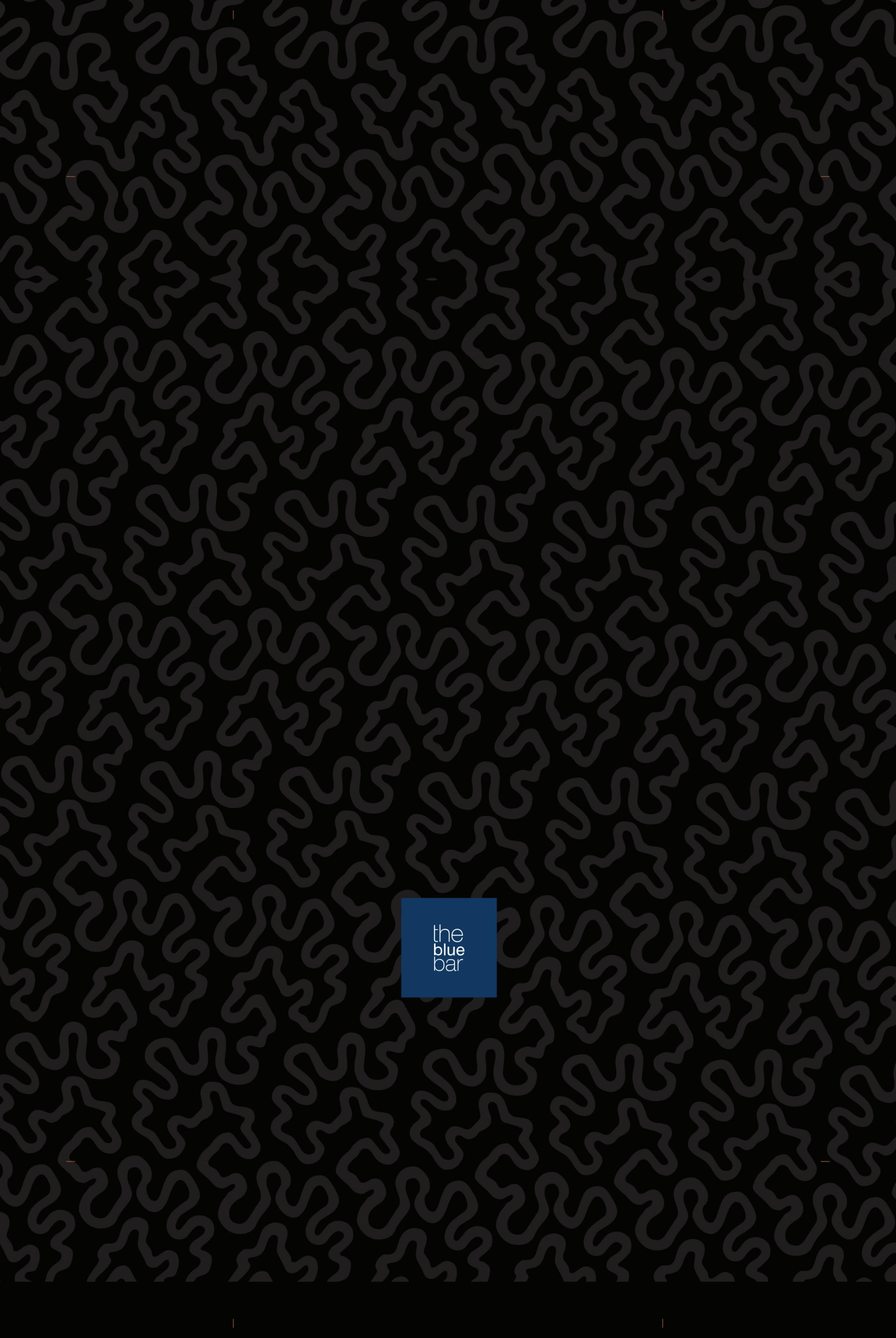
Non-vegetarian

Black Pepper Lamb	850
sliced lamb tossed with black pepper sauce	
Deep Fired Spicy Shrimp Shui Jiao	1200
minced spicy prawn deep fried dumpling	
Chicken Dry Red Chili	775
stir fried sliced chicken with dried red chilli and spring onions	
Kashmiri Mirch ka Murg Tikka	775
tender morsels of chicken, Kashmiri chilli and hung yoghurt marinade, cooked in tandoor	
Fish Tikka	775
river sole in Kashmiri chilli, yoghurt, cooked in tandoor	

Vegetarian

Crispy Spring Roll, Mushroom, Milk in Truffle Oil	650
condensed milk marinated button mushroom and onion	
Sichuan Tofu	650
deep fried tofu with Sichuan chilli bean paste	
Achari Mirch ka Paneer Tikka	650
char grilled cottage cheese, hung yoghurt and pickled chilli marinade	
Aloo Tikki	650
crisp patty of potatoes and herbs	
Subz Shikampuri Kebab	650
crisp vegetable kebabs, with a core of spiced herbed hung yoghurt	

All prices are in Indian rupees and subject to government taxes
All our menus are free of trans-fats
Please inform our associates if you are allergic to any ingredients



the
blue
bar