

- > LUNCH TIME 12:30PM TO 03:30PM <
- > DINNER TIME 07:00PM TO 10:30PM <



### SOUP



### CREAM OF • TOMATO SOUP

Classic tomato soup blended with cream, mildly spiced, and served hot with crunchy croutons.

190/-

#### SWEET CORN VEG SOUP

Smooth corn soup with crunchy vegetables and mild spices.

----- 168/-





## CREAM OF • MUSHROOM SOUP

Smooth, creamy mushroom soup with herbs, offering a rich, earthy flavor in every spoonful.

190/-



Light, spiced lentil soup with Indian flavors, garnished with coriander and a dash of lemon.

168/-





### SWEET CORN A CHICKEN SOUP

Creamy corn soup with tender chicken and fresh herbs.



### SOUP





#### MISO VEG SOUP

Savoury Japanese-style broth with miso, seaweed, and tofu.

270/-



#### HOT AND SOUR **VEG SOUP**

Tangy, spicy, hearty broth with rich Asian flavours.

\_\_\_\_\_ 220/-



#### MISO SOUP A CHICKEN

Tangy, spicy, hearty broth with tender meat.

320/-



A tangy pumpkin-based Rasam with Telugu-style tamarind flavour.

200/-



#### CHETTINADU A KOZHI RASAM

Spicy Chettainadu-style chicken soup infused with aromatic spices.

220/-

#### A CREAM OF CHICKEN SOUP

Creamy chicken soup with tender chunks, flavored with herbs and a hint of garlic warmth.

..... 230/-



### SOUP & SALAD





### TOMATO • • ORANGE SOUP

A tangy blend of ripe tomatoes and fresh orange juice for a refreshing twist

220/-

#### FRESH GREEN SOUP

A vibrant and healthy puree of seasonal greens, lightly seasoned

270/-





### WINTER CITRUS & GREENS SALAD WITH CITRUS VINAIGRETTE

Seasonal greens with orange segments, pomegranate, almonds, and tangy citrus vinaigrette

400/-

#### **▶ ● TABOULI SALAD**

Chopped parsley mixed with couscous rice and lemon evoo dressing, topped with pomegranate seeds

----- 350/-





#### **CONTINENTAL STARTERS**





## GREEN PEAS AND • TRUFFLE ARANCINI BALLS

Crispy risotto balls with green peas and truffle, served with creamy truffle aioli 470/-

#### CREAMY MUSHROOM, SWEET CORN, SUN DRIED TOMATOES, LEEK & GREEN APPLE QUICHE

A rich, savoury quiche with a sweet and tangy flavour mix.

370/-





### GOLDEN FRIED ONION RINGS • WITH JALAPENO CHEESE FOUNDUE

Crunchy onion rings paired with a spicy jalapeño cheese dip.

250/-



Melty mozzarella cheese sticks served with a zesty cilantro-lime dip.





370/-

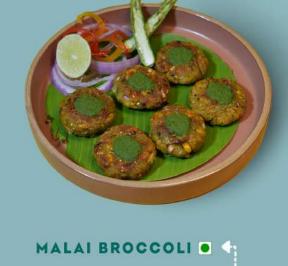




### ORN ALOO PATTIES

Crunchy patties filled with corn and potatoes

370/-



LUCKNOW GREEN • CAN PEAS KEBAB

Delicious spiced green pea patties deeply fired in oil

Creamy flavourful broccoli in rich malai

420/-



#### PANEER TIKKA

Marinated cottage cheese with capsicum onion spices cooked in clay oven

420/-



### PUNJABI PALAK • CHEESE CIGARS

crispy rolls filled with spiced spinach and cheese







#### HONEY CHILLI CAULIFLOWER .

Sweet, spicy, tangy crunchy cauliflower with flavourfulseasoning.

440/-

## STEAMED OPEN BAO PANNER

Bao filled with flavourful paneer stuffing and seasonings.

410/-



#### MUSHROOM YAKITORI .

Grilled, skewered mushrooms
with smoky, umami-rich
Japanese flavours.

440/-

# CHAY VEG

Vietnamese crispy rolls stuffed with fresh vegetables and spices.









## STEAMED OPEN • + BAO MALINGSHU

Fluffy Bao filled with spiced, savoury potato stuffing.

330/-



## HILLY CHILLI PANNER

Spicy, crispy paneer with Szechuan pepper and aromatic flavours.

470/-



## BABY CORN SALT • • AND PEPPER

Crispy, spicy, flavourful golden baby corn with aromatic seasoning.

390/-



#### • CHILLI GOBI

Tangy, crispy fried cauliflower with spicy seasoning and crunch

400/-

#### CHILLI PANEER

Crispy paneer tossed in spicy Indo-Chinese sauce with capsicum and onions.

••••• 400/-







### KAPPA CUTLET WITH • • IDICHAMANDI

Crispy tapioca cutlets served with fiery coconut chutney.

420/-



### BABY CORN KOTHIMEERA BULLETS

Andhra-style baby corn in a spicy, fragrant coriander paste.

420/-



### URULAI PODI • VARUVAL

Crispy potato fry tossed with Podi, mustard, and cumin.

350/-



## NALLA KARAM PANEER WITH LEAVES DIP

Spiced Andhra-style paneer served with Curry leaves mayo dip.

430/-



## CURRY LEAF • CAULIFLOWER

Crispy fried cauliflower infused with aromatic curry leaf powder.



#### SALADS & STARTERS



#### JALAPENO POPPER SAMOSA

Crispy samosa filled with spicy jalapeno, vegetables, and cheese. Served with Chettainadu mayo



### FRESH GREEK

Fresh cucumber, olives, tomato, and feta tossed in olive oil dressing.

147/-

#### GARDEN FRESH . GREEN SALAD

A mix of crisp greens, cucumber, and tomatoes with a light dressing.

140/-

#### VEG STARTERS

MUSHROOM PEPPER FRY

Sautéed mushrooms tossed in a spicy black pepper ...... 350/based masala with onions, garlic, and herbs.

#### A NON VEG STARTERS

CHICKEN 65

A South Indian deep-fried chicken dish flavored with red chilies, curry leaves, and garlic.

..... 510/-

MUTON PEPPER FRY

Tender mutton pieces stir-fried with crushed black pepper, onions, and South Indian spices.

..... 599/-

TANDOORI TIGER PRAWNS

Large prawns cooked with aromatic spices, and grilled to perfection.

..... 690/-

• TANDOORI CHICKEN (HALF)

Half portion of chicken marinated in yogurt and tandoori spices, then roasted in a clay oven. ...... 590/-

• TANDOORI CHICKEN FULL

Full chicken prepared the same way as above, served whole.

..... 960/-







## ANDA BHURJI A QUESADILLA

Spicy scrambled eggs in crispy tortilla

420/-



### BUTTER CHICKEN TART

Flaky tart filled with creamy butter chicken

530/-



### CHICKEN PERI A

Spiced grilled chicken with peri peri marinate

530/-



#### MUTTON NAANWICH

Minced and spiced mutton meat rolled with naan wrap

610/-



### PULLED MUTTON A ...

Shredded spiced mutton wrapped in crispy tortilla

610/-



## PUNJABI SPICED FISH TIKKA

Aromatic ajwain clay oven cooked fish with dry fenugreek paratha







#### ORANGE CHICKEN A

Tangy, crispy, orange glazed chicken with sweet-spicy flavours.

530/-



## HILLY CHILLI CHICKEN

Spicy, stir-fried chicken with Szechuan pepper and bold flavours.

520/-



#### PRAWN TEMPURA .

Lightly battered crispy prawns served with dipping sauce.

780/-



# A STEAMED OPEN BAO CRISPY FISH

Fluffy Bao filled with crispy, seasoned fish.

570/-



## SPICY PEANUT A

Crispy lamb strips tossed in spicy peanut sauce.







### CHA GIO CHAY A CHICKEN

Crispy Vietnamese rolls filled with chicken and vegetables.

410/-

#### A CHICKEN LOLLIPOP

Crispy, spicy, deep-fried chicken drumettes.

499/-





### DRAGON A CHICKEN

Crispy, tangy, spicy chicken coated in flavourful sauce.

499/-

# STEAMED OPEN BAO CHICKEN KATSU

Soft Bao filled with crispy, flavourful chicken katsu.

----- 530/-





#### CHILLY CHICKEN A

Spicy, crispy chicken with bold Asian flavours.



#### (STARTERS) CONTINENTAL





### SRIRACHA LIME A COCONUT WINGS

Juicy wings tossed in a sriracha lime-coconut glaze with peanut butter sauce and fresh cilantro.

540/-

### LEMON PEPPER PARMESAN CORDON BLEU FISH

Fish fillet with a crispy parmesan crust, Lemon-pepper flavour, and tartare sauce.

660/-





### SEARED PRAWNS A WITH CITRUS BEURRE BLANC

Lightly seared prawns served in a citrusy butter sauce, garnished with lemon zest.

670/-

#### CONTINENTAL MAIN COURSE-VEG

#### WILD MUSHROOM AND TRUFFLE RISOTTO

Creamy risotto with wild mushrooms, truffle essence parmesan, and crispy shiitake mushrooms





#### (MAINS) CONTINENTAL





### SPINCH AND • TRICOTTA RAVIOLI

Ravioli baked in a creamy spinach ricotta sauce, topped with parmesan.

550/-

#### CONTINENTAL MAIN COURSE-NON VEG

### PAN JUS & PICKELD VEGTABLE

Slow-roasted chicken served with pan jus, mushroom duxelles. Creamy potato purée, and pickled vegetables.

670/-





### GRILLED PAPRIKA

Grilled sea bass with lime butter and paprika, served with pea-dill sauce, sauteed spinach, and potato wedges.

750/-

## MOROCCAN BRAISED

Tender lamb shank braised with moroccan spices, served with saffron rice and ratatouille.









### YERCAUD CHICKEN A -

Tender chicken cooked with roastedonions, curry leaves and special masala.



Crispy, spicy deep-fried prawns with South Indian spices.

----- 640/-





### KARUVEPILLAI A CHICKEN

Crispy fried chicken flavored with aromatic curry leaves.

510/-



Nachos topped with spicy chicken, cheese, jalapenos, and salsa.

----- 510/-





### PRAWN A

Spicy, crispy prawns tossed in aromatic pepper and curry leaves.

640/-



Fiery and crispy wings with adjustable spice levels.





### **GRAVIES & CURRIES**





#### BUTTER PANEER • 🔩

Cottage cheese cooked with rich creamy and Indian masalas

420/-



Creamy buttery Slow-cooked black lentils with rich flavourful spices

320/-





## AWADHI SHAHI

Royal creamy and aromatic cottage cheese in the Lucknow style gravy

420/-

# RAJASTHANI GATTE KI SABZI

Spiced tangy gram flour cubes with Rajasthani traditional masala





### **GRAVIES & BREADS**





## BANARASI DAL • (

Smoky flavourful, creamy lentils with aromatic ghee tempering

320/-



### PUNJABI BHUTTE DA KHEEMA

American corn and moong dhal cooked with Punjabi style masala

370/-



Stuffed tandoori bread with

PANEER KULCHA

spiced mashed potato or served plain.

Soft, leavened Indian bread stuffed with a spiced paneer filling and topped with butter.

## KASHMIRI DUM • ALOO

140/-

150/-

.....

Baby potatoes cooked with rich and creamy masalas

• CHAPATHI/PHULKA		
Soft whole wheat flatbreads.	•••••	140/-
SOUTH INDIAN PARATHA		
Flaky, layered paratha with a crisp finish and soft inside.	*****	140/-
TANDOORI PARATHA / ROTI		
Traditional clay oven breads, smoky and perfectly charred.	•••••	140/-
• NAAN		
Soft tandoori bread topped with butter, garlic, or cheese.	*****	140/-
KULCHA / MASALA KULCHA		



### CURRIES





## BRINJAL AND • • DRUMSTICK SAMBAR

Traditional Sambar with toor dal, Brinjal, and drumstick.

360/-

#### VENDAKKAI MOR KULAMBU

Creamy yogurt-based okra curry with coconut and spices.

360/-





## MANATHAKKALI • • VATHAL KULAMBU

Tangy curry made with sun-dried black nightshade berries and spices.

360/-

#### VARUTHA ARACHA CURRY MUSHROOM

Mushrooms simmered in a rich, roasted coconut and spice gravy, bursting with traditional South Indian flavor.





### **GRAVIES & CURRIES**





#### ▲ DELHI STYLE BUTTER CHICKEN MASALA

Creamy, rich, Smokey tomato based chicken with buttery flavour

530/-





#### A BENGALI FISH CURRY

Mustard flavoured fish curry with spices, tomatoes and turmeric

590/-





## PESHAWARI

TANDOORI CHICKEN 🔺 🔩

Smoky juicy spiced chicken aromatic Peshawar masala

530/-



#### MUGHLAI CHICKEN A

Rich and creamy aromatic chicken curry with coconut and spices

530/-

#### RAJASTHANI MUTTON 🔺 🦙 LAAL MAAS

Spicy, rich, Smokey mutton curry with fiery red chillies.



### CURRIES





### MANGALORE A PRAWN CURRY

Classic Mangalore prawn curry with coconut and aromatic spices.

700/-



#### NORI GHASSI

Mangalore-style chicken curry with roasted chillies and coconut milk.

510/-



## TAMIL NADU A MEEN KULAMBU

Rich fish curry slow-cooked with tamarind, coconut, and spices.

590/-



Home-style lamb curry inspired by Southern Railway flavours.

590/-





## KARANDI OMELETTE VARUTHA

Fluffy omelette in a flavourful South Indian-style curry.

510/- / 400/-



### CURRIES & SAUCES





### TOFU, BABY CORN , BELL PEPPER • THAI ROASTED CHILLI SAUCE

Stir-fried veggies in spicy Thai chili sauce.

570/-



Fresh wok-tossed Asian greens in a flavourful sauce.

520/-





### THAI RED • CURRY VEG

Spicy coconut-based curry with rich Thai herbs.

500/-



Spicy stir-fried paneer with peanuts and vegetables.

460/-





### WAHALAK SAUCE • VEG AND TOFU

Savoury, aromatic dish with tofu and veggies in rich sauce.

460/-

#### A CHICKEN PANANG CURRY

Creamy, nutty thai curry with rich flavors.

••••• 500/-



### CURRIES, RICE & NOODLES





## THAI GREEN • • CURRY VEG

Mild, aromatic Thai curry with coconut milk and spices.

500/-



440/-





## THAI BASIL •

Fragrant rice stir-fried with fresh Thai basil.

410/-



Sweet, tangy flat rice noodles with veggies and sauce.

490/-





## THAI GREEN CURRY • NOODLES VEG

Creamy curry noodles infused with Thai herbs.



### CURRIES





#### THAI RED A CURRY CHICKEN

picy, coconut-based Thai curry with chicken.

530/-





#### MAHALAK SAUCE A PRAWNS

Protein tossed in a tangy, chili-based sauce.

560/-



#### **KUNG PAO** CHICKEN

Spicy, stir-fried chicken with peanuts and vegetables.

500/-





#### SINGAPORE . LAKSA PRAWNS

Fragrant, spicy coconut broth with prawns and noodles.



### CURRIES





## THAI GREEN A -

Mild, aromatic curry with chicken.

530/-



Mild, aromatic curry with seafood.

580/-





## MAHALAK SAUCE A CHICKEN

Protein tossed in a tangy, chili-based sauce.

530/-



Sweet, tangy flat rice noodles with chicken.

550/-





## PAD THAI A

Sweet, tangy flat rice noodles with chicken or seafood.



### RICE & NOODLES





## SINGAPORE A

Spicy coconut-based noodle soup with chicken.

570/-

## THAI BASIL CHICKEN RICE

Stir-fried rice with Thai basil and choice of protein.

----- 470/-





## THAI GREEN CURRY A THOODLES SEA FOOD

Creamy, aromatic curry noodles with Thai flavours.

590/-



# EGG RICE

Stir-fried rice with Thai basil and choice of protein.

440/-

#### THAI GREEN CURRY NOODLES CHICKEN

Creamy, aromatic curry noodles with Thai flavours.

••••• 540/-



## RICE & NOODLES



▲ EGG FRIED RICE	
Fried rice with fluffy eggs, spring onions, and mild spices.	340/-
A CHICKEN FRIED RICE	
Wok-tossed rice with chicken, vegetables, and soy sauce.	420/-
A HAKKA NOODLES EGG	oyuwa
classic wok tossed noodles with egg	440/-
A HAKKA NOODLES PRAWNS	
Classic wok-tossed noodles with choice of protein.	550/-
A HAKKA NOODLES CHICKEN	
Classic wok-tossed noodles with choice of protein.	470/-
SZECHUAN PRAWN FRIED RICE	
Spicy, flavourful stir-fried rice with choice of protein.	550/-
ASCHEZWAN CHICKEN FRIED RICE	
Spicy, flavourful stir-fried rice with choice of protein.	480/-
A SCHEZWAN EGG FRIED RICE	
Spicy, flavourful stir-fried rice with choice of protein.	460/-
A THAI BASIL SEA FOOD RICE	
Stir-fried rice with Thai basil and choice of protein.	550/-
A BAMBOO EGG BIRIYANI	
flavourful rice and boiled eggs cooked with biryani spices.	480/-
A BAMBOO CHICKEN BIRIYANI	
Flavorful chicken and rice biryani with aromatic spices.	530/-
A BAMBOO MUTTON BIRIYANI	
Tender mutton slow-cooked with basmati rice and rich spices.	590/-
LUCKNOWI BRIYIANI CHICKEN / FISH	
Saffron flavoured rice cooked with chicken &spices garnished with crisp fried onions	510/- / 570/-



## RICE & NOODLES



<ul><li>VEG</li></ul>	FRIED	RICE
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Tasty stir-fried rice with fresh veggies. •••••• 330/-

#### VEG HAKKA NOODLES

Classic stir-fried noodles with vegetables and soy sauce. 390/-

#### SZECHUAN FRIED RICE

Spicy, aromatic stir-fried rice with vegetables. 410/-

#### JASMINE RICE

Fragrant, fluffy steamed jasmine rice. 220/-

#### • GHEE RICE

Fragrant basmati rice sautéed in desi ghee with mild spices •••••• 300/-

#### • JEERA RICE

Long-grain rice tempered with roasted cumin seeds for subtle earthy flavor. •••••• 300/-

#### SUBZI BIRYANI

Spiced basmati rice layered with seasonal vegetables and herbs. 300/-

#### VEGETABLE DAL KHICHDI

Comforting mix of lentils and rice with veggies and spices. 350/-

#### • TEMPERED CURD RICE

Comforting curd rice tempered with mustard, chillies and curry leaves. •••••• 220/-



#### GRAND SPECIALITY





#### PLANTAIN PARATHA

Flaky paratha layered with spiced vegetable or chicken gravy, wrapped in banana leaf, and slow-cooked on tawa for rich, earthy flavour.

● VEG 430/-

A CHICKEN 550/-

#### TENDER COCONUT CURRY

Creamy coconut curry with earthy mushrooms and peas or mutton or prawn-flavourfull, aromatic, and comfort in every bite.

MUSHROOM PEAS CURRY 390/-

▲ MUTTON 690/- ▲ PRAWN 690/-

A CHICKEN 530/-





#### KOTHU PARATHA

Fiery, flaky paratha chunks tossed with spicy masala and crunchy veggies or chicken-served with creamy raita and tangy curry.

● VEG 440/-

A CHICKEN 480/-

## PLANTAIN LEAF YERCAUD STYLE CHICKEN SUKHA

Smoky South Indian chicken, wrapped in banana leaf and slow-simmered for earthy, aromatic Yercaud-style flavor.





### **PASTAS**





#### CREAMY PASTA

Pasta in rich cream sauce with vegetable

440/-



sauce with chicken.

499/-





#### NEAPOLITAN PASTA .

Pasta in tangy tomato sauce with herbs and toppings with vegetables

440/-

#### A NEAPOLITAN PASTA

Pasta in tangy tomato sauce with herbs and toppings with chicken.





### **DESSERTS**





## ORANGE BERRY TRIFFLE SUNDAE

Layered trifle with berries, orange, and creamy textures.

550/-

## RICH CHOCOLATE

Warm, molten-cantered chocolate cake with indulgent richness.

499/-





## ORANGE AND COCONUT MOUSLINE

Light, citrusy mousse with tropical coconut flavour.

499/-

# BANANA BANOFFEE PIE

Buttery crust with bananas, caramel, and whipped cream topping.





### **DESSERTS**





## FIG AND HONEY CHEESE CAKE

Smooth, decadent cheesecake with honey and figs.

499/-

#### AN OPERA TIRAMISU

Coffee-flavored layered tiramisu with delicate textures.

499/-





#### MASALA CHAI PANNA COTTA

Creamy, chai-spiced Panna cotta with rich flavors

499/-

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Rich brownie which melts in your mouth

..... 260/-

FRUIT SALAD

Fresh seasonal fruits chopped and lightly sweetened.

.. 240/-

GULAB JAMUN

Deep-fried milk dumplings soaked in rose-scented sugar syrup.

..... 240/-

APPLE PIE

Buttery crust filled with sweet, spiced caramelised apples.

..... 350/-

CHOICE OF ICECREAM

Assorted scoops of classic and seasonal ice cream flavors.

..... 230/-



### **DESSERTS**





## WITH ICE CREAM

Warm brownie topped with vanilla ice cream and rich chocolate sauce.

330/-

## HONEY MOON DELIGHT

Romantic layers of chocolate, cream, and fruits in every spoonf

240/-





## BANANA BANOFFEE PIE WITH ICE CREAM

Banana caramel pie served with creamy vanilla ice cream.

290/-

#### FRIED ICE CREAM

Crispy golden crust enclosing chilled, creamy vanilla ice cream.







### ROUND THE CLOCK MENU



### CHEESE GARLIC PULL • APART BUN

Mozzarella cheese, garlic butter

290/-

### PANNER PESTO GRILLED CHEESE SANDWICH

Pesto mayo, roasted pesto sauce, jalapeños, mozzarella, cream cheese, served on panini or sliced bread, grilled.

480/-





### GOLDEN FRIED ONION RINGS • WITH JALAPENO CHEESE FOUNDUE

Crunchy onion rings paired with a spicy jalapeño cheese dip.





### **ROUND THE CLOCK MENU**



### FRIED CHILLI A CHICKEN SANDWICH

Crispy fried chicken, spicy chinese minced capsicum & onion sauce lettuce, cucumbers, coleslaw with lemon vinaigrette, served on toasted panini

580/-



Chicken tikka, makhni sauce, mozzarella, and bechamel in panko crust, served with tandoori mayo.

---- 560/-





### FISH FRITTERS WITH A GARLIC AIOLI

Crispy golden fish fritters paired with creamy garlic aioli, a perfect blend ofcrunch, zest, and flavor, Served with Garlic Mayo.

580/-



Lamb and peas kheema. Served with coriander & chilli aioli.







### **ROUND THE CLOCK MENU**

•	TEA / COFFEE		
	Freshly brewed South Indian filter coffee or traditional chai.		150/-
•	CRISPY PRISY CHICKEN  Crunchy fried chicken seasoned with herbs and spices.	*****	499/-
•	FRENCH FRIES  Golden fried potato sticks		2.2.1
	served with ketchup.	•••••	210/-
•	FISH AND CHIPS  Classic combo of battered fish fillets and crispy fries.	*****	580/-
•	CHOICE OF OMELETTE ( PLAIN / MASALA / MUSHROOM / CHEESE )		
	Layered sandwich with grilled chicken, lettuce, tomato, and cheese.		160/-
•	SEASONAL FRESH JUICE		
	Refreshing juice made from freshly squeezed seasonal fruits, served chilled.	******	210/-
•	CHOICE OF MILKSHAKE ( WITH ICE CREAM / WITHOUT ICE CREAM )		
	Thick, creamy milkshake blended with your choice of flavor and ice cream.	******	250/-/240/-
•	AERATED DRINKS		
	Chilled carbonated beverages in various classic flavors.		150/-
•	PACKAGED DRINKING WATER		
	Sealed, purified bottled water for safe and clean hydration.	•••••	60/-
•	FRESH LIME SODA / WATER		
	Zesty lime juice served with soda or still water, sweet or salty.	******	140/- / 126/-
•	BOURNVITA HORLICKS BOOST Classic malted health drinks served		4507
	hot or cold with milk.	******	150/-
•	MILK		
	Warm or cold plain milk served fresh.		120/-

ITEMS ARE SUBJECT TO AVAILABILITY.
STANDARD MEASURE FOR ALCOHOL IS 30 ML.
STANDARD MEASURE FOR COCKTAIL IS 45 ML.



## MOCKTAILS





## ELDERFLOWER OF PINEAPPLE POMELO

A REFRESHING MIX OF PINEAPPLE JUICE, ELDERFLOWER, COCONUT MILK, AND TONIC WATER

399/-





A SPARKLING MIX OF LYCHEE JUICE, APPLE VINEGAR, LEMON, AND A TOUCH OF EDIBLE GLITTER.

399/-



SMOKED COCKTAIL FEATURING A REFRESHING MIX OF MUSK MELON, MINT, JAGGERY, AND LEMON JUICE.

399/-



ITEMS ARE SUBJECT TO AVAILABILITY.
STANDARD MEASURE FOR ALCOHOL IS 30 ML.
STANDARD MEASURE FOR COCKTAIL IS 45 ML.



## MOCKTAILS





#### SMOKED BERRY SLING

SMOKED COCKTAIL WITH A FRUITY MIX OF BERRIES, APPLE VINEGAR, LYCHEE JUICE, AND ELDERFLOWER TONIC.

399/-

#### RICHIE RICH

A BOLD MIX OF BLUEBERRY, HIBISCUS, CRANBERRY JUICE, AND SIMPLE SYRUP.

399/-





#### STRAWBERRY DAZZLE

SMOKED COCKTAIL WITH A SPARKLING MIX OF STRAWBERRY PUREE, LEMON, HONEY SYRUP, AND GINGER ALE.

399/- -----

#### SWEET SHEET

A REVITALIZING BLEND OF ORANGE, MINT, ELDERFLOWER SYRUP, LEMON, AND GINGER ALE.

399/-



ITEMS ARE SUBJECT TO AVAILABILITY.
STANDARD MEASURE FOR ALCOHOL IS 30 ML.
STANDARD MEASURE FOR COCKTAIL IS 45 ML.



### SHAKE





#### LOTUS BISCOFF SHAKE

A CREAMY BLEND OF WHITE CHOCOLATE, VANILLA ICE CREAM, MILK, AND BISCOFF.

399/-

#### STRAWBERRY DAZZLE SHAKE

A LUSCIOUS MIX OF STRAWBERRY, BLUEBERRY, VANNILA ICE CREAM, MILK, AND HONEY.

..... 399/-





## BROWNIE & CHOCOLATE SHAKE

A DECADENT BLEND OF BROWNIE, CHOCOLATE ICE CREAM, MILK, AND CHOCOLATE CHIPS.

399/-



A DELICIOUS MIX OF VANILLA ICE CREAM, OREO BISCUITS, CHOCOLATE SYRUP, AND MILK.

399/-



ITEMS ARE SUBJECT TO AVAILABILITY.
STANDARD MEASURE FOR ALCOHOL IS 30 ML.
STANDARD MEASURE FOR COCKTAIL IS 45 ML.



### ICE TEA





#### JASMINE ICE TEA

A REFRESHING BLEND OF JASMINE TEA, LEMON JUICE, AND SIMPLE SYRUP.

#### KALA KHATTA ICE TEA

A TANGY MIX OF BLACK TEA, LEMON JUICE, SIMPLE SYRUP, AND KALA KATTA.

249/-





#### NANARI ICE TEA

A UNIQUE BLEND OF BLACK TEA, NANARI SYRUP, LEMON JUICE, AND SIMPLE SYRUP.

249/-

#### PEACH ICE TEA

A REVITALIZING BLEND OF BLACK TEA, LEMON JUICE, PEACH SYRUP, AND SIMPLE SYRUP.

249/-



ITEMS ARE SUBJECT TO AVAILABILITY.
STANDARD MEASURE FOR ALCOHOL IS 30 ML.
STANDARD MEASURE FOR COCKTAIL IS 45 ML.



## COCKTAILS





#### SMOKED ROSEMARY KISS

SMOKED COCKTAIL WITH A FRAGRANT MIX OF GIN, ROSEMARY, BLUEBERRY, HONEY, LEMON, AND SODA

Imported Rs 699/-



A REFRESHING BLEND OF GIN, MELON, BEETROOT, COCONUT WATER, AND TONIC

----- Imported Rs 699/-





#### BUDAPEST -

SMOKES COCKTAIL WITH A VIBRAND MIX OF WHISKY, BASIL, ORANGE, CINNAMON, AND GINGER ALE

Imported Rs 699/-Domestic Rs 499/-



A RICH BLEND OF WHISKY, MAPLE SYRUP, COFFEE, BROWN SUGAR, AND CREAM.

----- Imported Rs 699/-



## CHOCOLATE - PECAN

A CREAMY BLEND OF VODKA, WHITE CHOCOLATE, AND WHIPPED CREAM

Imported Rs 699/-Domestic Rs 499/-



AN IRRESISTIBLE MIX OF VODKA, WHITE RUM, GIN, AND TEQUILA, BALANCED WITH LEMON AND COLA-BOLD, SMOOTH, AND REFRESHINGLY UNFORGETTABLE.

Domestic Rs 749/-





ITEMS ARE SUBJECT TO AVAILABILITY.
STANDARD MEASURE FOR ALCOHOL IS 30 ML.
STANDARD MEASURE FOR COCKTAIL IS 45 ML.



### COCKTAILS





#### CLOUDED MARTINI

A BOLD MIX OF VODKA,, POMEGRANATE, CHARCOAL, APPLE VINEGAR, AND LEMON JUICE.

Imported Rs 699/Domestic Rs 499/-

#### KAPPI KISS

A RICH MIX OF VODKA, COFFEE, BROWN SUGAR, BISCOFF, AND COCOA POWDER.

Domestic Rs 499/-



#### TROPICAL GLAZE

CREAMY MANGO LASSI MEETS SPICED RUM, SHAKEN WITH KAFFIR, CINNAMON, AND VEGAN FROTH-PURE TROPICAL INDULGENCE.

Domestic Rs 499/-

#### RASAMAHOLIC

A UNIQUE BLEND OF BRANDY, TAMARIND, RASAM, BLACK PEPPER, AND SPICES.

Imported Rs 699/Domestic Rs 499/-



#### SHIMMERY NIGHT

SMOOTH COCKTAIL WITH A BOLD MIX OF WHITE RUM, POMEGRANATE, CHARCOAL, APPLE VINEGAR AND LIME JUICE

Domestic Rs 499/-



A SPICY BLEND OF TEQUILA, TAMARIND, GREEN CHILI, JAGGERY, AND SODA.

..... Imported Rs 699/-



ITEMS ARE SUBJECT TO AVAILABILITY.
STANDARD MEASURE FOR ALCOHOL IS 30 ML.
STANDARD MEASURE FOR COCKTAIL IS 45 ML.



### LIQUOR MENU



#### **IMPORTED LIQUOR**

IMPORTED VODKA				
ABSOLUT VODKA				370
SMIRNOFF RED				190
GREY GOOSE VODKA				750
STALINSKAYA				250
FRUITY APPLE VODKA			•	260
GIN				
BEEFEATER	. (*)			3 4 0
KINGSTON			•	3 3 0
TEQUILA				
CAMIO REAL SILVER			•	450
IMPORTED & SCOTCH WHISKY				
JACK DANIEL'S				770
J.W BLACK LABEL				620
J.W RED LABEL			٠	3 1 0
BLACK & WHITE				3 3 0
100 PIPERS	* + *			210
GLENFIDDICH SINGLE MALT JIM BEAM			•	999
BALLANTINE				
	* *	• •		000
COGNAC				E 0 0
ST REMY BRANDY VSOP		• •		
MARTELL VSOP	*/*		•	750
LIQUEUR				
JAGERMEISTER	* *		•	650
RED WINES				
CAMAS MERLOT(FRANCE)				760
WHITE WINES				
SENORITA CHARDONNAY				800
WINE BOTTLES				
CAMAS MERLOT(FRANCE)			•	4620
SENORITA CHARDONNAY				5200

ITEMS ARE SUBJECT TO AVAILABILITY.
STANDARD MEASURE FOR ALCOHOL IS 30 ML.
STANDARD MEASURE FOR COCKTAIL IS 45 ML.



### LIQUOR MENU



#### DOMESTIC LIQUOR

PREMIUM WHISKY		
ANTIQUITY		220
REGULAR WHISKY		
SIGNATURE		180
ROYAL CHALLENGE GOLD		180
PREMIUM BRANDY		
MORPHEUS BLUE XO		210
MORPHEUS XO		180
MC VSOP		180
MC DOWELL'S BRANDY		110
RUM		
BACARDI LEMON		190
BACARDI BLACK		190
BACARDI SUPERIOR		180
OLD MONK GOLD RESERVE		130
VODKA		
MAGIC MOMENT APPLE		180
JUNO BLUE VODKA		170
JUNO PINK VODKA		190
BEER		
KING FISHER BLUE BEER		450
FOSTERS BEER	* * * * *	430
KINGFISHER ULTRA MAX BEER	* * * * *	5 3 0
K.F STRONG BEER		4 3 0
K.F PREMIUM BEER		410
AMSTEL BEER		450
SOFT BEVERAGES		
RED BULL		200
SEASONAL FRESH JUICE		210
CAN JUICE (250ML)		160
FRESH LIME WATER		130
FRESH LIME SODA		130
SPARKLING WATER PACKAGED DRINKING WATER		7 0 6 0
7UP	* * * * *	140
PEPSI		140

ITEMS ARE SUBJECT TO AVAILABILITY.
STANDARD MEASURE FOR ALCOHOL IS 30 ML.
STANDARD MEASURE FOR COCKTAIL IS 45 ML.