



THE SAILOR SPEAK

The sailors' world is a very interesting one filled with fascinating stories. Aboard a ship, no two days are the same. A place that pays tribute to all the sailors, Fender's Bar is designed to reflect the maritime world and help you unwind and relax. Come, get aboard.

WHISKY

(Please ask your host for choice of brands)

LUXURY WHISKY JW Blue Label	3200
SINGLE MALT WHISKY (18YRS / 15YRS / 12YRS) Talisker, Glenlivet	1500 / 1300 / 1000
PREMIUM WHISKY JW Gold Label	1000
CLASSIC WHISKY JW Black Label, Chivas Regal	750
DELUXE WHISKY Jameson, J&B rare, Teachers 50	500
IMFL WHISKY Teachers, Balantine, JW Red label, Jim beam, 100 pipers, Black dog	375
DOMESTIC WHISKY Blenders pride, Signature, Royal Challenge	175

RUM

(Please ask your host for choice of brands)

RUM IMPORTED Bacardi	400
RUM CLASSIC Bacardi, Old Monk	175

BRANDY

(Please ask your host for choice of brands)

PREMIUM BRANDY Remi martin, Hennessy	400
DOMESTIC BRANDY Morpheus, Mansion House, VSOP	175

VODKA

(Please ask your host for choice of brands)

PREMIUM VODKA Ciroc, Sky, Grey goose	900
CLASSIC VODKA Absolute, Ketel one	375
DOMESTIC VODKA Magic Moments, Pink vodka, Smirnoff	175

GIN

(Please ask your host for choice of brands)

PREMIUM GIN Jaisalmer	750
CLASSIC GIN Gordons Beefeter Bombay Sapphire	500
DOMESTIC GIN	175

BEER

(Please ask your host for choice of brands)

STRONG / PREMIUM King fisher (Lager,Ultra,Strong,Storm)	595
SUPER PREMIUM BEER Carlsberg,Budweiser	650
DELUXE BEER (Budweiser Magnum)	695
TIN BEER (Heineken,Budweiser)	550

• Please allow a minimum of 20 minutes for your orders to be served • Standard measure is 30 ml • Taxes as applicable • Conditions apply on availability of the items in the menu
• All prices in Indian Rupees • 5% service charge on Food and Beverages. (This is not mandatory. Should you wish not to pay, kindly inform the service staff before billing).

Allergen Details

The food that we prepare may contain traces of egg, peanut, soya bean or one of its derivatives, milk, fish, shellfish, wheat, gluten and sesame seeds. If you are intolerant to any of these products, kindly let us know. We shall suggest alternatives for you.

CHOICE OF COCKTAILS - ₹ 600

CLASSICS

MOJITO (Cranberry / Litchi / Apple)

A mesmerizing mix of white rum, mint, sugar and lime served on a bed of crushed ice

COSMOPOLITAN

An intriguing mix of vodka, triple sec, lime and cranberry juice

SEX ON THE BEACH

A lustful mix of vodka, peach, orange and cranberry juice

MARGARITA

A classic mix of tequila, lime and triple sec

TEQUILA SUNRISE

A well-balanced cocktail with orange juice, tequila and grenadine syrup

SANGRIA

A fruity wine based drink with peach syrup, brandy, orange juice and chopped fruits

CAPRIOSKA (Orange / Grape)

A refreshing mix of vodka, caster sugar and lime

LIIT

A classic mix of vodka, rum, tequila, gin and triple sec topped with cola

TRENDING NEW AGE

CARIBBEAN DREAM

Rum, cranberry juice, pineapple juice and banana crush

BERITTO

Vodka, strawberry crush, simple syrup, dash of fizzy lemon

ENVY

Tequila, blue curacao, pineapple juice

POM TEQ

Tequila, pomegranate juice, sprig of mint and a touch of salt

FENDER'S SIGNATURES

ALEXANDER'S HORSE

Chilli infused vodka, cucumber and lime juice

CHILL MY LIP

Gin, apple juice, mint and cucumber

MOKSHA

Dark rum, white rum, coconut syrup, orange juice and blue curacao

ELUSION

Whisky red bull

CHOICE OF MOCKTAILS - ₹ 400

GRAND PASSION

Litchi juice, pineapple juice, fresh cream, passion fruit and simple syrup

BANANA MANGO COOLER

Banana crush, mango juice and chocolate cream

CRANBERRY SPLASH

Cranberry juice, triple sec syrup topped with lemonade

COCO GINGER

Tender coconut water, galangal, maple syrup, lemon juice and simple syrup

SOUTH SIDE COOLER

Fresh mint leaves, lemon juice, sugar syrup and lemonade

LOTUS STAR

Pineapple juice, ginger and lemon juice

TRUE LOVE

Blend of litchi juice, pineapple juice and watermelon syrup

HOLY MARY

Tomato juice, tabasco sauce, Worcestershire sauce, salt and pepper

THIRST QUENCHERS

SEASONAL FRESH JUICE	175
AERATED WATER (COKE / SPRITE)	125
SODA WATER	95
CANNED JUICE	150
PACKED WATER	95
TONIC WATER	200
RED BULL	300
FRESH LIME SODA (SWEET / SALT)	200
DIET COKE	125

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SHORT EATS

- PUTTAGODUGULU MOKKA JONNA VEPUDU 450**
 Stir fried mushrooms ,corn, onions & black peppers in South Indian style
 Per Serve (~200g) 446 Kcal
- ROASTED CASHEWNUT 360**
 Per Serve (~100g) 622 Kcal
- PEANUT MASALA 300**
 Per Serve (~100g) 590 Kcal
- MASALA PAPAD 300**
 Per Serve (~60g) 340 Kcal
- JALAPENO CHEESE POPPERS 450**
 Mozzarella stuffed Mexican chilli crumb fried served with mayo.
 Per Serve (~100g) 310Kcal
- CAULIFLOWER / MUSHROOM 450**
 (Chilly/Manchurian)
 Per Serve (~190g) 274 Kcal
- VEGETABLE SPRING ROLLS 450**
 Delicate roll of deliciousness!
 Per Serve (~128g) 298 Kcal
- CRISPY CORN KERNELS 450**
 Crunchy bursts!
 Fresh corn kernels batter fried and finished with spices
 Per Serve (~200g) 430 Kcal
- BHUTTE KA SHEEKH 450**
 Per Serve (~220g) 400 Kcal
- BHATTI WALI PANEER TIKKA 500**
 Kissed by the flames of the traditional bhatti!
 Cottage cheese flavor of fennel, cashew nut ,cooked in tandoor .
 Per Serve (~198g) 201 Kcal
- HARA BARA SHEEK KEBAB 450**
 Luscious green kebabs ! Minced greens and vegetables and spices pressed on a sheek , cooked in a clay oven
 Per Serve (~150g) 420 Kcal
- JEDIPAPPU BATTANI VADA 450**
 Per Serve (~150g) 350 Kcal

- FISH N CHIPS 650**
 Deep-fried fish fillets and thick-cut fried potatoes!
 Crumbed locally sourced sea fish, tartar sauce, chips
 Per Serve (~513g) 688 Kcal
- CHEMMEEN PERALAN 700**
 Per Serve (~220g) 300 Kcal
- CHICKEN NUGGETS 550**
 Bite-sized chicken bliss! Battered crumb fried minced chicken cubes , served with fries & salad
 Per Serve (~245g) 359 Kcal
- JEEDIPAPPU KODI FRY 550**
 Flavourful cashew chicken fry! Succulent pieces of chicken tossed with peppers, onion & fennel powder
 Per Serve (~250g) 632 Kcal
- PRAWN CHILLI 700**
 Per Serve (~178g) 320 Kcal
- SCHEZWAN FISH 650**
 Per Serve (~180g) 350 Kcal
- CHICKEN MANCHURIAN 600**
 Per Serve (~200g) 512 Kcal
- BHATTIWALI JHINGA 800**
 Spicy little morsels from heaven!! Yellow chilli and yogurt marinated Fresh prawns cooked in tandoor.
 Per Serve (~203g) 184 Kcal

ALLERGEN INFORMATION

Kindly let the associate know if you are allergic to Mollusc, Egg, Fish, Soya, Milk, Peanut, Gluten, Crustaceans, Nuts, Mustard, Sesame, Celery, Sulphites or any other ingredients.



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KAKINADA
BY GRT HOTELS

