### NIGIRI SUSHI

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>SHIITAKE</td>
<td>Mushroom</td>
<td>550</td>
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<tr>
<td>ASPARA</td>
<td>Asparagus</td>
<td>550</td>
</tr>
<tr>
<td>TOBIKO ZUCCHINI</td>
<td>Blanched zucchini, flying fish roe</td>
<td>550</td>
</tr>
<tr>
<td>UNAGI</td>
<td>Teriyaki eel</td>
<td>550</td>
</tr>
<tr>
<td>SHAKE</td>
<td>Salmon</td>
<td>700</td>
</tr>
<tr>
<td>MAGURO</td>
<td>Tuna</td>
<td>700</td>
</tr>
<tr>
<td>BOTAN EBI</td>
<td>Prawns</td>
<td>700</td>
</tr>
<tr>
<td>YELLOW TAIL</td>
<td>Hamachi</td>
<td>700</td>
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<tr>
<td>IKURA ZUCCHINI</td>
<td>Blanched zucchini, salmon roe</td>
<td>700</td>
</tr>
</tbody>
</table>

Prices mentioned above are in Indian rupees, exclusive of applicable government taxes. We levy no service charge. Please inform us if you are allergic to any ingredient.
MAKI SUSHI

CRUNCHY EDAMAME ROLL  🌿 🌿 
Edamame beans, tanuki, sesame seeds, ichimi  850

VEGETARIAN PHILADELPHIA  🌿 🌿 
Cream cheese, avocado, jalapeno, sesame seeds  850

TEMPURA ASPARA URAMAKI  🍽️ 
Tempura fried asparagus, cream cheese, tanuki  850

CRISPY CALIFORNIA  🌿
Cucumber, avocado, peppers, tanuki  850

SPICY TUNA  ⚾️
Tuna, spicy mayonnaise, ichimi  950

CALIFORNIA ROLL  ⚾️ 🌿
Crab meat, avocado, cucumber, spicy mayonnaise tobiko  950

SPICY SHAKE  🌿 ⚾️
Salmon, avocado, spicy mayonnaise, sesame seed  950

PRAWN TEMPURA URAMAKI  🍽️ 🌿 ⚾️
Tempura fried prawns, spicy mayonnaise, tanuki  950

SOFT SHELL CRAB ROLL  🌿 🌿 ⚾️
Tempura fried soft shell crab, tanuki, flying fish roe  950

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TEPPANYAKI
Choice of teppanyaki rice
Options of either vegetable, chicken or seafood

VEGETABLES

ATSUAGE
Bean curd
1200

KINOKO YAKI
Assorted mushroom
1200

ASPARA
Asparagus
1200

ASSORTMENT OF VEGETABLES
1200

SEAFOOD

YAKI SUZUKI
Fillet of Chilean sea bass, sprout, soy, mirin
2500

SHAKE
Icelandic salmon fillet grilled, wilted pokchoy, sprout
2500

EBI
King prawns grilled, wilted pokchoy, sprout, butter garlic
2500

MEAT AND POULTRY

CHIKIN
Diced chicken, sprout, yakitori sauce
1200

KOHITSUJI
New Zealand lamb chops, garlic pepper
2500

BUTA ROSU NIKU
Belgium pork belly, pokchoy, ginger soy
1500

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ROBATAYAKI

POTATO AND SCALLION  ⚫  ⚫  550
Potato skewers with scallion

TOFU  ⚫  ⚫  750
Tofu, garlic teriyaki

MUSHROOM  ⚫  ⚫  850
Spiced shiitake, button mushroom

TIGER PRAWN  ⚫  ⚫  950
Teriyaki prawn yaki

CHICKEN AND LEEKS  ⚫  ⚫  650
Chicken skewers, leeks

YUZU LAMB  ⚫  ⚫  750
Marinated lamb slices

KIMCHI PORK  ⚫  750
Gochujang chilli, sesame paste marinated pork

DON BURI
Rice bowl

SAKE DON  ⚫  950
Icelandic salmon, avocado slices over sticky rice, garlic ponzu, salmon roe

UNAGI DON  ⚫  ⚫  1500
Teriyaki glazed grilled eel over sticky rice, garlic ponzu, flying fish roe

CHIRASHI  ⚫  1500
Assorted fish slices topped over sticky rice, garlic ponzu, tobiko

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Lactose  Gluten  Egg  Seafood  Crustacean  Sesame  Soya  Nuts
CHINESE
STARTERS

VEGETARIAN

ASPARAGUS
Crispy asparagus, smokey Szechuan oil, chilli, Chinese herbs

CRISPY PLUM CHILLI LOTUS STEM
Slices of lotus root, plum, chilli

SAUTEED KENYAN BEANS
Kenya beans, light soy, sesame oil, rice wine

STEAMED BEAN CURD
Silken tofu, fresh chilli, celery, spring onion, flavored soy

DYNAMITE CORN AND MACADAMIA NUTS
Crispy corn dumpling, macadamia, homemade fiery mayonnaise

NON VEGETARIAN

SALT AND PEPPER PRAWNS
Prawn, potato starch, spring onion, coriander, chillies, crispy garlic

PAN FRIED CHILLI FISH
Kolkata bhetki, fresh red chillies, scallion

STIR FRIED CALAMARI
Sautéed squid, butter, fresh garlic and chilli

MOUNTAIN CHICKEN
Crispy chicken, button chili, Szechuan pepper

SZECHUAN LAMB
Dry chilli braised lamb slices, ginger, garlic, scallion

SPARE RIBS CHILLI HOISIN
Crispy pork spare ribs, fresh chilli, hoisin

ROAST PORK GARLIC PEPPER
Marinated slow roast Belgium pork belly, crushed black pepper, garlic

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Lactose  Gluten  Egg  Seafood  Crustacean  Sesame  Soya  Nuts
DIMSUMS

VEGETABLE DUMPLINGS  450
Assorted vegetable, sesame oil, rice wine

VEGETABLE KOTHE  450
Pan fried assorted vegetable dumpling

STEAMED WATER CHESTNUTS AND POK CHOI DUMPLINGS  500
A Cantonese delicacy, pok choy, water chestnut, sesame oil, rice wine

TRUFFLE EDAMAME DUMPLING  550
Truffle infused creamy edamame crystal dim sum

KAFIR LIME SCALLOP  650
Marinated scallop, xo sauce, spring onion

STEAMED PRAWN SUI MAI  700
Open face prawn dumpling, sesame oil, light soy, flying fish roe

CHICKEN KOTHE  550
Pan fried chicken dumpling, light soy

STEAMED PORK SUI MAI  550
Open face minced pork dumpling, sesame oil, light soy

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Lactose   Gluten   Egg   Seafood   Crustacean   Sesame   Soya   Nuts
OPEN BAO

CARAMELIZED ONION BAO 450
Red onion, spring onion, honey, 5 spices

MUSHROOM BAO 550
5 spices flavored sautéed mushroom

CHICKEN BAO 650
Hoisin marinated chicken flavored with ginger

SPICY LAMB BAO 650
Chilly garlic tossed lamb, Asian coleslaw, cilantro

SOUP

BURNT GARLIC WONTON CLEAR SOUP 350
Sesame oil, rice wine flavored vegetables broth, roasted garlic, spring onion

VEGETABLE 350

CHICKEN 350

CRAB MEAT AND BEAN CURD THICK SOUP 450
Crab meat, tofu, sesame oil, egg drop, spring onion

HOT AND SOUR SOUP 350
Spicy pepper thick soup, soy, spring vegetables, chilli oil, Chinkiang vinegar

VEGETABLE 350

CHICKEN 350

PORTABELLA MUSHROOM BROTH 350

VEGETABLE 350

CHICKEN 450

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STEAM BOAT (MEAL IN ITSELF)

SOBA NOODLE AND SCALLION WITH SHIITAKE MUSHROOM 750
Buck wheat noodles, shiitake, wakame, tofu, miso broth

RAMEN NOODLES BROTH 750
Wheat noodles, shiitake, wakame, tofu, miso broth
VEGETABLE 750
CHICKEN 750
PORK 850

MAIN COURSE

VEGETARIAN

STIR FRIED CHINESE GREENS 650
Flavored Asian greens stir fried, sesame oil, Chinese wine, roasted garlic

5 JEWEL MUSHROOM HOT POT 750
Flavorful simmered mushroom bowl

STIR FRIED SEASONAL VEGETABLES, KUNG PAO STYLE 850
Asian vegetables, dry red chilli, fried ginger, garlic, Szechuan peppercorns, rice wine, Chinkiang vinegar, cashew nut

SZECHUAN MAPO TOFU WITH VEGETABLES 850
Spicy silken tofu, vegetables, scallion, fermented chilli bean sauce

EGGPLANT AND MUSHROOM WITH HOT GARLIC SAUCE, SERVED IN CLAY POT 850
Hunan style stir fried aubergine, button mushroom, spicy, sour chilli

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Lactose  Gluten  Egg  Seafood  Crustacean  Sesame  Soya  Nuts
SEA FOOD

FRIED GROUPER FILLET IN BLACK BEAN CHILLI SAUCE 1050
Marinated fish slices, sweet peppers, scallion, spicy fermented black bean

CHILLI CRAB 1500
Mud crabs, fresh chilli, curry oil

STIR FRIED PRAWNS WITH HOMEMADE XO SAUCE 1500
Prawn marinated with garlic, spicy dry shrimp, scallop sauce

STEAM SEA BASS FILLET WITH LIGHT SOY 2200
Ginger flavored light soy infused sea bass, spring onion, sesame oil

BRAISED LOBSTER IN BUTTER CHILLI OYSTER 2800
Bay Lobster, garlic, ginger flavored fermented bean sauce

POULTRY AND MEAT

KUNG PAO CHICKEN 950
A spicy stir-fried chicken, dry red chilli, Szechuan peppercorns, rice wine

STIR FRIED CHICKEN WITH CASHEWNUT IN SOY 950
Braised chicken, sautéed vegetables, garlic, light soy sauce, cashew nut

DICED CHICKEN WITH BLACK BEAN CHILLI SAUCE 950
Fresh chilli spiked chicken, fermented black bean sauce

ROAST DUCK 3000
Five spice, caramelized sugar enhanced slow roasted duck with pancake and homemade sweet bean sauce

TWICE COOKED LAMB WITH GINGER AND SPRING ONION 1050
Shaoshing wine marinated lamb, flavored sweet bean sauce

SWEET AND SOUR PORK 1050
Cantonese style Belgium pork belly, diced pineapple, sweet peppers

DOUBLE COOKED PORK 1050
Braised, stir-fried Belgium pork belly slices, Napa cabbage, spicy ginger chilli sauce

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RICE AND NOODLES

XO SEAFOOD AND EGG FRIED RICE  550
Mix seafood, egg stir-fried with rice, spicy dry shrimp, scallop sauce

TRADITIONAL MOON FAAN  450
5 spices flavored steamed pot rice, sesame flavored soy sauce
VEGETABLE  450
CHICKEN  450

BURNT GARLIC VEGETABLE FRIED RICE  450
Roasted garlic flavored stir-fried rice, vegetables, scallions, light soy

FRIED NOODLES WITH BEAN SPROUT  450
Traditional wok tossed hakka noodles, vegetable, scallion, bean sprout
VEGETABLE  450
CHICKEN  450

STEAMED JASMINE RICE  400

DESSERTS

SEASME FERRO ROCHE  450
Ferro rocher, vanilla ice cream

MATCHA TEA CHEESE CAKE  450
Matcha tea, cream cheese, sesame crunch, raspberry coulis

DATE AND ADZUKI BEAN CAKE  450
Dates, yoghurt, adzuki bean, coconut ice cream

MANDARIN CRÈME BRULEE  450
Sweet mandarin compote, meringue, almond biscotti

BERRY AND VANILLA BAVAROISE  450
Berry compote, vanilla mousse, white chocolate

JASMIN CHOCOLATE PARFAIT  450
55% cacao chocolate, jasmine tea incoction

HOMEMADE ICE CREAM  250
Yuzu/tender coconut/kaffir lime/bailey’s

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Lactose  Gluten  Egg  Seafood  Crustacean  Sesame  Soya  Nuts
Our Standard serving measure is 30 ml. All prices are in Indian rupees and exclusive of taxes.

Alcohol will not be served to patrons under 21 years of age.

### WORLD IN YOUR GLASS

<table>
<thead>
<tr>
<th>Wine Name</th>
<th>Origin</th>
<th>Price</th>
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<tbody>
<tr>
<td>VINA TARAPACA, CHARDONNAY</td>
<td>XXXX CHILE</td>
<td>900</td>
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<tr>
<td>KLOOF STREET, CHENIN</td>
<td>XXXX SOUTH AFRICA</td>
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<tr>
<td>JACOB’S CREEK, CHARDONNAY</td>
<td>XXXX AUSTRALIA</td>
<td>900</td>
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<tr>
<td>SULA, SAUVIGNON BLANC</td>
<td>XXXX INDIA</td>
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<tr>
<td>FRATELLI, CHENIN BLANC</td>
<td>XXXX INDIA</td>
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<tr>
<td>COSECHA, MERLOT</td>
<td>XXXX CHILE</td>
<td>900</td>
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<tr>
<td>JACOB’S CREEK, SHIRAZ</td>
<td>XXXX AUSTRALIA</td>
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<tr>
<td>KLOOF STREET, ROUGE</td>
<td>XXXX SOUTH AFRICA</td>
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<tr>
<td>SULA, DINDORI</td>
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<tr>
<td>GROVER’S, LA RESERVE</td>
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### CHAMPAGNE AND SPARKLING

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<th>Champagne Name</th>
<th>Origin</th>
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<tr>
<td>TAITTINGER, FRANCE</td>
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<td>MOËT &amp; CHANDON IMPERIAL BRUT</td>
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<tr>
<td>CHANDON BRUT, INDIA</td>
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<tr>
<td>SULA BRUT, INDIA</td>
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### GLOBAL COLLECTION - WHITE

<table>
<thead>
<tr>
<th>Wine Name</th>
<th>Origin</th>
<th>Price</th>
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<tbody>
<tr>
<td>FRAMINGHAM MARLBOROUGH, SAUVIGNON BLANC</td>
<td>XXXX NEW ZEALAND</td>
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<td>SAINT CLAIR MARLBOROUGH, SAUVIGNON BLANC</td>
<td>XXXX NEW ZEALAND</td>
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<tr>
<td>ST. URBANS-HOF, RIESLING QBA</td>
<td>(&quot;OLD VINES&quot;) XXXX GERMANY</td>
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<tr>
<td>SAINT COSME LITTLE JAMES BASKET PRESS, SAUVIGNON-VIOGNIER</td>
<td>XXXX FRANCE</td>
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<td>THE WOLFTRAP BOEKENHOUTSKLOOF, VIOGNIER-CHENIN BLANC</td>
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<tr>
<td>NEDERBURG, SAUVIGNON BLANC</td>
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<tr>
<td>TWO OCEANS, CHARDONNAY</td>
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<tr>
<td>BOEKENHOUTSKLOOF, THE CHOCOLATE BLOCK, SYRAH XXXX SOUTH AFRICA</td>
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<td>QUERCIABELLA, CHIANTI CLASSICO DOCG XXXX ITALY</td>
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<tr>
<td>FRAMINGHAM MARLBOROUGH, PINOT NOIR XXXX NEW ZEALAND</td>
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<td>SAINT CLAIR MARLBOROUGH, PINOT NOIR XXXX NEW ZEALAND</td>
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<td>ST COSME LITTLE JAMES BASKET PRESS, GRENACHE XXXX FRANCE</td>
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<td>NEDERBURG, PINOTAGE XXXX SOUTH AFRICA</td>
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<td>TWO OCEANS, PINOTAGE XXXX SOUTH AFRICA</td>
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<tr>
<td>FRATELLI CHARDONNAY XXXX INDIA</td>
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<tr>
<td>GROVERS SAUVIGNON BLANC XXXX INDIA</td>
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|  |
|------------------|--|
| FRATELLI SETTE CABERNET SAUVIGNON - SANGIOVESE XXXX INDIA | 4500 |
| FRATELLI SANGIOVESE XXXX INDIA | 4000 |
| FRATELLI CLASSIC SHIRAZ XXXX INDIA | 4000 |

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<th>BEER</th>
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<tr>
<td>CORONA EXTRA</td>
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<td>HOEGAARDEN</td>
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<td>KINGFISHER ULTRA</td>
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<tr>
<td>BUDWEISER</td>
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<tr>
<td>KINGFISHER PREMIUM</td>
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<tr>
<td>BUDWEISER</td>
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SPIRITS

APERITIFS AND DIGESTIVES
JÄGERMEISTER 600
BAILEYS IRISH CREAM 500
KAHLUA 500
CAMPARI 450
MARTINI ROSSO 350
MARTINI BIANCO 350
MALIBU 350
MOLINARI SAMBUCA 350
APEROL 350

SINGLE MALTS

GLENFIDDICH
18 Y.O 2000
15 Y.O 750
12 Y.O 650

GLENLIVET
18 Y.O 2000
15 Y.O 750
12 Y.O 650

LAGAVULIN 16 Y.O 1200
BOWMORE 12 Y.O 1000
ARDBERG 10 Y.O 1000
CLYNELISH 14 Y.O 850
GLENKINCHIE 12 Y.O 850
CRAGGANMORE 12 Y.O 750
CARDHU 12 Y.O 750
SINGLETON GLEN ORD 12 Y.O 700
GLENMORANGIE 700
LAPHROAIG 10 Y.O 700
DALWHINNIE 15 Y.O 700
CAOL ILA 12 Y.O 650
TALISKER 10 Y.O 650

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ABERLOUR 12 Y.O 550
ARDMORE 12 Y.O 550
AMRUT FUSION 450
PAUL JOHN 450
BRILLIANCE EDIT BOLD

**BLENDeded WHISKEY**

FROM THE HOUSE OF PERNOD RICARD
ROYAL SALUTE 21 Y.O 2550
CHIVAS REGAL
25 Y.O 2550
18 Y.O 1250
12 Y.O 500
BALLANTINE RESERVE 12 YRS 450

FROM THE HOUSE OF JOHNNIE WALKER
BLUE 2500
GOLD 1000
DOUBLE BLACK 600
BLACK 500

JACK DANIEL 600
JIM BEAM 400
JAMESON 400
GRANTS 400
CANADIAN CLUB 400

TEACHERS
50 400
HIGHLAND CREAM 400

**TEQUILA**

SAUZA GOLD 650
JOSE CUERVO 650

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<tr>
<th><strong>VODKA</strong></th>
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<td>BELVEDERE</td>
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<tr>
<td>ABSOLUTE ELYX</td>
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<tr>
<td>BELUGA NOBLE</td>
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<tr>
<td>CIROC</td>
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<tr>
<td>KETEL ONE</td>
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<td>FINLANDIA</td>
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<td>ABSOLUT</td>
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<td>BLUE PEPPER</td>
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<td>MANDERINE</td>
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<td>RASPBERRY</td>
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<tr>
<td>HENDRICKS</td>
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<tr>
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<td>BEEFEATER</td>
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<td>BOMBAY SAPPHIRE</td>
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<td>GORDONS</td>
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<table>
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<tr>
<td>BACARDI WHITE</td>
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<tr>
<td>OLD MONK</td>
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<tr>
<td>BACARDI BLACK</td>
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<table>
<thead>
<tr>
<th><strong>COGNAC</strong></th>
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<tr>
<td>REMY MARTIN XO</td>
<td>2550</td>
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<tr>
<td>HENNESSY XO</td>
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<tr>
<td>REMY MARTIN VSOP</td>
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<tr>
<td>HENNESSY VS</td>
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<tr>
<td>MARTELL VSOP</td>
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COCKTAILS

CLASSICS

MOJITO
White rum, mint, lemon, sugar syrup

MARGARITA
Tequila, orange liqueur, lime juice

DAIQUIRI
White rum, citrus juice, sugar

COSMOPOLITAN
Vodka, cranberry, orange liqueur

FOR YOUR TABLE
Get your desired pitcher from above at 1500

TRENDING

MELON PATCH
Vodka, melon liqueur, triple sec, soda, orange slice

MADRAS COCKTAIL
Vodka, cranberry juice, orange juice, lime wedges

THE BAZAAR
Vodka, Tequila, grape juice, lime juice, cucumber

SMOKEY WHALE
Single malt, vodka, brown sugar, angostura bitters, aniseed

NEGRONI
Whiskey, campari, vermouth, cointreau

QUINTESSENTIAL G&T
Gin, tonic, macerated fruits and herbs

THE BIRD CAGE
Gin, cocoa powder, bitters, lemon juice

FOR YOUR TABLE
Get your desired pitcher from above at 2000

Our Standard serving measure is 30 ml. All prices are in Indian rupees and exclusive of taxes.
Alcohol will not be served to patrons under 21 years of age.
INSPIRED BY SOI N SAKE

DRAGON SMASH
Gin, dragon fruit, rosemary, lime juice, sugar syrup

GREEN DRAGON
Vodka, lime juice, honey, matcha tea powder

THE MONK
Old monk, coconut cream, pineapple juice, orange juice, nutmeg powder

GREAT WALL
Pineapple, white vinegar, sangriya syrup, vodka

SILKROUTE
Fresh apple, lime juice, sugar syrup, thyme, vodka, maple syrup
## ESSENTIALS

### JUICES

- **FRESH**
- **CANNED**

### MILKSHAKE

Strawberry, banana carmel, blue current, chocolate, vanilla

### COFFEE

- **HOT**
  - Macchiato / Ristretto / Flat white
  - Latte / Cappuccino / French press
- **ICED**
  - Frappe / Mocha / Fresh mint
  - Peanut butter / Vanilla and cinnamon

### SPARKLING

Blue lagoon / Espresso vanilla

### TEA

- **LUXURY TEA**
- **TWG**
- **INDIAN MASALA CHAI**
  - Tetley

### WATER

- **AERATED**
  - Perrier, San Benedetto, Himalayan
- **STILL**
  - Veen, Himalayan

### ENERGY DRINKS

- **250**

### AERATED BEVERAGES

- **150**

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