

## COCKTAILS

**LONG ISLAND ICE TEA      350**

(Gin, White Rum, Tequila, Triple Sec, Lime Juice, Coke)

**LONG BLUSH                      300**

(Vodka, Clear Honey, Pomegranate Molasses, Lemon Juice, Rosé Wine, Soda)

**SANGRIA                              300**

(Red Wine, Brandy, Sprite, Cubes of Apple and Orange)

**PINEAPPLE JULEP              250**

(Bourbon Whiskey, Mint, Pineapple Juice)

**MOJITO POCKET COCKTAIL      200**

(White Rum, Mint, Lemon Wedges, Sprite)

## SINGLE MALT WHISKY

**GLENFIDDICH 12 YEARS          300**

**GLENLIVET 12 YEARS              250**

## BOURBON WHISKEY

**JACK DANIELS                      250**

**JIM BEAM                              150**

**Above Rates are Subjected to Government Taxes as Applicable**

## IRISH WHISKEY

JAMESON 200

## SCOTCH WHISKY

JOHNNIE WALKER BLACK LABEL	200
CHIVAS REGAL	200
J&B RARE	180
TEACHERS HIGHLAND CREAM	150
BLACK DOG 12 YEARS	150
BLACK AND WHITE	150
VAT 69	120
BLENDERS PRIDE	120
SIGNATURE	120
ANTIQUITY BLUE	120

## VODKA

GREY GOOSE	250
ABSOLUTE	220
SMIRNOFF	150

## GIN

BOMBAY SAPPHIRE (LONDON DRY) 200

**Above Rates are Subjected to Government Taxes as Applicable**

<b>TANQUERAY</b>	<b>180</b>
<b>BLUE RIBBON</b>	<b>100</b>

## **RUM**

<b>BACARDI WHITE RUM</b>	<b>100</b>
<b>OLD MONK</b>	<b>100</b>

## **LOCAL SPRITS**

<b>CASHEW FENI</b>	<b>50</b>
<b>PALM FENI</b>	<b>50</b>
<b>URAK</b>	<b>50</b>

## **BEER**

<b>KINGFISHER</b>	<b>100</b>
<b>TUBORG</b>	<b>100</b>

## **COGNAC**

<b>HENNESSY XO</b>	<b>300</b>
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## **BRANDY**

<b>MANSION HOUSE</b>	<b>150</b>
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**HONEY BEE 100**

## **LIQUEUR**

**BAILEYS IRISH CREAM 200**

**CONTREAU 200**

**KAHLUA 200**

**JAGERMEISTER 200**

**SAN ANDRE 100**

## **NON ALCOHOLIC COCKTAILS**

**VIRGIN MOJITO POCKET MOCKTAIL 180**

(Mint, Lemon Wedges, Sprite)

**KIWI COOLER 180**

(Mint, Lemon Wedges, Sprite, Kiwi Extract)

**PINEAPPLE BLUSH 180**

(Pineapple Juice, Cranberry Juice, Coconut Cream)

## **MIXERS**

**RED BULL 150**

**GINGER ALE 100**

**TONIC WATER 100**

**COKE/SPRITE/LIMCA/DIET COKE 100**

**Above Rates are Subjected to Government Taxes as Applicable**

<b>ORANGE /PINEAPPLE /CRANBERRY JUICE</b>	<b>100</b>
<b>SODA</b>	<b>50</b>
<b>MINERAL WATER</b>	<b>50</b>

## **WINE**

### **SPARKLING WINE**

PERFUMED AND TROPICAL FRUIT DRIVEN

<b>SULA, BRUT</b>	<b>INDIA</b>	<b>1500</b>
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### **WHITE WINE**

AROMAS OF TROPICAL FRUIT WITH CITRUS LIFT AND FLAVOUR'S

OF PEACH AND MELON WITH A CREAMY FINISH

<b>CHARDINNAY, JACOB'S CREEK</b>	<b>AUSTRALIA</b>	<b>400</b>
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A MEDIUM BODIED WINE ATTRACTIVE LEMON, RIPE PEACH,

MELON AND SUBTLE OAK FLAVOUR'S

<b>CHARDONNAY, JACOB'S CREEK</b>	<b>AUSTRALIA</b>	<b>400</b>
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LIGHT AND CRISP WITH PERFUMED NOTES OF GOOSEBERRIES, CRUSHED WHITE PEPPER, AND SMOKY FINISH

<b>SAUVIGNON BLACK, SULA</b>	<b>INDIA</b>	<b>250</b>
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### **RED WINE**

VIBRANT, SMOOTH, RICH AND EASY TO DRINK WITH FALVOR'S OF RED BERRIES, SPICES AND LIQUORICH

**Above Rates are Subjected to Government Taxes as Applicable**

**SHIRAZ, YELLOW TAIL                      AUSTRALIA                      400**

A MEDIUM BODIED WINE BOASTING FLAVORS'S OF BLACKBEERY AND PLUM  
WITH HINTS OF PEPPER, SMOOTH TANNINS, SUBTLE OAK

**CABERNET SHIRAZ, JACOB'S CREEK                      AUSTRALIA                      400**

FULL BODIES, RUSTIC SHIRAZ, WITH A BLACK FRUIT AROMAS AND WARM SPICY  
BOUQUET

**CABERNET SHIRAZ, SULA                      INDIA                      250**

FULL BODIED, LUSCIOUS RED, FLAVOR'S OF BLACKCURRANT AND PLUM WITH  
COMPLEMENTING BOUQUET OF CHOCOLATE, SWEET SPICES AND RIPE SUPPLE  
TANNINS

**MERLOT, SULA SATORI                      INDIA                      250**

#### **ROSÉ WINE**

RIPE, FRESH AND FRUITY WITH ABUNDANT AROMAS OF CRANBERRIES AND  
FRESH STRAWBERRIES

**ZINFANDEL, SULA                      INDIA                      400**

#### **FORTIFIES WINE**

AROMATIC DESSERT WINE, VERY SWEET BUT NOT EXACTLY FRUITY FROM  
PORTO

**DOM SANCHOS                      PORTUGAL                      220**

**Above Rates are Subjected to Government Taxes as Applicable**

## APPETIZERS

**SMOKED SALMON WITH CREAM CHEESE 450**

(Butter Toasted Sourdough Topped With Yoghurt Cream Cheese and Smoked Salmon)

**SPICED CASHEW GHEE ROAST PRAWNS IN FILO CUPS 400**

(Spicy Malabari Prawns In Topped With Ghee Roast Cashew, In Filo Cups)

**HONEY MUSTARD CHICKEN WINGS FLAMBEED WITH JACK DANIELS 400**

(Thai Inspired Sweet and Spicy Chicken Wings Flambéed with Jack Daniels)

**CHEESY MINTY MUSHROOMS 300**

(Mushrooms Stuffed With Cheese and Mint and Tossed In a Cream Sauce)

**PERI PERI FRIES 250**

(French Fries Tossed in Peri Peri Sauce)

## SALAD

**CHICKEN CAESAR SALAD 300**

(Lettuce Tossed with a Light Mayonnaise Dressing and Topped With Grilled Chicken, Parmesan Reggiano, Croutons and Anchovies)

**GREEK SALAD 250**

(Bell Peppers, Onions, Tomatoes, Lettuce, Olives and Cucumber Tossed with Olive Oil and Feta Cheese)

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## SANDWICH

### **MEAT CLUB SANDWICH     350**

(Ham, Bacon, Egg, Grilled Chicken, Cheese, Tomato and Lettuce)

### **VEGETABLE CLUB SANDWICH     300**

(Cheese, Jalapeños, Tomato and Lettuce)

## BURGERS

### **STICKY JOE     500**

(Beef Patty Topped With Jalapenos and Malted Cheese, Pulled Pork, Peri Peri Fries and Smoked Bacon Served with Sticky Sauce and French Fries)

### **BEE STING     500**

(Crispy Sticky Chicken Built Up With Maple Cocktail Sauce and Cheese Sauce Served With French Fries)

### **CLUMSY ROCKSTAR     450**

(Beef Patty Loaded With Smoked Cheddar, Caramelized Onions and Honey Cayenne Bacon, Served with French Fries)

### **SHRIMP AND CALAMARI     400**

(Batter Fried Calamari and Shrimps Tossed in a Cream Sauce and Loaded in a Bun with Tartar Sauce, Served with French Fries)

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## PIZZA

**ROAST TONGUE 450**

(Slow Cooked Tongue Cooked on a Thin Crust Pizza with Cheese and Jalapeno)

**CHICKEN LOAF 450**

(Chicken Loaf Placed on a Marinara Base with Fresh Basil and Edam Cheese. Topped with Bread Crumbs)

**MODERN MARGARITA 300**

(A Bed of Concentrated Tomato Sauce and Mozzarella Cheese Topped with Dry Basil Spice Mix)

## INDIAN

**CHICKEN MUGHLAI BIRYANI 400**

(Long Grain Rice Cooked With a Rich Cashew and Onion Gravy)

**RAJASTANI LAAL MAAS 400**

(Slow Cooked Mutton in a Mild Spicy Gravy and Smoked with Char Coal)

**PORK FELJOADA 350**

(Pork Cooked with Goan Sausages and Beans in Rich Goan Masala)

**BUTTER MALAI CHAR GRILLED CHICKEN 300**

(Char Grilled Chicken Tossed In a Rich Gravy of Butter and Cream)

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**MALABARI FISH CURRY IN BANANA LEAF      350**

(Kingfish Cooked in Coconut Milk with Curry Leaves)

**GOAN PRAWN CURRY      300**

(Prawns Cooked with a Coconut Masala and Flavored with Dry Kokum)

**SHAAM SAVERA KOFTA      250**

(Spinach and Cottage Cheese Kofta Cooked in Rich Tomato Gravy)

**KESAR BADAMI SABZI KHURMA      250**

(Mixed Vegetables Cooked in a Rich Nut and Brown Onion Gravy)

## **GLOBAL FLAVORS**

**CHATEAU BRIAND WITH RED WINE JUS      450**

(Beef Tenderloin Cooked to Your Preference and Served in a Red Wine Reduction with Butter  
Garlic Mushroom Feet and Baby Potato Summer Salad)

**BBQ PORK RIBS      450**

(Juicy Pork Ribs Cooked with our in House BBQ Sauce and Served with Macaroni Pesto Salad  
and Onion Rings)

**LOBSTER AND SMOKED SALMON RAVIOLI AURORA SAUCE      400**

(Ricotta, Lobster and Smoked Salmon in a Pastry Pocket Tossed in a Creamy Tomato Sauce)

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**CHICKEN STROGNOFF 350**

(Chicken Cooked with Mushrooms and Bell Peppers in a Cream Sauce, Served with Foccacia)

**POMODORO TAGLIATELLE WITH PARMESAN REGGIANO 300**

(Fresh Made Tagliatelle Tossed in a Cherry Tomato Sauce and Served with Parmesan Cheese and Foccacia)

**RATATOUILLE LAYONNAISE 300**

(Vegetables Cooked in a Marinara Sauce and Topped with a Alfredo Sauce and Caramelized Balsamic Onions)

**BREADS**

**CHULA PARATHA 100**

(Paratha Tossed with Brown Onions and Chaat Masala)

**Naan 100**

(Indian Flat Bread Straight From the Clay Oven)

**ROTI 100**

(Indian Whole Wheat Flat Bread Made in the Clay Oven)

**FOCCACIA 100**

(Italian Bread Enriched with Olives Oil)

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## DESSERTS

**BAILEY CHEESECAKE WITH HAZELNUT PRALINE** **250**

(Frozen Baileys Cheese Cake Centered with Caramelized Hazelnut)

**OLIVE OIL AND DARK CHOCOLATE TART** **250**

(Cocoa Tart with Walnut Brownie and Dark Chocolate Olive Oil Mousse)

**RASGULLA** **200**

(Spongy Curdled Milk Balls Poached in Sugar Syrup)

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