



LET'S GET JOLLY

BEERS 30 QR
Heineken/ Kingfisher

CIDER 30 QR
Savanna Dry

RED WINE 40 QR
Table Mountain Merlot

WHITE WINE 40 QR
Table Mountain Sauvignon Blanc

ROSE WINE 45 QR
Rose D' Anjou

SPARKLING WINE 45 QR
Varichon & Clerc

SPIRITS BY SHOTS 36 QR

Bacardi Carta Blanca Rum
Jameson Irish Whiskey
Jack Daniels Whiskey
Jose Cuervo Silver Tequila
Absolut Vodka
Beefeater Gin
Baileys Irish Cream

GIN SELECTIONS 50 QR

CHOICE OF GIN:

Tanqueray 10 | Beef Eater 24 | Hendricks

CHOICE OF FRUIT/HERBS/SPICES:

Cucumber slices, strawberry slices,
lime wedges, green apple slices,
seasonal berries, orange zest, lime zest,
lemon zest, grapefruit zest, sprig,
cinnamon stick, sprig of thyme,
sprig of mint, cardamom seeds,
sprig of rosemary, sprig of coriander

CHOICE OF MIXER:

Soda | Tonic | Ginger ale

GIN IS IN 54 QR

OLD GIN KICK

Trendy and fashionable!!!

An inspired drink from “Old Fashioned” with a twist of smoked cinnamon, sweetness of maple, nuttiness of walnut and Beefeater Gin

TSTINGRAY

An inspiration from the tea gardens of north eastern India Tanqueray Gin with selected green tea leaves and earl grey syrup with twist of fizz and creaminess of the egg white. Reverse Shake It and top it with splash of soda water.

BOMBAY TWIST

Cheers to Bombay!

A twist in martini with freshness, kick and creaminess. Herbal cocktail made from botanical gin, Bombay Sapphire, fresh basil and lemon grass.

MOGRA

Inspired from the flowers used in Festive occasions, women adorn it with style

Jasmin infused beefeater gin, with a rich honey syrup, sourness of lemon and the creaminess of egg white.

PINK QUEEN

Inspired from the graceful queens of India.

A dazzling sparkling cocktail with alluring hints of lychee, rose and raspberries along with the sharpness of beefeater dry gin and bubbles.

DESERT RIDE

Inspired from the celebrated fruit.

This cocktail brings the sweetness of dates, subtle tartness of tamarind with the ting of citrus fruits all riding together gallantly with the piquancy of Tanqueray gin.

**Chef's special appetizer complements the mixologist's gin cocktails*

NIBBLES

CHEF CRAFTED NUTS

Curry Leaf & Lime Cashew Nuts & Spiced Almonds 35 QR

Masala Peanuts 25 QR

SHORT BITES

Shahi Badami Mater 45 QR

Grilled, almond flaked Jaipuri young sweet peas croquette

Phool Saufiya 35 QR

Broccoli florets, fennel, mustard

Paneer Kairi 40 QR

Curd cheese, green mango, mustard, mild chilies

Makhan Chooza Roast, Amritsari 50 QR

Tandoor roasted chicken, royal cumin-cream steeped, garlic, herb mint

Shikaar Maas, Rajwada 65 QR

Clove smoked lamb rack, "Mathania" chillies, mustard, perfected under personal tutorials of HH Shreeji, Mewar.

Hamour Aamada 50 QR

Grouper, lemon zest, thymol, mango-ginger, coriander root

Bhatti da Murgh, Majitha 45 QR

Char grilled chicken, ginger-mustard-yogurt marinade, exotic spice, "mugga", now rare

VEGETARIAN SAMPLER 95 QR

Shahi Badami Mater | Phool Saufiya | Paneer Kairi
| Anjeer Akhrot Seekh

NON-VEGETARIAN SAMPLER 125 QR

Makhan Chooza Roast | Hamour Aamada
| Shikaar Maas | Bhatti da Murgh

*Please note that our food is medium spiced.
If you have any dietary needs or intolerance please let your
server know and we will do our best to assist you.*