





















■ Essence Peanut Masala ⊗  Boiled peanut with onion, tomato, chilli, coriander &  Indian chat patta spices (664 Kcal)	250
■ Panko Crusted Onion Rings	300
■ Cheese Pineapple Sticks	300
<ul> <li>Potato Fries / Potato Wedges</li> <li>Gun Powder/Loaded Cheese/Cajun/Peri Peri (536 Kcal)</li> </ul>	300
■ Nachos with Trio Dip	300
<ul> <li>Madras Podi Idly</li></ul>	350
■ <b>Egg Roast</b>	350
■ Chilli Egg * © Chinese style egg battered & deep fried tossed with Asian spices (397 Kcal)	350
► Chicken Lollipop * ② ○ Fried chicken drumstick tossed with chilli, soya & ginger (397 Kcal)	450
■ Chilli Chicken *  © ○  Crispy fried chicken tossed with trio pepper flavoured with chilli & soya (397 Kcal)	450
■ Beer Batter Fish Fry With Mushy Peas * ② ◇ ♥ Fish dipped in a beer flavoured batter and deep fried (397 Kcal)	650



● VEGETARIAN ▲ NON-VEGETARIAN ୬ SPICY ❤ CHEF'S SPECIAL

I Gluten Peanut Nuts © Egg Milk Poyar Fish Sulphite Crustacean

Prices are in Indian rupees and applicable to government taxes

If you have any concern regarding food allergies, please alert your server prior to ordering

An average active adult requires 2,000 Kcal energy per day, however, calorie needs may vary













## LOCAL LOVE

•	Sabudana Vada ∅	400
•	Jalapeno Cheese Bhaji 🛊 🖺 Herb-dusted cheese stuffed in jalapeno, battered & deep fried (373 Kcal)	400
•	Imli Paneer ♥ ② ♡ Paneer with tamarind and spices (539 Kcal)	450
<b>A</b>	<b>Villianur Muttai Paniyaram</b> ⊅ 🖘 ℂ Masala egg mixture cooked in paniyaram kadai (444 Kcal)	350
<b>A</b>	Karandi Omelette ♥ ♪  Local version of muttai kalaki (448 Kcal)	350
<b>A</b>	Pondy Kozhi Porichadhu	450
<b>A</b>	Gundur Kozhi Varuval	450
A	<b>Thanjavur Sunta W/ Mango Chutney</b> Dry roast south spices with minced lamb fried dumplings (863 Kcal)	550
A	Mutton Liver Pepper Fry  ©	550
A	Kane Rava Porichadhu	650
<b>A</b>	Coastal Meen Vepudu	650
<b>A</b>	Karuvepillai Calamari Varuval 🤌 🖾 Curry leaf marinated squid & lemon (565 Kcal)	700
<b>A</b>	Prawn Ghee Roast	700

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## MASTERPIECE

■ <b>Beer Poori</b>	450
<ul> <li>Mozzarella Cheese Sticks         Panko fried mozzarella cheese finger served with sriracha mayo     </li> </ul>	<b>450</b> (668 Kcal)
■ Burnt Garlic Edamame 🖘 🗓 🖉 Asian-style soya bean pods with golden garlic (235 Kcal)	450
■ Roasted Corn Ribs 🤌 🖺 Corn ribs served with assorted rubs & lemon (236 Kcal)	450
■ <b>Danish Mushroom Croquettes * a</b> Deep-fried French bullet combined with potato mash & mushroom	<b>450</b> m (527 Kcal)
■ Crispy Spinach and Feta Bites 😂 🛊 🖺  Baked filo pastry stuffed with feta & spinach (610 Kcal)	450
■ Chicken Yakitori   Japanese-style yaki (grilled) tori (chicken) served in bamboo skewers (564 Kcal)	450
■ <b>Schnitzel</b> * 🗓 Ø 🛇 ♥ Shallow fried flat breaded chicken steak (664 Kcal)	450
■ Currywurst * ② ② ○ German smoked sausage with curry flavoured tomato sauce (664	<b>450</b> Kcal)
■ <b>Territory Pesto Chicken * a o o o o</b> Chicken cooked with Italian pesto rub (671 Kcal)	450
■ Chicken Wasabi * ② ○ Chicken, sesame oil, ginger and soya sauce (575 Kcal)	450
■ Curried Lamb Vol-au-vent 💝 🛊 🗓 🔘 Curried minced lamb cooked with creamy stuffed in puff pastry gratinated with cheese (745 Kcal)	450
■ Iranian Seekh Kebab 😂 👂 🛍 🔘  Persian-style ground lamb meat marinated with Indian spices & c in a tandoor clay pot (774 Kcal)	550 cooked



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## WORLD ON A PLATE

•	Herbed Garlic Bread ♥ ፟ ☐  Garlic flavoued bread (Plain/Cheese) (630 Kcal)	400
•	Cheese Platter 🗟 🛇 Assorted cheese (749 Kcal)	450
•	<b>Hummus Mezze Platter</b> \$ \overline{\pi}\$ Authentic middle east chickpeas & sesame blend served with kuboos (748 Kca)	<b>450</b>
•	Enchiladas	450
•	Quesadilla ☞ ૭ ♦ 🗟  Mexican spiced red bean cooked with vegetables wrapped in homemade tortilla (549 Kcal)	450
	Ghost Chicken Wings ୬ ♥  Cajun-flavoured chicken wings (670 Kcal)	450
<b>A</b>	<b>Peri Peri Chicken Pop Corn</b> ∅   ©    ©    ©    Crumb-fried mini bites of chicken dusted with African spices (575 Kcal)	450
	<b>Keema Samosa</b> ♦ ⓓ Minced lamb stuffed in refined flour sheets & deep-fried (820 Kcal)	450
<b>A</b>	Malabar Mutton Roast	550
A	Calamari Fritters with Beer Mayo	700
A	Breaded Shrimp with Siracho Mayo ♥ ⑤ ○  Deep-fried panko crumbed mustard prawns (638 Kcal)	700
<b>A</b>	Noodles Wrapped Prawns 🗓 🕜 🔊 Thai dish deep fried wrapped with egg noodles (684 Kcal)	700

## PIZZA'S & LES PÂTES

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600/700 Club Sandwich (Veg/Non Veg) # 🗊

- Tomato, cucumber, roasted bell pepper, cottage cheese & lettuce (935 Kcal)
- Fried egg, chicken breast, bacon, cheese & lettuce served with spicy mayo (1108 Kcal)

600/700 Burger (Veg/Non Veg) # 🗊

- Southern veg patties, toasted sesame bun, cucumber, tomato, lettuce & onion served with sriracha mayo (817 Kcal)
- Marinated minced chicken patties, fried egg & caramelized onion, served with potato fries (1066 Kcal)

## RICE & NOODLE

■ Veg/Non-Veg Fried Rice	<b>8</b> 0	650/750
(565/819 Kcal)		

- 650/750 ■ Veg/Non-Veg Noodles ② ○ (585/715 Kcal)
- 650/700/750 (879/1090/1238 Kcal)

## **DESSERTS**

■ <b>Gulab Jamun</b> * 🖺 🛇 Fried Indian khoya dumpling with sticky sugar syrup (684 Kcal)	400
■ <b>Lemon Cheesecake * a * a * b a * b a b b b b c b c c o l d c heesecake</b> , <b>lemon meringue</b> (420 Kcal)	400
■ <b>Tiramisu * a ©</b> Mascarpone cheese, coffee liquor, savoiardi (464 Kcal)	450
■ Pandan Crème Brûlée 🛍 ©  An Italian sweet tooth - pandan syrup, double cream (434 Kcal)	450
■ Tres Leches Cake 😂 🛊 🗓 🔘  A Mexican delight - sponge, vanilla pods, condensed milk, heavy cream & milk (492 Kcal)	450
■ <b>Dark Chocolate Dome ■ ⑤ ○</b> Dark chocolate with heavy cream (565 Kcal)	450
• Choices of Ice Cream (565 Kcal)	450

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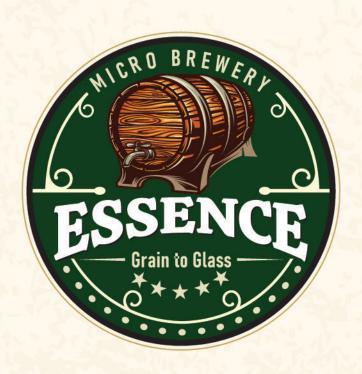
















## WINE

## WINE BY GLASS

Champagne	8400	Imported	
Sparkling Wine	3500	Red/White Wine	950
Imported Red/White Wine	4750	Domestic Red/White Wine	500
Domestic Red/White Wine	2500	<b>→</b>	<u> </u>

## SINGLE MALT

APERITIF		Glenkinchie	300
APERITIF		Talisker	300
Martini Bianco/Rosso	300	<b>&amp;</b>	
Campari	300	10000000000000000000000000000000000000	





## **SCOTCH**

## TENNESSEE WHISKEY

Johnnie Walker
Black Label 500 Jack Daniel's 500

Johnnie Walker

Red Label 500

J & B Rare 350

Black Dog 350

Teachers 50 350



## **COGNAC**

Hennessey VSOP 575



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## **BRANDY**

## VODKA

St-Rémy	400	Absolut Vodka	400
Morpheus XO	200	SKYY Vodka	400
Holandas	200		
Spanish Premium		201	



## **TEQUILA**

Don Angel 350



## LIQUEUR

Jägermeister450Baileys350









## OLD SCHOOL (CLASSIC COCKTAIL)

## 500

## TIKKI

700

#### Old Fashion

(Bourbon, Gomme Syrup, 2 Dashes Angostura Bitters, Block of Crystal)

### Daiguiri

(Caribbean White Rum, Fresh Green Lime, Simple Syrup)

### Caipiroska

(Cachaça, Demerara Sugar, Green Lime Wedges)

#### Margarita

(Tequila, Cointreau, Green Lime Juice)

#### Negroni

(Gin, Campari, Sweet Vermouth)

#### Sidecar

(Cognac, Green Lemon Juice, Triple Sec)

#### Piña Colada

(Coconut Cream, White Rum, Pineapple Juice)

#### Pain Killer

(Rum, Pineapple Juice, Cream of Coconut. Orange Juice, Sprinkled with Nutmeg)

### Suffering Men

(Gin, Brandy, Green Lime Juice, Angostura Bitters, Ginger Beer)

## Singapore Sling

(Gin, Pineapple Juice, Cherry Brandy, Green Lime, Angostura and Sparkling Water)

#### Mai Tai

(White & Dark Rum, Fresh Green Lime, Orange Curação, Orgeat Syrup)



## ESSENCE SIGNATURE

## 800

### Puducherry

(Absinthe, Grappa, St.Elder Elderflower)

#### Karaikal

(Fresh Brewed Coffee, Smoked Single Malt, Palm Jaggery Syrup)

#### Yanam

(Rice Starch, Curd, Tequila, Mezcal, Cachaça)

#### Mahe

(Coconut, Raspberry, Gin, Malibu)





## ESSENCE ISLAND PITCHER

3000

SHOTS

400

## Pondi Sea Spectra

(Blue Curação, Grappa, Gin, Sweet & Sour Fresh Orange)

## Red Sea Sangria

(Tropical Fresh Fruit, Red Wine, Cherry Brandy, Orange & Cranberry Juice)

#### Gold Sea Treasure

(Gold Flakes, Sparkling Wine, Orange Liquor)

#### Black Sea Bomb

(Jägermeister, Tequila, Fresh Brewed Beer, Sphered Ice Bomb)

## White Sea Magic

(Pisco, Grappa, Mezcal, Tequila, Caribbean Rum, Cachaça, Sparkling Water) Blow Shot

(Vodka, Kahlua, Whipped Cream)

### Brain Haemorrhage

(Baileys, Peach, Grenadine)

#### Blue Kamikaze

(Vodka, Blue Curacao, Sweet & Sour Mix)

#### Fire & Ice

(Grappa, Pisco, Tabasco)

#### Death Shot

(Tequila, Mezcal, Sambuca Café, Absinthe, Cachaça)

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**TEST TUBE - 6 & 12** 

# ESSENCE OF SMOKEY MIRACLE

800

## Vapored Malt & Mary

(Malt Whiskey, Lava Stone Water, Orange Bitter, Smoked Rosemary)

## Brewed Cognac

(Cognac, Brewed Earl Tea, Homemade Honey Syrup, Burnt Cinnamon)

#### Lemon Mist

(Vodka, Limoncello, Homemade Green Lemon Gomme Syrup)

## PLANK SHOT





## **MOCKTAILS**

300

#### Red Heart

(Guava Juice, Pineapple Juice, Litchi Juice, Fresh Cream, Strawberry Crush)

### Guava Merry

(Guava Juice, Angostura Bitters, Tabasco Sauce, Lime Juice, Chaat Masala)

#### Passion Punch

(Orange Juice, Pineapple Juice, Passion Fruit Syrup, Topped Up with 7Up)

### Blue Lagoon

(Pineapple Juice, Lime Juice, Simply Syrup, Blue Curação Syrup, Topped Up with 7Up)

## Litchi Sparkler

(Litchi Juice. Orange Juice. Quarantine Syrup Topped Up With 7up)

#### Watermelon Punch

(Fresh Watermelon, Mint, Lime Juice, Cucumber Syrup)



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# The Beer Story

## THE HISTORY OF BEER

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Beer, one of humanity's oldest beverages, traces its origins back to Mesopotamia, in present-day Iraq, around the 5th millennium BCE. Ancient texts from Egypt and Mesopotamia document the consumption of beer, with its popularity spreading globally. The oldest surviving beer recipe, found in a Sumerian poem honoring Ninkasi, the goddess of brewing, details the process of brewing beer from barley bread. Archaeological evidence from China also indicates the brewing of beer using barley and various grains around 5,000 years ago.

Today, modern breweries produce a wide array of beer styles, from ancient lambics of Belgium to the lagers, dark beers, and wheat beers of Germany, as well as the stouts, milds, pale ales, and bitters of the UK. The microbrewery movement emerged in the United States and United Kingdom in the 1970s, building upon centuries—old artisanal brewing traditions in Europe before spreading to other nations across the globe like India.



# Craft Beer WITBIER 茶 袋

Witbier is the famous Belgian wheat beer. They are typically brewed with coriander, citrus peel and other spices, which act as complementary flavours to the bright wheat notes. The style is cloudy and golden in appearance because of its unfiltered process.



## **TRIPPEL**





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A fruity, flowery, spicy, sweet, malty beer!
The fruitiness and spiciness tend to linger after your first sip.
Originated in Belgium, this beer has firm bitterness and a
pleasantly rounded malt flavour.



# GERMAN HEFEWEIZEN



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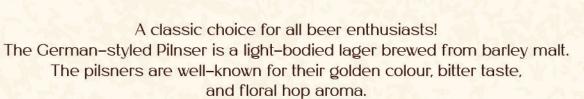
An unfiltered wheat beer from Bavaria, Germany. This Bavarian style beer is light and cloudy because of the presence of yeast in it. Both ingredients also add additional bitterness to the flavor of the beer, and really set it apart from other ales. 'Hefe' means yeast and 'Weizen' means wheat and are characterised by the strong presence of banana and clove, even vanilla or bubblegum, in the aroma and flavour.



## GERMAN PILSNER

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## HAZY INDIA PALE **ALE WEIZEN**





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India Pale Weizen has classic base hefeweizen aromas and flavours of banana, clove and bubblegum, with a distinctive haziness. Layered on top of this is a tapestry of US citrus hop character. An IPA skips the filtration step thus leaving behind intense fruit flavours and aromas, a soft body, smooth mouthfeel, and often opaque with substantial haze. India Pale Weizen is a perfect symbiosis of traditional and modern brewing. These beers were typically generously hopped and aged, aiding their preservative quality.



## APPLE CIDER





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茶







Known simply as cider beer, is a refreshing alcoholic beverage made from the fermentation of apple juice. It typically has a crisp and fruity flavor profile with varying levels of sweetness and tartness, depending on the specific cider and brewing process. Cider beer can range from dry to sweet, still to sparkling, and may sometimes be infused with additional fruits or spices for added complexity



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## THE BEER FLIGHT



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Can't decide? We'll help.

Taste the samples of our craft beers to make that hard decision.



