Inspired by the many creations of khansamas and cooks of the Indian era, our Master 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.

Food Allergy Assistance

It is our endeavor to take special care of all our guests. If you or anyone in your party is allergic to any food, please inform your server before you order your meal and they would assist you in ordering food items to suit you.
Gharana - 1249
A three course dining menu

Zayka - 1549
A four course dining menu

Shahi Raunak - 1849
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
1050

Flight of three wines
Danzante Pinot grigio  
Fratelli Sangiovese  
Sula chenin blanc
1450

Flight of five wines
Sula Sauvignon blanc  
Fratelli Gran Cuvee Brut  
Nederburg Shiraz SA  
Santana Classic Tempranillo  
Sula chenin blanc
1950
Nimona ki tikki
Green pea patties stuffed with cashewnut and cheese, mildly spiced with cumin, asafoetida and yellow chilli

Our sommelier recommends    500
Sula brut  1  Fratelli ms chardonnay and sauvigion blanc

Aloo bukhara kofta
Cottage cheese dumpling stuffed with prune cooked in light cashew gravy, Flavored with saffron

Dal tadka
Yellow lentils tempered with cumin, ginger, tomatoes and chilli

Muttar pulao
Kernels of basmati rice cooked with green peas

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

Our sommelier recommends   550
Nederburg shiraz SA  1  Fratelli sangiovese

Malai murg tikka
Cream cheese and yogurt marinated boneless chicken cubes flavored with garlic and cardamom cooked to perfection in tandoor

Our sommelier recommends   500
Grover shiraz  1  Fratelli rose shiraz

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

Dal tadka
Yellow lentils tempered with cumin, ginger, tomatoes and chilli

Muttar pulao
Kernels of basmati rice cooked with green peas

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

Our sommelier recommends   550
Santana classic tempranillo  1  Nederburg shiraz SA

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

Our sommelier recommends   400
Sula chenin blanc

Our sommelier recommends   400
Sula chenin blanc
**Zayka**

**Nimona ki tikki**
Green pea patties stuffed with cashewnut and cheese, mildly spiced with cumin, asafoetida and yellow chilli

**Bharwan tandoori kumbh**
mushrooms stuffed with dry fruits, bell peppers and cheddar

*Our sommelier recommends* 500
Sula sauvignon blanc, Fratelli gran cuvee brut

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**Tamatar pudina shorba**
Fresh mint scented ripe tomato broth

**Kadhai of tandoori cottage cheese**
Cottage cheese sautéed with onion, tomato masala and tempered with crushed spices

**Dal tadka**
Yellow lentils tempered with cumin, ginger, tomatoes and chilli

**Subz pulao**
Kernels of basmati rice cooked with mixed vegetables

**Garlic butter naan**
Leavened bread of enriched refined wheat flour topped with garlic Baked in clay oven

*Our sommelier recommends* 550
Jacobs creek shiraz cabernet

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

*Our sommelier recommends* 400
Fratelli chenin blanc

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**Malai murg tikka**
Cream cheese and yogurt marinated boneless chicken cubes flavored with garlic and cardamom cooked to perfection in tandoor

**Sarsonwali mahi tikka**
Fish marinated with mustard paste and cooked in the clay oven

*Our sommelier recommends* 500
Danzante pinot grigio

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**Murgh dhaniya shorba**
Chicken soup flavored with fresh coriander

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

**Dal tadka**
Yellow lentils tempered with cumin, ginger, tomatoes and chilli

**Subz pulao**
Kernels of basmati rice cooked with mixed vegetables

**Garlic butter naan**
Leavened bread of enriched refined wheat flour topped with garlic Baked in clay oven

*Our sommelier recommends* 550
Santana classic tempranillo, Nederburg shiraz SA

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

*Our sommelier recommends* 400
Fratelli chenin blanc
Shahi Raunak

Palak patta papri chaat

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

Sarsonwali broccoli
Mustard and cream marinated broccoli florets cooked in clay oven

Our sommelier recommends ₹500
Sula brut  I  Sula sauvignon blanc

Tamatar pudina shorba
Fresh mint scented ripe tomato broth

Baingan bharta
Eggplant char-grilled in the tandoor and finished with mild spices, yoghurt

Aloo bukhara kofta
Cottage cheese dumpling stuffed with prune cooked in Light cashew gravy, flavored with saffron

Dal makhani
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
Kernels of basmati rice cooked with mixed vegetables

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

Our sommelier recommends ₹400
Fratelli chenin blanc

Galawati kebab
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
Prawns marinated with yogurt flavored with a mix of Indian spices from the clay oven

Our sommelier recommends ₹500
Fratelli chardonnay  I  Sula sauvignon blanc

Murgh dhaniya shorba
Chicken soup flavored with fresh coriander

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

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

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

Zaffrani murgh tawa pulao
Cooked together on tawa, with brown onion, green chilli, ginger and coriander

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

Our sommelier recommends ₹550
Sensi montepulciano d'abruzzo sangiovese

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

Our sommelier recommends ₹400
Fratelli chenin blanc
The Terracotta Signatures

Zaffrani mawa kofta  525
Dumplings made up of saffron, dry fruits and mawa cooked in a mild cashew and cream gravy

Terracotta special dal makhani  525
Traditional Punjabi preparation made from black lentils simmered overnight on tandoor cooked with fresh tomato puree, finished with cream and homemade butter

Galawati kebab  650
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 chicken  650
Famous preparation from the city of Lahore in Punjab is cooked in rich tomato and cream gravy, flavored with dried fenugreek

Peeli mirch aur achari jheenga  825
Chilli, pickling spices marinated prawns from the clay pot

Badam aur lehsoon ki kheer  425
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.

375

Tamatar pudina shorba
fresh mint scented ripe tomato broth

Murgh dhaniya shorba
chicken soup flavored with fresh coriander

Kebabs

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  525
Non vegetarian  650
Seafood  825

Sarson wali brocoli
Mustard and cream marinated broccoli florets cooked in clay oven

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

Bharwan tandoori kumbh
Fresh button mushrooms stuffed with dry fruits, bell peppers and cheddar cooked in clay oven

Pothari paneer tikka
Cottage cheese coated with pickled spices, lemon and cooked in a clay oven

Dahi ke kebab
Exotic kebab from the city of awadh made with hung curd and herbs

Karare aloo
Crisp batter fried baby potato, tossed in tangy masala, sprinkled with coriander

Bhutte de kebab
Griddle cooked pattie made with corn kernels and spices

Bharwan tamatar aur shimla mirch
Stuffed tomato and bell pepper cooked in the clay oven and gratinated with cheese

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

Sarsonwali mahi tikka
River sole fillet marinated with mustard paste and cooked in the clay oven

Peshawari murgh
Marinated boneless chicken cubes flavored with pomegranate juice cooked in the clay oven

Malai murgh tikka
Cream cheese marinated boneless chicken with garlic and cardamom cooked in the clay oven

Galawati kebab
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

Khaas seekh kebab
Skewered lamb mince flavored with clove, black pepper, scallions, barley, and coriander leaf
### Vegetarian 525

**Peshawari chole**
Soaked chickpea simmered overnight with the traditional ‘potli masala’ cooked in ‘peshawari style’

**Do khumb shimla mirch masala**
A delicate combination of duet of mushroom with green bell pepper tossed in a tomato and onion masala

**Dum aloo methi hara pyaz**
Baby potatoes tossed with fresh fenugreek & green onion with subtle spices

**Kadhai of tandoori cottage cheese**
Cottage cheese cubes simmered in rustic tomato gravy, accentuated by capsciums named after the indian wok.

**Aloo bukhara kofta**
Cottage cheese dumpling stuffed with prune cooked in light cashew gravy, flavored with saffron

**Baingan bharta**
Roasted aubergine pulp, cooked with onion, tomato, chilli. Finished with desi ghee

**Bhindi kurkure**
Julienne of crispy fried okra dusted with spices

**Saufiyana lasooni saag**
Baby spinach tempered with dill leaves, onions and finished with clarified butter

**Subz lazeez handi**
Assortment of vegetables sautéed with onion tomato and spices, braised in brown cashew nut gravy, finished with chopped coriander and fried red chili

**Dal tadkewali**
Yellow lentils tempered with cumin, ginger, tomatoes and chilli

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

### Non vegetarian Seafood 825

**Jheenga joshina**
Prawns simmered in rustic tomato gravy, accentuated by capsciums

**Tawa macchi**
Ginger, garlic and Kashmiri red chilli marinated darne of king fish cooked on a griddle plate

**Lobster….. Terracotta way 2499**
Battered lobster morsels gently tossed in onions, peppers and fresh coriander presented in its shell

### Non vegetarian Poultry 650

**Murgh makhani**
Tandoor roasted pulled chicken in tomato based rich velvety gravy, finished with white butter and cream

**Methi murgh**
Tender chicken combined with fresh fenugreek leaves, spices and homemade butter finished with dry kasoori methi powder

**Kadhai murgh**
Chicken morsels braised with crushed spices tossed with pimentos, onion and tomato

**Highway dhabewala murgh**
Home style country chicken curry with tomato, chilies, potato and spices

### Non vegetarian Meat 675

**Nalli nihari**
Lamb shank cooked on slow flame, flavored with potli masala

**Gosht rogan josh**
Lamb simmered in Kashmiri red chilli gravy with a hint of fennel and garlic

**Terracotta raan 950**
Whole baby lamb leg smoked with whole spices, cooked to perfection

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**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.
Rice

Awadhi gosht biryani  675
Succulent lamb in brown onion, mint and yoghurt yakhni with saffron scented basmati rice, cooked in traditional dum style

Zaffrani murgh tawa pulao  650
Chicken curry and rice cooked together on tawa, topped with brown onion, green chilli, ginger and coriander

Subz dum biryani  525
Mixed vegetables in yoghurt, brown onion, ginger, mint gravy and fragrant rice, cooked together in dum style.

Saada chawal  375
Steamed white rice

Flavored rice  375
Kernels of basmati rice cooked with green peas/mixed vegetables

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  165

Naan- garlic/butter/plain/cheese/cheese & olive
Leavened bread of enriched refined wheat flour baked in clay oven

Khasta roti
Leavened crisp and flaky flat bread made from whole wheat flour, cumin and clarified butter

Roomali roti
Large paper thin refined wheat flour bread cooked on inverted dome shaped griddle

Tandoori roti
Wheat flour bread baked in clay oven

Multigrain roti
Bread from clay oven with selected multi grains

Warqi paratha
Exotic ajwain flavored multi layered bread, baked in clay oven

Pudina parantha
Flaky crusted whole wheat bread flavored with mint baked in clay oven

Onion chilli kulcha
Refined flour bread stuffed with onion and green chilli cooked in clay oven

Dahi  365
Masala chaas
Thin yogurt based drink with refreshing taste of ginger

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

Raita
Tempered yoghurt with roasted cumin powder/ cucumber/boorani
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.

**Sewai ka muzzafar**
Vermicelli cooked in milk and sugar enriched with dry fruits flavored with vetivier

**Kesariya rasmalai**
An Indian specialty made with pan-reduced milk

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

**Kulfi**
Our unique flavors to surprise you
MIXOLOGIST CREATION

Tease Creation
799

hot and sour
tequila and scotch with tamarind puree overtaken by honey, black salt, hot sauce and black pepper

Tapster signatures – local and best “blind tasters”
699

freshenup
a thrilling combination of vodka, crushed byadgi mirch, bijapur nimboo with dashes of simple syrup

south side of whitefield
gin with citrus, simple syrup and muddled mint, shaken well and topped with sparkling water

filtertini
vodka with hazelnut tort, filter coffee and coconut cream, add simple syrup and shake

Eastern Mix - MYNT infographics
599

tiger
gin, fresh pineapple, basil, cilantro with sweet chili sauce and lime juice

cherry blossom
vodka & dry vermouth with refreshing melon and cranberry shaken with cassia bark

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.
MIXOLOGIST CREATION

Vinotails
Clip art with wines
499

Sangria revelries
light red wine, vodka, triple sec and muddled fruits

Inspired from mimosa
sparkling chandon brut, grand marnier and orange
Juice

Vino Mino
white wine, mint, bacardi, brown sugar, lime

Classic revisited
the beginners of cocktails
499

bloody marry
vodka, tomato juice, lime, brine, black salt, pepper,
hot sauce and Worcestershire sauce

classic margarita
tequila, triple sec and lime juice

cosmopolitan
vodka, lime juice, triple sec and cranberry juice

mojito
rum, mint sprigs & sparkling water, lime juice and
sugar syrup,

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
Our Tech Tonics
499

*experience the burst of flavors our special tonics and botanicals mixes*

*ginger spritz – gin sonic*
gin, homemade ginger ale, sour, sweetener and bitter

*delilah – the French harvest*
gin, triple sec, lime juice, aromatic bitter, tonic water

*melon and mai*
bacardi, apricot tart, melon syrup, bitter and sparkling water

*beaten apple*
light scotch, green apple and beetroot juice, jaggery with tonic

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**Shots**
399

*Big bang*
rum mix, triple sec, simple syrup

*B-52*
Kahlua, baileys, grand marnier

*blue kamikaze*
vodka, blue curacao, lime juice

*fire in the belly*
cream de menthe, campari, triple sec

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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.
The very innovative
Zero alc. and Detox

300

phil still collin
fresh moroccan mint syrup, bitter with fizzy water

kaffir margarita
yuzu bitter, kaffir lime tart, zero alcoholic reposado

negroni club
negroni mix with or without chilled fizzy water

roman highball
amaro syrup, ginger tart over ice cubes topped with fizzy water

queen charlotte punch
elderflower syrup, calamani tart, bitter, soda water

OCD Detox
Orange | Carrot | Ginger

Beetox Detox
beetroot | apple | ginger | lime

Tomatino Detox
tomato | worcestershire sauce | tabasco sauce | celery

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.
Stimulating Beverages

choice of coffee
Espresso
Cappuccino
Latte
South Indian filter

Choice of tea
Darjeeling
Assam
Green
Earl grey
English breakfast
Masala

Sparkling water
Perrier 330 ml

Nourishing beverages

Choice of fresh Juice
Orange
Pineapple
Watermelon
Mix fruit

Choice of milk shake and smoothies
Chocolate
Vanilla
Banana
Strawberry
Cold coffee

Aerated beverage
Coke
Diet coke
07 up
Tonic water
Soda water

Fresh lime
Sweet, salted or plain with

Soda
Water

Natural mineral water
Himalaya 1000 ml

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 350
Ricard 325
Pernod 300
Martini bianco I rosso 275

Vodka

Kauffman Inauguration Blend 9750
Kauffman Non-vintage 1500
Roberto cavalli 950
u'luvka 550
Grey Goose 525
Ciroc 475
Belvedere 475
Ketel one 350
Absolut blue 350
Stolichnaya 350
Smirnoff 300

Gin

Tanqueray 450
Beefeater 400
Gordon 350
Blue Riband 300

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.
### Single Malt

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<td>Glenlivet 21 YO.</td>
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<td>Glenfiddich 18 YO.</td>
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<td>Glendullan 12 YO.</td>
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<td>Talisker 10 YO.</td>
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### American Whiskey

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### Blended Whisky

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<td>Chivas regal 25 YO.</td>
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<td>Johnnie walker blue label</td>
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<td>Royal salute</td>
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<td>Markers Mark</td>
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<td>Chivas regal 18 YO.</td>
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<td>Ballantine’s 17 YO.</td>
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<td>Johnnie Walker Double Black</td>
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<td>Monkey shoulder</td>
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<td>Jimbeam</td>
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<td>Johnnie walker black label</td>
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<td>Chivas regal 12 YO.</td>
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<td>Johnnie walker green label</td>
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<td>Ballantine’s Finest</td>
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<td>Canadian Club</td>
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<td>100 Pipers</td>
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### Liqueurs

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<td>Sambuca Molinari</td>
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<td>Baileys Irish cream</td>
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**Rum**

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**Tequila**

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**Cognac**

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**Beer**

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<td>Hoegaarden</td>
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</tr>
<tr>
<td>Bira blonde</td>
<td>Bira white</td>
</tr>
<tr>
<td>Kingfisher ultra</td>
<td>295</td>
</tr>
<tr>
<td>Kingfisher premium</td>
<td>250</td>
</tr>
</tbody>
</table>

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# WINE LIST

Wine by tasting

“swirl I see I sniff I sip”

## Champagne & Sparkling

<table>
<thead>
<tr>
<th>Wine</th>
<th>By Bottle</th>
<th>By Glass</th>
</tr>
</thead>
<tbody>
<tr>
<td>Dom Perignon</td>
<td>25500</td>
<td></td>
</tr>
<tr>
<td>Bollinger Cuvee Brut</td>
<td>11500</td>
<td></td>
</tr>
<tr>
<td>Moet And Chandon Brut Imperial</td>
<td>11500</td>
<td></td>
</tr>
<tr>
<td>Chandon Brut</td>
<td>3000</td>
<td>600</td>
</tr>
<tr>
<td>Sula Brut</td>
<td>2500</td>
<td>500</td>
</tr>
</tbody>
</table>

## White Wine

<table>
<thead>
<tr>
<th>Wine</th>
<th>By Bottle</th>
<th>By Glass</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chardonnay</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Kendall Jackson Vintners Reserve</td>
<td>9850</td>
<td></td>
</tr>
<tr>
<td>Puligny Montrachet</td>
<td>9500</td>
<td></td>
</tr>
<tr>
<td>Tarapaca Chardonnay</td>
<td>4850</td>
<td>970</td>
</tr>
<tr>
<td>Coteaux De Ardeche</td>
<td>4550</td>
<td></td>
</tr>
<tr>
<td>Renaissance</td>
<td>3850</td>
<td></td>
</tr>
<tr>
<td>Two Oceans</td>
<td>3850</td>
<td>770</td>
</tr>
<tr>
<td>Jacobs Creek</td>
<td>3850</td>
<td>770</td>
</tr>
<tr>
<td>Mancura Etnia</td>
<td>2500</td>
<td>500</td>
</tr>
</tbody>
</table>

## Sauvignon Blanc

<table>
<thead>
<tr>
<th>Wine</th>
<th>By Bottle</th>
<th>By Glass</th>
</tr>
</thead>
<tbody>
<tr>
<td>Framingham Marlborough</td>
<td>6850</td>
<td></td>
</tr>
<tr>
<td>Oxford Landing Riverina</td>
<td>3850</td>
<td></td>
</tr>
<tr>
<td>Trapiche</td>
<td>3850</td>
<td></td>
</tr>
<tr>
<td>Copihue Miguel Torres</td>
<td>3850</td>
<td></td>
</tr>
<tr>
<td>Krsma</td>
<td>3250</td>
<td></td>
</tr>
</tbody>
</table>

## Pinot Grigio

<table>
<thead>
<tr>
<th>Wine</th>
<th>By Bottle</th>
<th>By Glass</th>
</tr>
</thead>
<tbody>
<tr>
<td>Danzante Delle Venezie</td>
<td>4250</td>
<td>850</td>
</tr>
<tr>
<td>Primo Amore Zonin Veneto</td>
<td>4250</td>
<td>850</td>
</tr>
</tbody>
</table>

## Vermentino

<table>
<thead>
<tr>
<th>Wine</th>
<th>By Bottle</th>
<th>By Glass</th>
</tr>
</thead>
<tbody>
<tr>
<td>Casamatta Bianco</td>
<td>5250</td>
<td>1050</td>
</tr>
</tbody>
</table>

## Malbec

<table>
<thead>
<tr>
<th>Wine</th>
<th>By Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>Terrazas Mendoza bianco</td>
<td>4250</td>
</tr>
</tbody>
</table>

## Asyrtiko

<table>
<thead>
<tr>
<th>Wine</th>
<th>By Bottle</th>
<th>By Glass</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mega Spileo</td>
<td>2500</td>
<td>500</td>
</tr>
</tbody>
</table>

## Indian Wine

<table>
<thead>
<tr>
<th>Wine</th>
<th>By Bottle</th>
<th>By Glass</th>
</tr>
</thead>
<tbody>
<tr>
<td>Indian Wine</td>
<td>2000</td>
<td>400</td>
</tr>
</tbody>
</table>

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# WINE LIST

Wine by tasting

"swirl | see | sniff | sip"

<table>
<thead>
<tr>
<th>Red Wine</th>
<th>By Bottle</th>
<th>By Glass</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Pinot Noir</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Cloudy Bay</td>
<td>7500</td>
<td></td>
</tr>
<tr>
<td>Saint Clair Marlborough</td>
<td>6550</td>
<td></td>
</tr>
<tr>
<td>Cote Du Rhone Saint Cosme</td>
<td>4950</td>
<td></td>
</tr>
<tr>
<td><strong>Cabernet Sauvignon</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Rupert and Rothschild Classique</td>
<td>7500</td>
<td></td>
</tr>
<tr>
<td>Rupert Rothschild Baroness Nadine</td>
<td>6550</td>
<td></td>
</tr>
<tr>
<td>Vina Tarapaca</td>
<td>4850</td>
<td>970</td>
</tr>
<tr>
<td>Krsma Cabernet Sauvignon</td>
<td>3250</td>
<td></td>
</tr>
<tr>
<td>L Esprit De Bacchus Bordeaux</td>
<td>2750</td>
<td>550</td>
</tr>
<tr>
<td><strong>Shiraz</strong></td>
<td></td>
<td></td>
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<tr>
<td>Crozes Hermitage Eguigal Rouge</td>
<td>7800</td>
<td></td>
</tr>
<tr>
<td>Nederburg</td>
<td>5850</td>
<td></td>
</tr>
<tr>
<td>Jacobs Creek</td>
<td>3850</td>
<td>770</td>
</tr>
<tr>
<td>Cape Dreams</td>
<td>2500</td>
<td>500</td>
</tr>
<tr>
<td><strong>Carmenère</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Cordilera Miguel Torres</td>
<td>5850</td>
<td></td>
</tr>
<tr>
<td><strong>Malbec</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Bodegas Norton Mendoza</td>
<td>5500</td>
<td></td>
</tr>
<tr>
<td>Trapiche</td>
<td>3850</td>
<td></td>
</tr>
<tr>
<td><strong>Sangiovese</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Zonin</td>
<td>5000</td>
<td></td>
</tr>
<tr>
<td>Pater Sangiovese Toscana</td>
<td>4500</td>
<td></td>
</tr>
<tr>
<td>Castello Banfi Col Di Sasso</td>
<td>3550</td>
<td></td>
</tr>
<tr>
<td><strong>Lambrusco</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Riunite Emilia</td>
<td>4250</td>
<td>850</td>
</tr>
<tr>
<td><strong>Tempranillo</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Spanish Santana</td>
<td>4250</td>
<td></td>
</tr>
<tr>
<td><strong>Merlot</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Caliterra</td>
<td>4250</td>
<td>850</td>
</tr>
<tr>
<td>Mancura Etnia</td>
<td>2500</td>
<td>500</td>
</tr>
<tr>
<td>Indian Wine</td>
<td>2000</td>
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</tr>
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