



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*

FOOD MENU

CRAFTED NUTS

Salted cashew nuts, curry leaf, lime & Spiced almonds 55 QR

Masala peanuts 55 QR

VEG SAMPLER 195 QR

SHAHI BADAMI MATER

Grilled, almond flaked Jaipuri young sweet peas croquette

PHOOL SAUFIYA

Broccoli florets, fennel, mustard

PANEER KAIRI

Curd cheese, green mango, mustard, mild chilies

ANJEER AKHROT SEEKH

Char-grilled skewers, figs, roasted walnuts, curd cheese, ginger, black cardamom, sesame seeds

NON-VEG SAMPLER 255QR

MAKHAN CHOOZA ROAST, AMRITSARI

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

SHIKAR MAAS, RAJWADA

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

HAMOUR AMADA

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

BHATTI DA MURGH, MAJITHA

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

*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.*