This menu is available from 0700 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 payments use the UPI QR code provided

Please place the orders as per the meal timings.

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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.
**HEARTY MORNINGS !**

- Fresh juices 399
  Orange-123 Kcal, pineapple-142 Kcal, watermelon-55 Kcal, sweet lime - 90 Kcal, grapes - 177 Kcal
- Freshly cut seasonal fruits 449
  202 Kcal
  apple, banana, watermelon, papaya, pineapple
- Choice of cereals 349
  771 Kcal
  choice of corn flakes, wheat flakes, choco flakes, muesli
  Served with hot, cold or soya milk
- Yoghurt 235
  109 Kcal
  choice of natural or fruit flavored
- Cold meat platter 499
  1456 Kcal
  Turkey ham, chicken mortadella, pork salami

**HEARTY MORNINGS !**

- Three farm fresh eggs to order 449
  490 Kcal
  choice of poached, scrambled, fried, omelette’s hash brown, grilled herb tomato, chicken sausage or pork sausage or bacon
- Fluffy egg white omelette 449
  376 Kcal
  hash brown, grilled herb tomato, chicken sausage or pork sausage or bacon
- Egg benedict 499
  1198 Kcal
  english muffin, bacon, poached egg and hollandaise sauce
- Cheese platter 499
  805.168 Kcal

**HEARTY MORNINGS !**

- Fluffy pancakes 449
  385 Kcal
  choice of plain, blueberry, banana, chocolate chip
  Served with whipped cream and maple syrup
- French toast 449
  1113 Kcal
  choice of bread from white, brown or multigrain
- Waffles 449
  1183 Kcal
  served with maple syrup, honey and whipped cream
- Baker’s basket 449
  385 Kcal
  Choice of any three-Croissant-676 Kcal, danish pastry-721 Kcal, muffin-922 Kcal, doughnut- 593 Kcal or toast – natural white, whole wheat or multi-grain with butter and preserves

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**DISCOVER THE JOURNEY OF AN EPICUREAN**

![mynt logo]

- Vegetarian
- Non Vegetarian

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HEARTY MORNINGS!

- Vegetable upma 449 acious
  1481 Kcal
  traditional semolina porridge tempered with dry red chilli, vegetables, mustard and curry leaf

- Poori bhaji 449 acious
  886 Kcal
  deep fried whole wheat bread served with mildly spiced tempered potato curry

- Stuffed paratha 499 acious
  518 Kcal
  choice of potato, cottage cheese, cauliflower
  Served with yoghurt and pickle

_ DISCOVER THE JOURNEY OF AN EPICUREAN_

HEARTY MORNINGS!

- Idli 449 acious
  421 Kcal
  steamed rice and lentil cake, served with chutney and sambar

- Medu vada 449 acious
  826 Kcal
  crisp savory deep-fried lentil doughnut, served with chutney and sambar

- Uttapam 449 acious
  984 Kcal
  griddle cooked rice pancakes served with chutney and sambar

- Dosa 449 acious
  458 Kcal
  thin south Indian pancake made with rice and lentil batter served with chutney and sambar

Vegetarian  Non Vegetarian
Mediterranean mezze platter 599  
3841 Kcal  
hummus, baba ganoush, labneh, fattoush, salted pickles, falafel pita and kalamata olives

Classic Caesar 544 Kcal  
Romaine lettuce, lemon-garlic anchovy dressing, grated parmesan and croutons topping

Tandoori Prawns 849
Chicken Tikka 749
Roasted Vegetables 649

Quinoa 599  
1156 Kcal  
arugula, steamed quinoa, citrus fruit, pears, roasted beetroot and kasundi dressing

Caprese 599  
478 Kcal  
buffalo mozzarella, tomato, basil and extra virgin olive oil

Greek salad 599  
82 Kcal  
feta cheese, cucumber, cherry tomato, olives, lemon dressing

Green papaya 599  
500 Kcal  
shredded green papaya, chilli, peanuts, lime and coriander

Tamatar ka rasam 449  
147 Kcal  
clear tomato soup, curry leaf and coriander flavoured, lentil dumplings

Minestrone 449  
105 Kcal  
classic seasonal vegetable soup, tomato and pasta

Hot and sour soup 449  
155 Kcal  
vegetable or Chicken

Cream of broccoli 449  
274 Kcal  
cream soup with roasted almonds

Vegetarian  Non Vegetarian
SMALL BITES TO SHARE!

- Aloo pyaz samosa 449 🍩 06 pcs - 704 Kcal
tamarind chutney

- Greek spinach pie 599 🍋 2173 Kcal
spinach and pinenut, filo
pastry, sour cream

- Ram asrey ke chaat 599 🍼 1811 Kcal
dahi Bhalla
chandini chowk ke papadi
chaat
corn bhel

DISCOVER THE JOURNEY OF AN EPICUREAN

SMALL BITES TO SHARE!

- Fish fingers 599 🍦 498 Kcal
beer batter, tartar sauce

- Malabari fried calamari 599 🍗 927 Kcal
mango chilli dip

- Masala prawns 749 🍤 695 Kcal
crispy fried, black peppercorn
and curry leaves

- Panko crusted chicken strips 599 🍗 1595 Kcal
mango chilli relish
SANDWICHES, BURGERS & WRAPS!

- Vegetarian club sandwich 649 2889 Kcal
  triple decker toast, tomato, cucumber, iceberg lettuce, hummus spread, fries
- Multigrain sandwich 649 860 Kcal
  buffalo mozzarella, pesto oil, tomatoes, fries
- Vegetable burger 649 2630 Kcal
  vegetable patty, iceberg lettuce, tomato, caramelized onion jam, jalapeno, house mayo and buns, fries
- Bombay toasties 649 751 Kcal
  spiced potato toasties “like they eat it in the Mumbai streets” crispy fries

SANDWICHES, BURGERS & WRAPS!

- Pao bhaji 649 947 Kcal
  green garlic, bun maska, scrambled vegetables
- Nizams kolkata paneer kathi 649 966 Kcal
  griddle cooked wrap of flaky Indian bread with julienne of cottage cheese, onion and bell pepper
- The club 699 3146 Kcal
  triple decker toast, chicken breast, bacon, tomatoes, iceberg lettuce, fried egg, mayo and fries
- Between Breads 699 3146 Kcal
  choice of bread - multigrain, brown, white
  choose – grilled or toasted or plain - chicken or vegetable or ham n cheese

DISCOVER THE JOURNEY OF AN EPICUREAN

Vegetarian  Non Vegetarian

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SANDWICHES, BURGERS & WRAPS!

Scandinavian smorgasbord 749 🍔
495 Kcal
white caraway seed bread, hot smoked salmon, warm scrambled eggs and red onions

Chicken burger 749 🍔
2940 Kcal
buttermilk fried chicken, iceberg lettuce, tomato, cocktail caper mayo, jalapeno, melted cheddar and fries

Add
- crispy bacon
- fried egg
- avocado

SANDWICHES, BURGERS & WRAPS!

Bhurji pao 749 🍔
890 Kcal
green garlic, bun maska, scrambled egg

Keema pao 799 🍔
883 Kcal
green garlic, bun maska, minced meat

Nizams Kolkata chicken Kathi 749 🍔
899 Kcal
gridle cooked wrap of flaky Indian bread with clay pot cooked chicken, onion and mint relish

DISCOVER THE JOURNEY OF AN EPICUREAN
FROM THE PIZZA OVEN!

Desi murgh tikka 749 Kcal
chicken tikka, green chili, bell pepper, red onion, coriander leaves, curd sprinkle

Pepperoni 749 Kcal
spicy pork pepperoni, crushed tomatoes and mozzarella

Hawaiian 749 Kcal
1196 Kcal
tomato sauce, baked pineapples slices, cooked premium ham

Scampi 749 Kcal
1295 Kcal
tomato sauce, grilled scampi, mozzarella, spinach, pine kernels, fried garlic, crispy dill leaves

FROM THE PIZZA OVEN!

Thin crust focaccia, 649 Kcal
olive oil, rosemary and himalayan rock salt
740 Kcal

Pizza caprese 649 Kcal
663 Kcal
tomato, basil pesto oil, bocconcini, arugula, shaved parmesan

DISCOVER THE JOURNEY OF AN EPICUREAN

FROM THE PIZZA OVEN!

Traditional margherita 649 Kcal
503 Kcal
tomato, mozzarella, basil

Funghi (gluten free) 649 Kcal
1159 Kcal
tomato, sautéed mushroom, caramelized onion, feta cheese

Quattro formaggio 649 Kcal
1232 Kcal
gorgonzola, mozzarella, goat cheese, parmesan cheese, thyme sprigs

Capriosca 649 Kcal
1303 Kcal
crushed tomatoes, black olive, grilled red bell pepper, jalapeno, mozzarella

PASTA!

Baked multigrain lasagne 649 Kcal
1366 Kcal
layered pasta, grilled mixed vegetables, mozzarella, cream sauce, tomatoes, cheddar cheese

Gluten free penne 649 Kcal
494 Kcal
bocconcini and basil, crushed tomato sauce

Spaghetti Bolognese 749 Kcal
650 Kcal
meat bolognaise, red wine, vegetables, grated parmesan

Fettuccine and shrimp 749 Kcal
1067 Kcal
chilli, sundried tomato sauce, basil
MAINS!

**Grilled prawn 899**
585 Kcal

garlic and fennel seeds, Kashmiri smoked chilli, cauliflower puree

**NZ grilled lamb cutlets 1150**
971 Kcal

rosemary oil marinade, grilled green asparagus, lyonnaise potato, mint jus

**Khao suey 304 Kcal**

Burmese casserole, egg noodles cooked in coconut milk, peanuts, fried garlic

Add -

prawn 799
chicken 749
vegetables 649

DISCOVER THE JOURNEY OF AN EPICUREAN

**Red snapper 799**
602 Kcal

pan-fried fillet, sauteed spinach, new potatoes, sauce vierge

**Chicken schnitzel 799**
1592 Kcal

rocket and cherry tomato salad, parmesan shaving

**Saffron polenta 649**
750 Kcal

grilled polenta, moroccan eggplant stew

**Vegetable tagine 649**
802 Kcal

root vegetable and chickpea bouillon, flat parsley, bell pepper couscous, marinated lemons
FROM THE CLAY OVEN!

- Cheese hara bhara kebab 649
  896 Kcal
  pan-fried spinach patty, bengal gram flour and cheese

- Malai paneer tikka 649
  944 Kcal
  marinated hung curd, paneer, spiced cream

- Do makai ki seekh 649
  1177 Kcal
  skewered spiced corns

All above dishes will be served with mint chutney and home-made pickles.

DISCOVER THE JOURNEY OF AN EPICUREAN

KEBABS!

- Mahi tikka sarsonwali 749
  258 Kcal
  mustard marinated fish

- Haldi mirch ka jheenga 849
  778 Kcal
  yellow chilli spiced prawns

- Tandoori tangdi kebab 749
  4291 Kcal
  marinated chicken drumsticks

- Sakura gosht kebab 799
  1616 Kcal
  chopped tawa fried mutton kebab, ginger and green chilli spices

All above dishes will be served with mint chutney and home-made pickles.

Vegetarian  Non Vegetarian
INDIAN MAINS!

- Paneer butter masala 649 kcal
  1514 Kcal
cottage cheese, cream, kasuri methi, tomato gravy

- Khade masala ki tarkari 649 kcal
  1780 Kcal
seasonal vegetables, onion and tomato gravy

- Dal tadka 549 kcal
  643 Kcal
yellow lentils infused with garlic, cumin, dry red chilli and fresh coriander leaves

- Dal makhani 549 kcal
  1659 Kcal
Punjabi slow cooked black lentils and red kidney beans, mildly spiced, cream and butter

DISCOVER THE JOURNEY OF AN EPICUREAN

INDIAN MAINS!

- Gosht roganjosh 899 kcal
  1555 Kcal
braised mutton, yogurt, garlic, dry ginger, fennel and saffron

- Goan fish curry 849 kcal
  3679 Kcal
seer fish, coconut masala

- Kadai jheenga 899 kcal
  1046 Kcal
prawn casserole, spices, pimentos, onion and tomato

- Butter chicken 749 kcal
  1457 Kcal
hand pulled tandoori chicken, creamy tomato sauce, kasoori methi

Vegetarian   Non Vegetarian

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<table>
<thead>
<tr>
<th>BIRYANI AND RICE VEGETARIAN</th>
<th>BIRYANI AND RICE NON-VEGETARIAN</th>
</tr>
</thead>
<tbody>
<tr>
<td>Jeera pulao 449 672 Kcal basmati rice, cumin seeds</td>
<td>Gosht biryani 799 3578 Kcal dum cooked basmati rice, layered with lamb, saffron and spices, raita</td>
</tr>
<tr>
<td>Steamed basmati rice 449 285 Kcal</td>
<td>Murgh biryani 749 4365 Kcal dum cooked basmati rice, layered with chicken, saffron and spices, raita</td>
</tr>
<tr>
<td>Subz biryani 649 1514 Kcal seasonal vegetables and basmati rice, saffron and spices, raita</td>
<td></td>
</tr>
<tr>
<td>Masala khichadi 499 570 Kcal lentil and rice porridge, yoghurt, poppadums, pickle, like @ home</td>
<td></td>
</tr>
</tbody>
</table>

**DISCOVER THE JOURNEY OF AN EPICUREAN**

**BREADS AND SIDES !**

| Tandoori naan 249 624 Kcal butter, garlic, olive, cheese     |
| Roti 249 210 Kcal plain, butter                              |
| Kulcha 249 743 Kcal masala, paneer, aloo                      |
| Garlic bread 249 843 Kcal                                     |
| Potato wedges, french fries 299 140 Kcal                    |
| Curd rice 299 261 Kcal mashed rice, curd, mustard seeds, curry leaf |
| Raita 349 152 Kcal                                           |

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LOCAL & REGIONAL FAVOURITES!

- Appam and stew 649
  3923 Kcal
  south Indian rice hopper, vegetable stew

- Ennegai badanekai 649
  1260 Kcal
  eggplant, onion gravy, peanuts, dry grated coconut, steamed rice

- Tawa fried fish 849
  892 Kcal
  boneless spiced fish fillet, red chilli

- Prawn milagu fry 899
  230 Kcal
  tossed prawns, crushed peppercorn, green chilli and curry leaves

LOCAL & REGIONAL FAVOURITES!

- Kori gassi 749
  383 Kcal
  Mangalorean chicken curry, fresh coconut, steamed rice

- Khus khus payasam 499
  1481 Kcal
  poppy seed and sweet cardamom pudding
**ASIAN STARTERS !**

- Crispy five spice corn kernels 599 🍗 1237 Kcal
- Crispy vegetable salt and pepper 599 🍗 480 Kcal
- Broccoli truffle dimsum 599 🍗 216 Kcal
- Dry chilli chicken 649 🍗 1492 Kcal
- Golden fried prawn 799 🍗 1555 Kcal
- Chicken and cheese momo 649 🍗 690 Kcal
  Darjeeling smoked chilli sauce

**FROM THE WOK !**

- Broccoli, corn and pokchoy burnt garlic sesame sauce 649 🍗 513 Kcal
- Seasonal vegetables, chilli bean sauce 649 🍗 1722 Kcal
- Mapo tofu 649 🍗 245 Kcal
- Kung pao chicken 749 🍗 1120 Kcal
  fresh red chilli, chicken, spring onions and cashew nuts
- Prawn in chilli black bean sauce 899 🍗 1518 Kcal
- Fish , hot garlic sauce 799 🍗 477 Kcal
- Nasi goreng 799 🍗 1438 Kcal
  Indonesian fried rice, shrimp paste, chicken satay, fried egg, sweet soy, sambal oelek, vegetable pickles, prawn wafers
THAI CURRY!

- Green vegetables, kafir lime leaves, coconut cream, chilli coriander 649 Kcal
- Red chicken, kafir lime leaves, galangal, coconut cream, chili, fish sauce and lime 749 Kcal
- Red prawns, kafir lime leaves, galangal, coconut cream, Thai eggplants, chilli, fish sauce and lime 899 Kcal

All curries are served with jasmine rice.

DISCOVER THE JOURNEY OF AN EPICUREAN

RICE & NOODLES!

- Burnt garlic fried rice
  vegetables 499 Kcal
  chicken and egg 599 Kcal
  prawns 649 Kcal

- Hakka chilli garlic noodles
  vegetables 499 Kcal
  chicken and egg 599 Kcal
  prawns 649 Kcal

Vegetarian  Non Vegetarian
**DESSERTS!**

- Classic Philadelphia cheesecake 499 ₹ 377 Kcal
- Crème brulee 499 ₹ 1172 Kcal
  the best choice
- Warm chocolate apricot brownie 499 ₹ 416 Kcal
  gianduja whipped ganache, orange, chocolate sauce
- Tiramisu 499 ₹ 1079 Kcal
- **Selection of ice creams 499 ₹**
  Vanilla 144 Kcal, Chocolate 577 Kcal, Mango 258 Kcal,
  Black currant 213 Kcal, Butterscotch ribbon 230 Kcal,
  Honey n nut crunch 244.5 Kcal, Tender coconut 182 Kcal

**DISCOVER THE JOURNEY OF AN EPICUREAN**

- **Fresh cut fruit 449 ₹ 202 Kcal**
- **Kesar rasmalai 499 ₹ 798 Kcal**
- **Elaichi jamun 499 ₹ 1242 Kcal**
  cardamom scented milk dumplings in sugar syrup

*Vegetarian  Non Vegetarian*
European breakfast 799

- Cereals 🍞 runes
  771 Kcal
  choice of corn flakes, wheat flakes, chocho flakes, muesli
  Served with hot, cold milk

- Three farm fresh eggs to order 🥚
  490 Kcal
  choice of poached, scrambled, fluffy, fried, yolksless
  Hash brown potato, grilled herb tomato, chicken sausage and toast

- Fluffy pancakes 🥞
  385 Kcal
  choice of blueberry, banana, chocolate chip
  Served with whipped cream and maple syrup

- Mynt breakfast grills
  chicken or pork sausage, streaky bacon, grilled tomatoes, hash brown

- Baker’s basket 🍎
  choice of any three – croissant - 676 Kcal, danish pastry - 721 Kcal,
  muffin - 922 Kcal, doughnut - 593 Kcal or toast –
  natural white, whole wheat or multi-grain with butter and preserves

Dakshin tiffin 799

- Choice of idli, vada, uttapam, dosa 🥚
  21 Kcal / 826 Kcal / 984 Kcal / 458 Kcal-
  served with sambar, chutney and mulagapodi

- Vegetable upma 🍩
  1481 Kcal
  traditional semolina porridge tempered with dry red chillies, vegetables,
  mustard and curry leaf

Uttar ka nashta 799

- Poori bhaji 🍩
  886 Kcal
  deep fried whole wheat bread served with potato curry

- Stuffed parantha 🍩
  518 Kcal
  choice of potato, cottage cheese, cauliflower
  served with yoghurt and pickle
NIGHT MENU! 2300 hours – 07:00 hours

BREAKFAST

- Fresh juices 349
  150 Kcal - Orange, pineapple, watermelon, sweet lime

- Three farm fresh eggs to order 499
  490 Kcal
  choice of poached, scrambled, fried, omelette
  hash brown, grilled herb tomato, chicken sausage or pork sausage or bacon

- Fluffy pancakes 499
  385 Kcal
  choice of plain, blueberry, banana, chocolate chip
  served with whipped cream and maple syrup

- Idli 499
  421 Kcal
  steamed rice and lentil cake, served with chutney and sambar

- Uttapam 499
  984 Kcal
  plain, masala, onion
  griddle cooked rice pancakes served with chutney and sambar

SOUP

- Minestrone 479
  524 Kcal
  classic tomato broth served with pesto and linguine

SALAD

- Greek salad 599
  493 Kcal
  feta cheese, cucumber, cherry tomato, olives, lemon dressing

SOMETHING LIGHT

- Aloo pyaz samosa with tamarind chutney 479
  704 Kcal

- Fish fingers with tartar sauce 599
  498 Kcal

- Panko crusted chicken with mango chilli relish 599
  1595 Kcal

- Vegetarian club sandwich 649
  2889 Kcal
  triple decker toast, tomato, cucumber, iceberg lettuce, hummus spread, fries

- The club 699
  3146 Kcal
  triple decker toast, chicken breast, bacon, tomatoes, iceberg lettuce, fried egg, mayo and fries

- Gluten free penne, bocconcini and basil, tomato vodka sauce 649
  494 Kcal
NIGHT MENU! 2300 hours – 07:00 hours

PIZZA
- Traditional margherita 649
  503 Kcal
tomato, mozzarella, basil
- Pepperoni 749
  635 Kcal
spicy pork pepperoni, crushed tomatoes, mozzarella

INDIAN MAINS
- Paneer butter masala 649
  1514 Kcal
cottage cheese, cream, kasoori methi, tomato gravy
- Dal makhani 549
  1659 Kcal
Punjabi slow cooked black lentils and red kidney beans, mildly spiced, cream and butter
- Butter chicken 749
  1457 Kcal
hand pulled tandoori chicken, creamy tomato sauce, kasoori methi
- Steamed basmati rice 449
  285 Kcal
- Subz biryani 649
  1439 Kcal
seasonal vegetables and basmati rice cooked in dum style, smothered with saffron and spices, raita
- Murgh biryani 749
  4365 Kcal
dum cooked basmati rice layered with succulent chicken, smothered with saffron and spices, raita
- Tawa paratha 249
  518 Kcal

DESSERT
- Classic Philadelphia cheesecake 499
  377 Kcal
- Crème brulee 499
  1172 Kcal
- Selection of ice creams 499
  Vanilla 144 Kcal, Chocolate, 577 KcalMango 258 Kcal,
  Black currant 213 Kcal, Butterscotch ribbon 230 Kcal,
  Honey n nut crunch 244.5 Kcal, Tender coconut 182 Kcal
- Kesar rasmalai 499
  798 Kcal
- Elaichi jamun 499
  1242 Kcal
cardamom scented reduced milk dumplings soaked in sugar syrup
FLOWERING TEA SELECTIONS

Single Estate Darjeeling 349
sweet muscatel and flowery aftertaste, best had black or with a dash of milk

Earl Grey 349
Black orthodox assam leaf scented with Bergamot

Assam tea 349
Single estate golden tippy second flush, biscuity and caramel like notes with a heavy body

Royal English Breakfast 349
the trio of premium Assam, Darjeeling and Nilgiri produces a strong and flavourful cup

European Chamomile 349
whole camomile flowers from Croatia, relaxing and stress reducing and induces sleep

Darjeeling Green Tea 349
A single estate high grown whole leaf with a sweet & mellow cup: best after meals

Winter Frost Nilgiri 349
Single estate high grown premium leaf, with pine & rose in the cup: best had black
This menu is available from 1100 hours till 2300 hours

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To ensure safe and contactless digital payments use the UPI QR code provided

Please place the orders as per the timings
MIXOLOGIST CREATION

Mynt creation
849

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

drinkup
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 tart, filter coffee and coconut cream, add simple syrup and shake

Eastern Mix - MYNT infographics
649

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
599

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
599

bloody mary
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

599

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

**gin-ger 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

Shots

425

**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

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

399

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

**kafrir 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 I Carrot I Ginger

**beetox Detox**
beetroot I apple I ginger I lime

**tomatino Detox**
tomato I worcestershire sauce I tabasco sauce I 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 (Himalayan)

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

<table>
<thead>
<tr>
<th>Drink</th>
<th>Price</th>
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<tbody>
<tr>
<td>Campari</td>
<td>399</td>
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<tr>
<td>Ricard</td>
<td>399</td>
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<tr>
<td>Pernod</td>
<td>349</td>
</tr>
<tr>
<td>Martini bianco l rosso</td>
<td>349</td>
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</tbody>
</table>

## Vodka

<table>
<thead>
<tr>
<th>Vodka</th>
<th>Price</th>
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<tbody>
<tr>
<td>Kauffman Inauguration Blend</td>
<td>9750</td>
</tr>
<tr>
<td>Kauffman Non-vintage</td>
<td>1500</td>
</tr>
<tr>
<td>Roberto cavalli</td>
<td>950</td>
</tr>
<tr>
<td>u'luvka</td>
<td>599</td>
</tr>
<tr>
<td>Grey Goose</td>
<td>849</td>
</tr>
<tr>
<td>Ciroc</td>
<td>599</td>
</tr>
<tr>
<td>Belvedere</td>
<td>649</td>
</tr>
<tr>
<td>Ketel one</td>
<td>549</td>
</tr>
<tr>
<td>Absolute Vodka</td>
<td>499</td>
</tr>
<tr>
<td>Smirnoff</td>
<td>499</td>
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</table>

## Gin

<table>
<thead>
<tr>
<th>Gin</th>
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</thead>
<tbody>
<tr>
<td>Hapusa</td>
<td>699</td>
</tr>
<tr>
<td>Jaisalmer</td>
<td>699</td>
</tr>
<tr>
<td>Bombay Sapphire</td>
<td>699</td>
</tr>
<tr>
<td>Tanqueray</td>
<td>599</td>
</tr>
<tr>
<td>Beefeater</td>
<td>549</td>
</tr>
<tr>
<td>Gordon</td>
<td>499</td>
</tr>
<tr>
<td>Greater Than</td>
<td>449</td>
</tr>
</tbody>
</table>

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Single Malt

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

American Whiskey

Silver Select Jack Daniels  799
Gentleman Jack  799
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
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

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Rum

Makazai Gold 499
Makazai White 499
Pitu Cachaca 450
Malibu 400
Bacardi carta Blanca | Old Monk 399

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
Carlsburg 475
Bira blonde | Bira white 475
Kingfisher ultra 395
Kingfisher premium 345

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**Indian Malt**

**Paul John single malt**
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**
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 pleated 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**
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 t 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**
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**
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**
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.
# WINE LIST

**Wine by tasting**

“swirl | see | sniff | sip”

## Champagne and 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></td>
</tr>
<tr>
<td>Sula Brut</td>
<td>2500</td>
<td>500</td>
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</tbody>
</table>

## White Wine

### Chardonnay

<table>
<thead>
<tr>
<th>Wine</th>
<th>By Bottle</th>
<th>By Glass</th>
</tr>
</thead>
<tbody>
<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>Jacobs Creek</td>
<td>4850</td>
<td>970</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>4500</td>
<td>770</td>
</tr>
<tr>
<td>Two Oceans</td>
<td>4500</td>
<td>870</td>
</tr>
<tr>
<td>Mancura Etnia</td>
<td>3150</td>
<td>650</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>5850</td>
<td>970</td>
</tr>
<tr>
<td>Trapiche</td>
<td>4850</td>
<td>970</td>
</tr>
<tr>
<td>Copihue Miguel Torres</td>
<td>4550</td>
<td></td>
</tr>
<tr>
<td>Krsma</td>
<td>3450</td>
<td>845</td>
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</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>4850</td>
<td>970</td>
</tr>
<tr>
<td>Primo Amore Zonin Veneto</td>
<td>4850</td>
<td>970</td>
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</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>
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</table>

### Malbec

<table>
<thead>
<tr>
<th>Wine</th>
<th>By Bottle</th>
<th>By Glass</th>
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</thead>
<tbody>
<tr>
<td>Terrazas Mendoza bianco</td>
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### Asyrtiko

<table>
<thead>
<tr>
<th>Wine</th>
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<tbody>
<tr>
<td>Mega Spileo</td>
<td>3150</td>
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<tr>
<td>Indian Wine “Grover by Sulla”</td>
<td>3100</td>
<td>670</td>
</tr>
<tr>
<td>Indian Wine</td>
<td>2750</td>
<td>570</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>
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</tr>
<tr>
<td>Cloudy Bay</td>
<td>7500</td>
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</tr>
<tr>
<td>Saint Clair Marlborough</td>
<td>6550</td>
<td>1350</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>Krsm 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>
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</tr>
<tr>
<td>Nederburg</td>
<td>5850</td>
<td>1250</td>
</tr>
<tr>
<td>Jacobs Creek</td>
<td>4850</td>
<td>970</td>
</tr>
<tr>
<td>Cape Dreams</td>
<td>2500</td>
<td>500</td>
</tr>
<tr>
<td><strong>Carmenère</strong></td>
<td></td>
<td></td>
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<tr>
<td>Cordilera Miguel Torres</td>
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<td></td>
</tr>
<tr>
<td><strong>Malbec</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Bodegas Norton Mendoza</td>
<td>5500</td>
<td>1200</td>
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<tr>
<td>Trapiche</td>
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<td>970</td>
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<td><strong>Sangiovese</strong></td>
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<tr>
<td>Zonin</td>
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<td>Pater Sangiovese Toscana</td>
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<td>Castello Banfi Col Di Sasso</td>
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<td><strong>Lambrusco</strong></td>
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<td>Riunite Emilia</td>
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<tr>
<td><strong>Tempranillo</strong></td>
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<tr>
<td>Indian Wine</td>
<td>2750</td>
<td>670</td>
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</tbody>
</table>

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