

**HOBNOB**  
*Gourmet Cafebar*

# THE BEST CAFEBAR

*In Town*





## SNEHA SINGHI

Meet Sneha, a renowned pastry chef who hails from Le Cordon Bleu Paris. With extensive experience in the food and beverage industry, Sneha has established herself as a reputable name in the culinary world.

After completing her cuisine diploma from Le Cordon Bleu Paris, Sneha went on to open up her own Paris Café & ran it successfully for nine years. During this time, she honed her skills as a pastry chef and gained invaluable knowledge in managing a business.

Today, Sneha is an influencer with over 1M followers on social media platforms. Her expertise and knowledge in the culinary world have helped her garner a massive following and her creative flair in crafting delicious and visually appealing dishes have caught the attention of food enthusiasts worldwide.

She has been awarded the Best Chef for Times Food Guide Award, Best Restaurant Owner (Paris Café 2013-2021) by Times Food Guide Award, Best Pastry Chef of the Year India by BBC Good Food & also featured on the Forbes India's Top 100 Digital Stars.

Sneha is not just a social media influencer; she is also an F&B consultant who has worked with numerous restaurants and cafes across the country. Her hands-on experience in the industry has allowed her to offer invaluable insights and advice on how to improve the quality of their food and services.

Sneha is an extremely positive person dedicated to her craft, striving to learn every step of the way. She is an animal lover & a part of multiple animal welfare groups/charities trying to give back to society in her own way. She has multiple interests apart from cooking & food which include fitness, swimming, traveling, exploring new countries & cultures & is also a self-proclaimed cheese aficionado.

Overall, Sneha's passion and dedication for the culinary arts have brought her a long way in her career. With her extensive knowledge and experience, she continues to inspire and influence aspiring chefs and food enthusiasts everywhere.

# SOUPS & SALADS

HOBNOB BRINGS TO YOU WHOLESOME, FRESH HONEST PLATES OF FOOD THAT WILL KEEP YOU COMING BACK FOR MORE, TIME & TIME AGAIN

**BURRATA & CHERRY TOMATOES WITH  
CRISPY CHILLI OIL & PINENUTS**

**424**

**ROASTED TOMATOES AND BELLPEPPER SOUP  
WITH GRILLED CHEESE SOUR DOUGH**

**274**

**CREAMY CILANTRO CORN SALAD**

**384**

**SAUTEED VEGETABLES**

**398**

**CAESAR SALAD**

**398**

 **CAESAR SALAD WITH GRILLED CHICKEN**

**434**



# VERY SMALL PLATES

HOBNOB BRINGS TO YOU WHOLESOME, FRESH HONEST PLATES OF FOOD THAT WILL KEEP YOU COMING BACK FOR MORE, TIME & TIME AGAIN

ONION RINGS

344

▲ CHICKEN POPCORN WITH BBQ SAUCE

424

WOK TOSSED EDAMAME WITH SEA SALT (WITH SKIN)

398

EDAMAME PEARLS TOSSED IN SPICY CHILLI SAUCE (PEELED)

398

WOK TOSSED MUSHROOMS WITH GARLIC & OLIVE OIL

434

CRINKLE CUT FRIES TOSSED IN PERI PERI SPICES SERVED  
WITH TOMATO RELISH & CHEDDAR SAUCE

314

SPICED CAJUN PEANUTS

314

MASALA HOT CHIPS

314



*Taxes extra, as applicable (GST @5% as of 1-Jun-2025)*

# SHARING PLATES

HOBNOB BRINGS TO YOU WHOLESOME, FRESH HONEST PLATES OF FOOD THAT WILL KEEP YOU COMING BACK FOR MORE, TIME & TIME AGAIN

**CLASSIC SWISS FONDUE WITH CROUTONS & FRIED POTATOES** 574

**MEDITERRANEAN BUDDHA BOWL** 464

*A vibrant bowl of quinoa, falafel, roasted chickpeas, & fresh garden salad in vinaigrette, served with hummus, muhammara, & tzatziki*

**TORTILLA CHIPS WITH A SIDE OF GUACAMOLE,  
CHEDDAR CHEESE SAUCE, SALSA & SOUR CREAM** 424

**HOMEMADE SOURDOUGH GARLIC BREAD** 434

**HUMMUS & FALAFEL WITH SIDE OF PITA** 424

**HUMMUS & SPICED MUSHROOM WITH A SIDE OF PITA** 474

 **HUMMUS & SPICED MINCED MUTTON WITH A SIDE OF PITA** 494



*Taxes extra, as applicable (GST @5% as of 1-Jun-2025)*

# SMALL PLATES

HOBNOB BRINGS TO YOU WHOLESOME, FRESH HONEST PLATES OF FOOD THAT WILL KEEP YOU COMING BACK FOR MORE, TIME & TIME AGAIN

**BOK CHOY GREEN DIMSUM**

**434**

**TERIYAKI POTATOES**

*Potato tossed in a glossy teriyaki sauce, sweet, savory, & umami-rich*

**394**

**WATER CHESTNUT & SHITAKE MUSHROOM GYOZA**

**448**

**CHEESE CROQUETTES**

*Crispy potato bites filled with a cheesy mix of mozzarella, processed cheese, herbs, and chilli*

**448**

**SPICY GOCHUJANG KOTHE**

*Crispy veggie fritters tossed in a Korean gochujang glaze, a bold fusion of heat and subtle sweetness*

**394**

**SAMBAL CHILLI PANEER**

*Wok-tossed paneer in a fiery sambal sauce, chili, garlic, and tangy flavours*

**434**

**CAJUN COTTAGE CHEESE**

*Paneer marinated in Cajun spices and hung curd, then grilled to perfection*

**434**

**GRILLED PANEER WITH A SIDE OF WATER CHESTNUT SALAD**

**434**

**CHERRY TOMATO BRUSCHETTA**

**394**

**AVOCADO TOAST**

**434**

*Taxes extra, as applicable (GST @5% as of 1-Jun-2025)*

# SMALL PLATES

HOBNOB BRINGS TO YOU WHOLESOME, FRESH HONEST PLATES OF FOOD THAT WILL KEEP YOU COMING BACK FOR MORE, TIME & TIME AGAIN

▲ **PRAWNS BALLS WITH A SWEET SOY DIPPING SAUCE** 548

*Minced prawn balls, batter-fried to golden crispness,  
served with a sweet and savory soy dipping sauce*

▲ **KOREAN FRIED CHICKEN WINGS** 494

▲ **BEER BATTERED FISH N CHIPS** 674

*Crispy beer-battered fish fried to golden perfection,  
served with crunchy fries, a timeless, satisfying favorite.*

▲ **TAI PAI CHICKEN DIMSUM** 474

▲ **EGGS TERIYAKI** 434

*Battered fried eggs tossed in a glossy teriyaki sauce, sweet, savory, and umami-rich*

▲ **BUTTER GARLIC PRAWNS WITH DILL** 548

▲ **SPICY GOCHUJANG CHICKEN KOTHE** 474

*Crispy Chicken fritters tossed in a Korean gochujang glaze, a bold fusion of heat & subtle sweetness*

▲ **GRILLED CILANTRO LIME CHICKEN** 474

▲ **SAMBAL CHILLI CHICKEN** 474

*Wok-tossed Chicken in a fiery sambal sauce, chilli, garlic, & tangy flavours*

▲ **HOBNOBBIN' CHICKEN** 474

*Grilled chicken tossed in our house-special sauce with sautéed onions and bell peppers*

▲ **PERI PERI GRILLED FISH** 524

# NOT SO SMALL PLATES

HOBNOB BRINGS TO YOU WHOLESOME, FRESH HONEST PLATES OF FOOD THAT WILL KEEP YOU COMING BACK FOR MORE, TIME & TIME AGAIN

## CORN POLENTA CAKES WITH GRILLED MUSHROOMS

464

*Golden corn polenta cakes served with smoky grilled mushrooms, hearty, earthy, and comforting*

## JHOL MOMOS VEG

424

*Steamed vegetable dumplings served in a tangy, spiced broth*

## HONEY GLAZED MUSHROOM BAO

464

## PAN FRIED BAO WITH TERIYAKI PANEER

464

## SOFT SHELL REFRIED BEANS TACO

424

*Soft taco shells filled with refried beans, lettuce, tomato, onion, salsa, & sour cream*

## MUSHROOM SLIDERS

464

## PANEER GYROS

484

*Grilled spiced paneer wrapped in warm flatbread with fresh veggies and creamy sauce.*

## VEGGIE QUESADILLA

484



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# NOT SO SMALL PLATES

HOBNOB BRINGS TO YOU WHOLESOME, FRESH HONEST PLATES OF FOOD THAT WILL KEEP YOU COMING BACK FOR MORE, TIME & TIME AGAIN

▲ **MASALA BREAD OMELETTE** 424

▲ **JERK CHICKEN SLIDER** 494

▲ **CHICKEN GYROS** 524

*Grilled spiced Chicken wrapped in warm flatbread with fresh veggies and creamy sauce*

▲ **CRISPY CHICKEN TERIYAKI BAO** 494

▲ **MUSHROOM & CHEESE FLUFFY OMELETTE WITH SOURDOUGH TOAST** 424

▲ **SOFT SHELL CHICKEN TACO** 494

▲ **JHOL MOMO CHICKEN** 494

*Chicken dumplings served in a tangy, spiced broth*

▲ **PULLED CHICKEN QUESADILLA** 524



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# BIG PLATES

HOBNOB BRINGS TO YOU WHOLESOME, FRESH HONEST PLATES OF FOOD THAT WILL KEEP YOU COMING BACK FOR MORE, TIME & TIME AGAIN

## PASTA IN SPICY ARRABIATA SAUCE

494

*Shell and penne pasta tossed in a spicy tomato sauce, served with sourdough toast.*

## SPICY KOREAN FRIED RICE BOWL WITH VEGGIES

494

*Wok-fried rice with fresh veggies, tossed in a spicy gochujang sauce — a vibrant and flavorful Korean classic.*

## PEANUT BUTTER & SESAME NOODLES

494

*Flat noodles tossed in a creamy peanut butter & toasted sesame sauce*

## VEG BURRITO BOWL

494

*A hearty bowl of Mexican rice, beans, veggies, & fresh salsa, topped with guacamole & sour cream*

## MAC N CHEESE

494

*Macaroni baked in a rich, creamy cheddar cheese sauce for a golden finish*

## SPAGHETTI AGLIO-E-OLIO

494

*Classic spaghetti sautéed with garlic, olive oil, & chili flakes, served with sourdough toast*

## MUSHROOM ALFREDO PASTA WITH TRUFFLE OIL

494

*Shell and penne pasta in a creamy mushroom white sauce, finished with aromatic truffle oil and served with sourdough toast.*

## PASTA WITH FRESH CHERRY TOMATOES AND OLIVES

494

*Shell & penne pasta tossed with juicy cherry tomatoes & olives, served with sourdough toast*

# BIG PLATES

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## PASTA IN CREAMY TOMATO SAUCE

494

*Shell and penne pasta tossed in a smooth blend of creamy white and tomato sauces, served with sourdough toast.*

## VEG CHOW MEIN

494

*Hakka noodles stir-fried with mixed vegetables in a light soy and garlic sauce*

## PANEER TRIPLE SICHUAN BOWL

494

*A vibrant mix of chili paneer, vegetable fried rice, & hakka noodles tossed in bold Sichuan sauce*

## TOFU HOT POT

494

*Silken tofu and steamed rice simmered in a spicy basil-infused sauce*

## BUTTER PANEER RICE BOWL

494

*Fragrant basmati rice served with our famous creamy, butter paneer on the side*

## DAL MAKHANI RICE BOWL

494

*Creamy, slow-cooked black lentils mixed with basmati rice in a comforting, khichdi-style blend*

## BUTTER PANEER TIFFIN

594

*Creamy butter paneer and rich dal makhani served with two lachha parathas, steamed rice, and classic sides*

# BIG PLATES

HOBNOB BRINGS TO YOU WHOLESOME, FRESH HONEST PLATES OF FOOD THAT WILL KEEP YOU COMING BACK FOR MORE, TIME & TIME AGAIN

 **BURRITO BOWL WITH JERK SPICED CHICKEN** **564**

*A hearty bowl of Mexican rice with beans, jerk-spiced chicken, veggies, & fresh salsa, topped with guacamole and sour cream*

 **GRILLED CHICKEN WITH MUSHROOM SAUCE** **534**

*Juicy grilled chicken breast topped with creamy mushroom sauce, served with a side of garlic bread*

 **CHICKEN ALFREDO WITH TRUFFLE OIL SERVED WITH SOURDOUGH TOAST** **564**

*Shell and penne pasta with chicken in a creamy mushroom white sauce, finished with aromatic truffle oil and served with sourdough toast.*

 **CHICKEN TRIPLE SICHUAN BOWL** **564**

*A vibrant mix of chili chicken, fried rice, and hakka noodles tossed in bold Sichuan sauce..*

 **CHICKEN JAMBALAYA RICE BOWL** **564**

*Rice cooked with chicken, chicken sausage, peppers, and onions, seasoned with Creole spices like paprika, garlic, thyme, and cayenne*

 **CHICKEN CHOW MEIN** **534**

*Hakka noodles stir-fried with chicken in a light soy and garlic sauce*

# BIG PLATES

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▲ **PRAWNS HOT POT** 594  
*Prawns and steamed rice simmered in a spicy basil-infused sauce*

▲ **CHICKEN HOT POT** 594  
*Chicken and steamed rice simmered in a spicy basil-infused sauce*

▲ **BUTTER CHICKEN RICE BOWL** 564  
*Fragrant basmati rice served with our famous creamy, butter chicken on the side*

▲ **BUTTER CHICKEN TIFFIN** 594  
*Creamy butter chicken and rich dal makhani served with two lachha parathas, steamed rice, and classic sides*

▲ **GHEE WALA MUTTON TIFFIN** 594  
*Home style mutton and rich dal makhani served with two lachha parathas, steamed rice, and classic sides*

# PIZZA

CHOOSE ORIGINAL THIN CRUST OR SOURDOUGH

**PESTO & BURRATA**

**544**

**EPINARDA - SPINACH, MUSHROOM & CREAM CHEESE**

**524**

 **OG PEPPERONI (HAM)**

**648**

 **KEEMA**

**584**

**MARGHERITA**

**504**

**MARGHERITA BURRATA**

**544**

**VEGGIE**

**524**

**FIVE PEPPER**

**524**

**PANEER MAKHANI**

**524**

 **BBQ CHICKEN**

**584**

 **SPICY JERK CHICKEN**

**584**

 **CHICKEN TIKKA**

**584**

*Taxes extra, as applicable (GST @5% as of 1-Jun-2025)*

# DESSERTS

HOBNOB BRINGS TO YOU WHOLESOME, FRESH HONEST PLATES OF FOOD THAT WILL KEEP YOU COMING BACK FOR MORE, TIME & TIME AGAIN



**IRISH CREAM TIRAMISU**

**494**



**SKILLET COOKIES WITH VANILLA BEAN ICE CREAM**

**348**



**HOBNOBBIN BROWNIE WITH CHOCO MINT ICE CREAM**

**348**

**CHOCO MINT ICE CREAM**

**198**

**FRENCH VANILLA BEAN ICE CREAM**

**198**



*Taxes extra, as applicable (GST @5% as of 1-Jun-2025)*



**HOBNOB**

*Gourmet Cafebar*



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**BAR MENU**

*Best In Town*



**SOFTBAR**

# HOT COFFEE & TEA BAR

|                                                                          |            |                                                                          |            |
|--------------------------------------------------------------------------|------------|--------------------------------------------------------------------------|------------|
| <b>JASMINE GREEN TEA</b><br><i>Infusion Served With Organic Honey</i>    | <b>124</b> | <b>MASALA CHAI</b>                                                       | <b>104</b> |
| <b>APPLE CRANBERRY TEA</b><br><i>Infusion Served With Organic Honey</i>  | <b>124</b> | <b>WORLD FAMOUS HOBNOBBIN' HOT CHOCOLATE</b>                             | <b>158</b> |
| <b>EGYPTIAN MINT TEA</b><br><i>Infusion Served With Organic Honey</i>    | <b>124</b> | <b>CAPPUCCINO</b><br><i>(Espresso, Hot Milk &amp; Steamed Milk Foam)</i> | <b>119</b> |
| <b>CHAMOMILE TEA</b><br><i>Infusion Served With Organic Honey</i>        | <b>124</b> | <b>CAFÉ MOCHA</b><br><i>(Espresso, Hot Milk &amp; Chocolate Sauce)</i>   | <b>134</b> |
| <b>LEMONGRASS TEA</b><br><i>Served With Organic Honey</i>                | <b>124</b> | <b>AMERICANO</b><br><i>(Espresso with hot water)</i>                     | <b>99</b>  |
| <b>ROOIBOS CINNAMON TEA</b><br><i>Infusion Served With Organic Honey</i> | <b>124</b> | <b>CAFÉ LATTE</b><br><i>(Espresso and steamed milk)</i>                  | <b>119</b> |
|                                                                          |            | <b>ESPRESSO</b><br><i>Shot Of Finely Ground Coffee Beans</i>             | <b>99</b>  |

## COLD COFFEE & TEA

**GOOD OL' COLD COFFEE** 194

*Ice-cream Blended Cold Coffee. As You Love It*

**ICED LATTE** 158

*As You Make It At Home. Just Yummier!!! Nooo Ice Cream*

**ICED CHAI LATTE** 158

**ICED AMERICANO** 119

**ICED ESPRESSO** 119

**ICED TEA** 119

## MIXERS

**PREMIUM SODA WATER** 99 **RED BULL** 224

**NATURAL MINERAL WATER** 88 **COLD BREW COFFEE** 258

**PREMIUM TONIC WATER** 164 **AERATED DRINKS CANS** 99

**PREMIUM GINGER ALE** 164 **JUICE 200 ML** 119

**PERRIER NATURAL MINERAL  
SPARKLING WATER** 294





# **HOBNOBBIN' COCKTAILS**

# HOLD THE BOOZE

|                                                                                                                                                                              |            |
|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------|
| <b>ANTI HANGOVER SHOT</b>                                                                                                                                                    | <b>99</b>  |
| <i>Sharp kick of ginger, cucumber, raw mango, lime, and zesty Indian spice blend, your bold pre-party boost.</i>                                                             |            |
| <b>THE MORNING AFTER (SWEET &amp; SALTED LEMONADE)</b>                                                                                                                       | <b>99</b>  |
| <i>Delicate balance of fresh lime, subtle sweetness, &amp; a hint of salt, a soothing, revitalizing blend to start a new</i>                                                 |            |
| <b>TAJIN SALTED SPARKLING LEMONADE</b>                                                                                                                                       | <b>168</b> |
| <i>Zesty lime, fizzy soda, a pinch of black &amp; white salt — served sharp in a Tajin-rimmed glass</i>                                                                      |            |
| <b>THE GOOD, THE BAD &amp; THE BUBBLY (Crisp &amp; Citrusy)</b>                                                                                                              | <b>274</b> |
| <i>A fizzy, zesty blend of sparkling water, fresh lemon juice, &amp; a splash of elderflower syrup.<br/>The perfect bubbly drink to make you feel good without the booze</i> |            |
| <b>COLD BREW &amp; CO. (Bold &amp; Smooth)</b>                                                                                                                               | <b>274</b> |
| <i>Smooth cold brew coffee blended with sweetened condensed milk and<br/>creamy coconut milk for a rich, velvety, and refreshing mocktail.</i>                               |            |
| <b>RED BULL REFRESHER (Energising &amp; Zesty)</b>                                                                                                                           | <b>274</b> |
| <i>A burst of energy with fresh lime juice, Red Bull, and soda water for a fizzy pick-me-up</i>                                                                              |            |
| <b>BERRY SPARKLING LEMONADE (Sweet &amp; Tart)</b>                                                                                                                           | <b>274</b> |
| <i>Fresh lemon juice and muddled berries, lightly sweetened &amp; topped with sparkling water.</i>                                                                           |            |
| <b>GUAVALICIOUS</b>                                                                                                                                                          | <b>274</b> |
| <i>A zesty fusion of guava and grapefruit juice, topped with<br/>tonic water &amp; a dash of lime, tangy, fizzy, &amp; deliciously bold.</i>                                 |            |
| <b>FRENCH PASSION</b>                                                                                                                                                        | <b>284</b> |
| <i>Vibrant mix of passion fruit, vanilla, &amp; pineapple, fruity, smooth, &amp; refreshingly exotic</i>                                                                     |            |
| <b>MANGO MADNESS</b>                                                                                                                                                         | <b>229</b> |
| <i>Mango smoothie served with Mango Ice lolly</i>                                                                                                                            |            |
| <b>OREO SHAKE</b>                                                                                                                                                            | <b>199</b> |
| <i>Creamy blend of Oreo cookies and chilled milk</i>                                                                                                                         |            |
| <b>KITKAT SHAKE</b>                                                                                                                                                          | <b>199</b> |
| <i>Smooth fusion of KitKat chocolate and chilled milk</i>                                                                                                                    |            |
| <b>NUTELLA &amp; ESPRESSO SHAKE</b>                                                                                                                                          | <b>199</b> |
| <i>Bold espresso meets rich Nutella in a creamy blend with chilled milk</i>                                                                                                  |            |

# BOOZY COCKTAILS

## SHORT CIRCUIT

1039

### Signature Creation

*This cocktail is perfect for those who enjoy a high-energy drink with a complex flavour profile, combining the herbal notes of Jägermeister, Gin , Vodka & Rum with the kick of Red Bull and the smoothness of white spirits.*

## LONG ISLAND ICED TEA

974

### Classic

*A powerful blend of vodka, rum, gin, tequila & triple sec, balanced with lemon juice and simple syrup, topped with cola for a refreshing finish.*

## SKINNY LONG ISLAND ICED TEA

974

### Classic

*A powerful blend of vodka, rum, gin, tequila, and triple sec, balanced with lemon juice and simple syrup, topped with Red Bull for a refreshing finish.*

## LONG BEACH ICED TEA

974

### Classic

*A powerful blend of vodka, rum, gin, tequila & triple sec, balanced with lemon juice and simple syrup, topped with Cranberry Juice for a refreshing twist.*

*\* All above cocktails are made with 120mL of liquor*

# SHOTS

## BLACK HAZE

464

*Jameson along with Kalhwa*

## B-52

584

*Layered shot of Kahlua, Baileys & Cointreau*

## FIRE IN THE BELLY

464

*Vodka along with Tobassco & Mango*

## TEQUILA LIME TWIST

464

## KAMIKAZE

584

*A perfect blend of vodka , triple sec & lime juice*

## THE 1942 TWIST

1694

## JÄGERBOMB

504

*A shot of Jägermister dropped into Red Bull*

*\* All above shots are made with 30mL of spirits*

*Taxes extra, as applicable (VAT @18% as of 1-Jun-2025)*

## WHISKEY BASED

### ROSEMARY SMASH

669

#### SIGNATURE CREATION

*Bourbon infused with fresh rosemary, muddled with blackberries, a splash of lemon juice & a touch of honey syrup, served over crushed ice*

### SMOKY OLD FASHIONED

669

#### CLASSIC

*A classic smoky and sweet blend of smoked bourbon, simple syrup, and bitters, stirred over ice and garnished with a flamed orange twist.*

### MANHATTAN (ELEGANT)

798

#### CLASSIC

*An elegant classic combining bourbon, sweet vermouth, and Angostura bitters, stirred over ice, and garnished with a cherry.*

### WHISKEY SOUR

798

#### CLASSIC

*A delightful mix of bourbon, fresh lemon juice & simple syrup shaken and served over ice with a cherry & an orange slice garnish.*

### MINT JULEP

669

#### CLASSIC

*A refreshing blend of bourbon, fresh mint leaves, simple syrup & crushed ice, served in a julep cup with a mint sprig garnish.*

### BANANA OLD FASHIONED

669

#### SIGNATURE CREATION

*A fruity and bold twist on the classic, featuring bourbon, banana oleo saccharum, and aromatic bitters, stirred over ice and garnished with a banana slice.*

### AVERNA SMASH

798

#### SIGNATURE CREATION

*A refreshing and herbal mix of bourbon, amaro, cherry, walnut oil, and lemon soda, muddled and double-strained for a vibrant finish.*

## TEQUILA BASED

### SPICY GINGER MARGARITA

768

#### SIGNATURE CREATION

*A spicy and citrusy blend of tequila, triple sec, lime juice, and chili-ginger syrup, shaken and served over ice with a Tajin rim, lime wheel, and candied ginger garnish.*

### PUMPKIN PIE ESPRESSO MARTINI

768

#### SIGNATURE CREATION

*A seasonal and smooth mix of tequila, coffee liqueur, and pumpkin spice syrup, shaken and strained, garnished with coffee beans.*

### LARGER THAN LIFE

768

#### SIGNATURE CREATION

*A refreshing and herbal fusion of tequila, Jägermeister, apple juice, and Red Bull, shaken and stirred over ice, garnished with a lemon slice.*

### PICANTE

624

#### CLASSIC

*A spicy and herbaceous classic with tequila, lime, agave, green chili, and coriander, muddled, shaken, & served on the rocks with a Tajin-rim and chili slice or coriander garnish.*

### MARGARITA

624

#### CLASSIC

*A classic combination of tequila, triple sec & fresh lime juice, shaken & served with a salted rim and a lime wedge*

### THE PALOMA

624

#### CLASSIC

*The Paloma is a refreshing and slightly tart cocktail that's perfect for warm weather or anytime you're in the mood for a crisp, citrusy drink with a tequila kick.*

### UPGRADE ANY TEQUILA COCKTAIL TO PATRON REPOSADO + ₹248

*\*All above cocktails are made with 60ml of liquor*

*Taxes extra, as applicable (VAT @18% as of 1-Jun-2025)*

## VODKA BASED

### WATERMELON BLUSH

694

#### SIGNATURE CREATION

*A delicate and fruity mix of watermelon-infused vodka, basil, apple juice, and lemon, served over ice with a basil garnish.*

### SALTED PLUM COLLINS

694

#### SIGNATURE CREATION

*A delicate and fruity twist on the classic Collins, with vodka, salted plum, lime, and soda, garnished with lemon wedges and cherry.*

### MUMBAI MULE

694

#### SIGNATURE CREATION

*A refreshing blend of ginger-infused vodka, lime juice, ginger syrup, and ginger beer for a bold, zesty kick.*

### COSMOPOLITAN

624

#### CLASSIC

*A chic blend of vodka, triple sec, cranberry juice & fresh lime juice, shaken & served straight up with a lime twist garnish*

### MOSCOW MULE

624

#### CLASSIC

*A refreshing mix of vodka, ginger beer & fresh lime juice, served in a copper mug with a lime wedge garnish.*

### BLOODY MARY

624

#### CLASSIC

*A savoury mix of vodka, tomato juice, lemon juice, Worcestershire sauce, hot sauce, celery salt and black pepper, garnished with a celery & lemon wedge.*

### YUZU & SAGE MARTINI

694

#### SIGNATURE CREATION

*A modern, crisp blend of vodka, yuzu juice, and sage syrup, shaken and served straight up with earthy and tart notes.*

## GIN BASED

### CITRUS SPRITZ

768

#### SIGNATURE CREATION

*A light and zesty blend of gin, Aperol, and grapefruit soda, topped with a grapefruit twist for a bright, bubbly finish.*

### LAVENDER GIMLET

768

#### SIGNATURE CREATION

*A floral and delicately balanced mix of gin, lemon, absinthe, and lavender syrup, served over ice with a lavender sprig.*

### GARDEN TONIC

624

#### SIGNATURE CREATION

*A tall, refreshing twist on the classic G&T with gin, cucumber-basil syrup, and elder flower tonic served over ice.*

### ROSE & HIBISCUS BLOOM

768

#### SIGNATURE CREATION

*Floral and vibrant—rose & hibiscus-infused gin, lemon, velvet foamer, and elderflower tonic, served silky smooth in a coupe with edible petals.*

### NEGRONI

624

#### CLASSIC

*A bittersweet Italian classic—gin, Campari, and sweet vermouth, perfectly stirred and served over ice.*

### DRY MARTINI

624

#### CLASSIC

*The quintessential classic—gin or vodka with dry vermouth, served crisp and clean with an olive or lemon twist.*

### DIRTY MARTINI

624

#### CLASSIC

*A bold blend of gin, dry vermouth, and olive brine, stirred and served with blue cheese-stuffed olives.*

*\*All above cocktails are made with 60ml of liquor*

*Taxes extra, as applicable (VAT @18% as of 1-Jun-2025)*

## RUM BASED

### MOJITO

624

#### CLASSIC

*A refreshing blend of white rum, fresh lime juice, mint leaves, simple syrup & soda water, served over ice with a mint sprig garnish.*

### BLACKBERRY MOJITO

644

#### SIGNATURE CREATION

*A refreshing blend of white rum, muddled blackberries, fresh lime juice, mint leaves, simple syrup, & soda water, served over ice with a mint sprig garnish.*

### BERRY BREEZE

644

#### SIGNATURE CREATION

*Rum mixed with mixed berry puree, a splash of pineapple juice and a squeeze of lime juice, served tall over ice with a fresh berry skewer.*

### PANDAN FIZZ

644

#### SIGNATURE CREATION

*Smooth coconut infused white rum meets fragrant pandan syrup and zesty lime. Refreshing, aromatic, and perfectly balanced for an exotic escape in every sip.*

### DAIQUIRI

624

#### CLASSIC

*A timeless classic with white spirit, fresh lime juice, and sugar, shaken and served crisp in a chilled cocktail glass.*

*\*All above cocktails are made with 60ml of liquor*

## WINE-BASED/SPRITZ

### SAFFRON SUNSET SANGRIA

669

#### Signature Creation

*Crafted with a blend of crisp white wine, exotic saffron-infused syrup, a medley of fresh fruits*

### POMO-BERRY SANGRIA

669

#### Signature Creation

*A red wine infused with pomegranates & raspberries.*

### APEROL SPRITZ

848

#### Classic

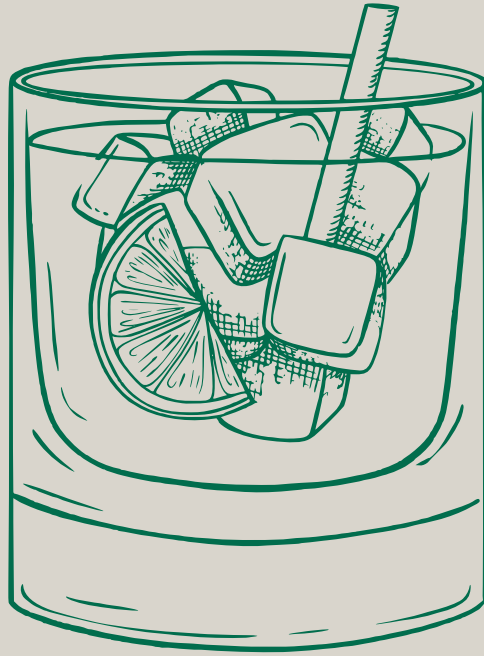
*A refreshing blend of Aperol, prosecco & a splash of soda water, served over ice in a wine glass with an orange slice garnish*

### SELECT SPRITZ

848

#### Classic

*Taxes extra, as applicable (VAT @18% as of 1-Jun-2025)*



# STRAIGHT DRINKS

# SINGLE MALTS

30ML

750ML

|                           |     |       |
|---------------------------|-----|-------|
| ABERFELDY 12 Y.O.         | 494 | 11308 |
| GODAWAN 02                | 494 | 11308 |
| INDRI                     | 544 | 12508 |
| THE GLENLIVET 12 Y.O.     | 574 | 13148 |
| THE SINGLETON 12 Y.O.     | 574 | 13148 |
| GLENFIDDICH 12 Y.O.       | 574 | 13148 |
| GLENMORANGIE THE ORIGINAL | 574 | 13148 |

30ML

30ML

|                              |     |                                  |      |
|------------------------------|-----|----------------------------------|------|
| AMRUT FUSION WHISKY          | 494 | GLENMORANGIE QUINTA 14 Y.O.      | 684  |
| X BY GLENMORANGIE            | 494 | ISLAY OF RAASAY                  | 684  |
| BUSHMILL 10 Y.O.             | 494 | KAVALAN SELECT NO.1              | 684  |
| GLENKINCHIE 12 Y.O.          | 494 | OBAN SINGLE MALT 14 Y.O.         | 684  |
| CAOL ILA 12 Y.O.             | 544 | RAMPUR DOUBLE CASK               | 684  |
| LAPHROAIG 10 Y.O.            | 544 | PENDERYN MADEIRA                 | 744  |
| DALWHINNIE                   | 544 | THE BALVENIE 12 Y.O.             | 744  |
| GLENMORANGIE LASANTA 12 Y.O. | 544 | DRUMSHANBO IRISH WHISKY          | 744  |
| JURA 10 Y.O.                 | 574 | LAGAVULIN 16 Y.O.                | 834  |
| SHINOBU PURE MALT            | 594 | GLENLIVET 15 Y.O.                | 834  |
| TALISKER 10 Y.O.             | 594 | GLENLIVET 18 Y.O.                | 1048 |
| OMAR BOURBON SINGLE MALT     | 594 | GLENMORANGIE 18 Y.O.             | 1048 |
| THE GLENLIVET NADURRA        | 594 | YAMAZAKI WHISKEY                 | 1274 |
| GLENMORANGIE NECTAR D'OR     | 594 | GLENFIDDICH 18 Y.O.              | 1274 |
| ARBEG ISLAY 10 Y.O.          | 684 | GLENFIDDICH 21 Y.O. GRAN RESERVA | 1624 |
| GLENFIDDICH 15 Y.O.          | 684 | GLENMORANGIE SIGNET              | 1624 |
| ABERLOUR 12 Y.O.             | 684 |                                  |      |

Taxes extra, as applicable (VAT @18% as of 1-Jun-2025)

## BLENDED WHISKEY

30ML

750ML

|                         |     |       |
|-------------------------|-----|-------|
| ROYAL RANTHAMBORE       | 364 | 8189  |
| JAMESON IRISH WHISKEY   | 364 | 8189  |
| JW BLONDE               | 364 | 8189  |
| BALLANTINE'S FINEST     | 364 | 8189  |
| JUSTERINI & BROOKS RARE | 364 | 8189  |
| JW BLACK LABEL          | 414 | 9264  |
| CHIVAS REGAL 12 Y.O.    | 414 | 9264  |
| JACK DANIELS            | 414 | 9264  |
| JW GOLD LABEL RESERVE   | 564 | 12689 |

30ML

30ML

|                                     |     |                         |      |
|-------------------------------------|-----|-------------------------|------|
| JIM BEAM BLACK BOURBON              | 364 | THE FUJISAN             | 564  |
| BALLANTINES 12 Y.O.                 | 414 | AKASHI TOJI WHISKEY     | 564  |
| DEWARS 12 Y.O.                      | 414 | SHINOBU BLENDED WHISKY  | 564  |
| JD HONEY TENNESSEE                  | 464 | TOGOUCHI WHISKY         | 594  |
| JACK DANIELS FIRE                   | 464 | CHIVAS REGAL XV         | 594  |
| EVAN WILLIAMS BLACK BOURBON WHISKEY | 464 | YAMAZAKURA BLACK LABEL  | 684  |
| AMRUT AMALGAM                       | 464 | MASAHIRO PURE MALT      | 684  |
| JW DOUBLE BLACK                     | 504 | JW 18 Y.O.              | 754  |
| MONKEY SHOULDER                     | 504 | SAZERAC RYE WHISKEY     | 754  |
| SUNTORY TOKI WHISKEY                | 504 | CHIVAS REGAL 18 Y.O.    | 754  |
| DEWARS 15 Y.O.                      | 504 | AKASHI PURE MALT WHISKY | 754  |
| GENTLEMAN JACK                      | 504 | SHINOBU 10 Y.O.         | 894  |
| MAKER MARKS                         | 514 | MASAHIRO 12 Y.O.        | 994  |
| AKASHI BLENDED WHISKY               | 514 | HIBIKI JAPANESE WHISKEY | 1054 |
| TEELING SMALL BATCH                 | 514 | ROYAL SALUTE 21 Y.O.    | 1324 |
|                                     |     | JW BLUE LABEL           | 1324 |

## GIN

30ML

750ML

|                               |     |      |
|-------------------------------|-----|------|
| BEEFEATER                     | 334 | 7464 |
| AMRUT NILGIRIS DRY GIN        | 334 | 7464 |
| NICOBAR DRY GIN               | 334 | 7464 |
| TANQUERAY LONDON DRY GIN      | 354 | 7914 |
| BEEFEATER PINK STRAWBERRY GIN | 354 | 7914 |
| BOMBAY SAPPHIRE               | 404 | 9089 |

30ML

30ML

|                                 |     |                        |     |
|---------------------------------|-----|------------------------|-----|
| KINGSMILL PINK                  | 334 | HENDRICK'S NEPTUNIA    | 504 |
| TANQUERAY N° TEN                | 384 | GUNPOWDER IRISH        | 504 |
| TARSIER ORIENTAL PINK GIN       | 484 | HENDRICK'S             | 524 |
| SCAPEGRACE CLASSIC              | 484 | GUNPOWDER IRISH CITRUS | 524 |
| CRAFTERS LONDON DRY GIN         | 484 | THE BOTANIST ISLAY DRY | 544 |
| BOODLES BRITISH GIN             | 484 | ISLE OF RAASAY         | 564 |
| KYRO GIN U.S. GIN               | 484 | TANQUERAY MALACCA GIN  | 564 |
| KYRO PINK GIN                   | 484 | ROKU                   | 574 |
| TARSIER SOUTHEAST ASIAN DRY GIN | 484 | SIPSMITH GIN           | 594 |
| JAISALMER                       | 504 | SAKURA JAPANESE DRY    | 774 |

## VODKA

30ML

750ML

ABSOLUT VODKA

334

7464

KETEL ONE

334

7464

SKYY VODKA

334

7464

30ML

30ML

TITO'S VODKA

384

BELVEDERE VODKA

448

STOLICHNAYA VODKA

384

GREY GOOSE VODKA

484

SVEDKA CUCUMBER LIME VODKA

414

SAUSAGE TREE PURE IRISH VODKA

658

CIROC

414

ROBERTO CAVALLI VODKA

658

HAKU VODKA

448

BELUGA NOBLE

658

STOLICHNAYA ELIT VODKA

448

CHOPIN FAMILY RESERVE VODKA

1124

## COGNAC

HENNESSY VS

594

MARTELL VSOP

784

HENNESSY VSOP

684

HENNESSY XO

1844

## TEQUILA

30ML

750ML

JOSE CUERVO SILVER TEQUILA

334

7459

CAMINO TEQUILA

334

7459

30ML

30ML

PATRON SILVER

644

DON JULIO TEQUILA REPOSADO

784

1800 RESERVA BLANCO

694

CODIGO ROSA

914

CÓDIGO BLANCO TEQUILA

784

MAESTRO DOBEL ANEJO

914

DON JULIO BLANCO

784

MAESTRO DOBEL REPOSADO

914

1800 RESERVA REPOSADO

784

DON JULIO 1942

1694

## RUM

30ML

750ML

BACARDI WHITE

324

7289

OLD MONK RUM

324

7289

BACARDI BLACK

324

7289

30ML

30ML

TWO INDIES RUM

324

THE KRAKEN BLACK SPICED

394

MALIBU COCONUT RUM

374

ASHANTI SPICED RED

394

HAVANA CLUB

374

BUSH RUM TROPICAL CITRUS

514

RON DIPLOMATICO MANTUANO

394

BUSH RUM ORIGINAL SPICED

514

CAMIKARA CASK 3 Y.O.

394

## LIQUEUR

30ML

750ML

BAILEY'S IRISH CREAM

348

7829

AMARETTO DEL LAGO

348

7829

JAGERMEISTER

464

9994

30ML

30ML

KAHLÚA

348

COINTREAU

348

APEROL

348

BAILEYS SALTED CARAMEL

416

CAMPARI

348

GRAND ABSENTE

416

APERITIF SELECT BITTER

348

AMARO MONTENEGRO

416

FERNET BRANCA LIQUEUR

348





**WINES**

# REDS

Bottle Price

150ml Glass Price

## SULA SATORI TEMPRANILLO

2398

498

Country

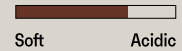
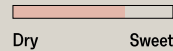
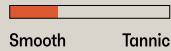
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India



## FRATELLI SANGIOVESE

2298

Country

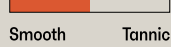
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India



## SULA SHIRAZ

2298

Country

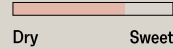
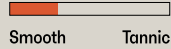
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India



## LUZ MARIA MERLOT

2898

Country

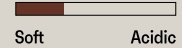
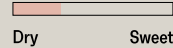
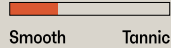
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2/5

2/5

Chile



## HARDYS SHIRAZ CABERNET

2898

595

Country

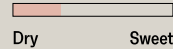
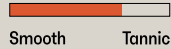
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Australia



## JACOBS CREEK CLASSIC SHIRAZ CABERNET

2898

Country

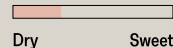
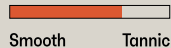
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2/5

3.5/5

Australia



# Wines

Taxes extra, as applicable (VAT @18% as of 1-Jun-2025)

# REDS

Bottle Price

150ml Glass Price

## BUSH BALLAD SHIRAZ

2898

Country

5/5

3.5/5

2/5

3.5/5

Australia

Light

Bold

Smooth

Tannic

Dry

Sweet

Soft

Acidic

## YELLOW TAIL RED MOSCATO

2898

Country

5/5

3.5/5

2.5/5

3/5

Australia

Light

Bold

Smooth

Tannic

Dry

Sweet

Soft

Acidic

## ALTOZANO TEMPRANILLO SYRAH

3298

Country

4/5

4/5

2/5

3/5

Spain

Light

Bold

Smooth

Tannic

Dry

Sweet

Soft

Acidic

## ROCHE MAZET PINOT NOIR

3298

658

Country

3/5

3.5/5

2/5

3.5/5

France

Light

Bold

Smooth

Tannic

Dry

Sweet

Soft

Acidic

## PORTILLO MALBEC

3998

Country

3.5/5

2.5/5

2/5

3/5

Argentina

Light

Bold

Smooth

Tannic

Dry

Sweet

Soft

Acidic

## BARONE RICASOLI CHIANTI

4998

Country

3/5

3.5/5

1/5

3.5/5

Italy

Light

Bold

Smooth

Tannic

Dry

Sweet

Soft

Acidic

# Wines

Taxes extra, as applicable (VAT @18% as of 1-Jun-2025)

# WHITES

Bottle Price

150ml Glass Price

## SULA DINDORI RESERVE CHARDONNAY

2298

498

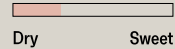
Country

India

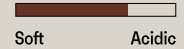
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## FRATELLI SAUVIGNON BLANC

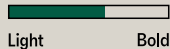
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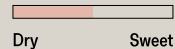
Country

India

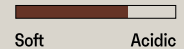
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3.5/5



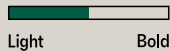
## GIACONDI CHARDONNAY

2898

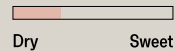
Country

Italy

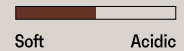
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## JACOBS CREEK CLASSIC CHARDONNAY

2898

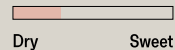
Country

Australia

4/5



2/5



4/5



## DR SCHMITT RIESLING

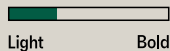
2898

598

Country

Germany

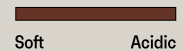
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5/5



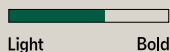
## TRAPICHE PINOT GRIGIO

2898

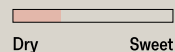
Country

Argentina

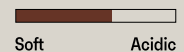
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# Wines

Taxes extra, as applicable (VAT @18% as of 1-Jun-2025)

## WHITES

Bottle Price

150ml Glass Price

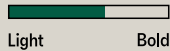
### ALTOZANO VERDEJO SAUVIGNON BLANC

2898

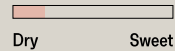
Country

Spain

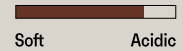
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4/5



### CAMPO VIEJO RIOJA VIURA TEMPRANILLO BLANCO

3298

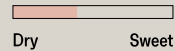
Country

Spain

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3/5



## ROSE

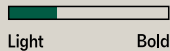
### SULA ZINFENDEL

2298

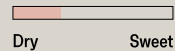
Country

India

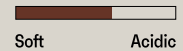
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### FRATELLI SHIRAZ ROSE

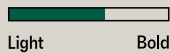
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498

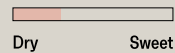
Country

India

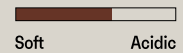
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3/5



### YELLOW TAIL PINK MOSCATO

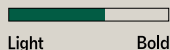
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607

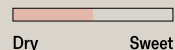
Country

Australia

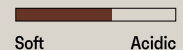
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2.5/5



3/5



### BARONE RICASOLI ALBIA TOSCANA ROSE

3998

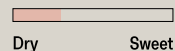
Country

Italy

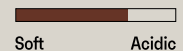
3/5



1.5/5



3.5/5



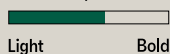
### MATEUS THE ORIGINAL ROSE

3998

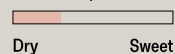
Country

Portugal

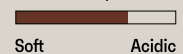
3/5



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3.5/5



# Wines

Taxes extra, as applicable (VAT @18% as of 1-Jun-2025)

# SPARKLING

Bottle Price

150ml Glass Price

## YELLOW TAIL PINK BUBBLES

3998

Country

Australia

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4.5/5



4.5/5



## MOET & CHANDON IMPERIAL BRUT

10098

Country

France

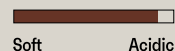
4/5



4.5/5



4.5/5



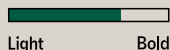
## FRATELLI GRAN CUVÉE BRUT

2898

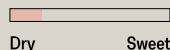
Country

India

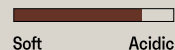
3/5



1/5



4/5



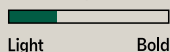
## LUNA ARGENTA PROSECCO DOC BRUT

3978

Country

Italy

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3.5/5



3.5/5



## MARTINI PROSECCO

3978

Country

Italy

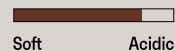
2/5



4/5



4/5



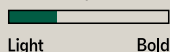
## CINZANO PROSECCO D.O.C.

2898

Country

Italy

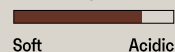
2/5



4/5



4/5



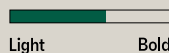
## SULA SPARKLING SHIRAZ (RED)

2898

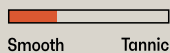
Country

India

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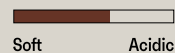
2/5



4/5



3/5



# Wines

Taxes extra, as applicable (VAT @18% as of 1-Jun-2025)