

## DRINK

### APERITIF

Martini Rosso	245
Martini Dry	245
Harvey's Bristol Cream	245
Cockburn's Port	245

### LIQUEUR

Jagermeister	325
Sambuca	295
Baileys	295
Kahlua	295
Cointreau	295
Drambuie	295
Campari	245

### CHAMPAGNE/ SPARKLING WINE

Moët Chandon Brut	9525
Jacobs Creek Pinot Noir & Chardonnay	4525
Sula Brut	2525

### WHITE WINE

Jacobs Creek Chardonnay	2825
Two Ocean Sauvignon Blanc	2725
Bodega Norton Chardonnay	2725
Sula Sauvignon Blanc	2025

### RED WINE

Jacobs Creek Shiraz	2825
Two Ocean Pinotage	2725
Bodega Norton Malbec	2725
Sula Satori	2025

### VODKA

<b>Grey Goose</b>	<b>425</b>
<b>Belvedere</b>	<b>425</b>
<b>Ciroc</b>	<b>425</b>
<b>Absolut</b>	<b>325</b>
<b>Smirnoff</b>	<b>225</b>
<b>Gajak-tini</b>	<b>425</b>
Vodka, amaretto, prune, fig, dried apricot	
<b>Thai Bloody Mary</b>	<b>395</b>
Rosemary vodka, cherry tomato	
<b>Ro-Vod-Shi</b>	<b>395</b>
Rosemary vodka, Japanese ginger	
<b>Yuzu</b>	<b>395</b>
Cucumber Vodka, fresh mint, dried blueberry, yuzu juice, palm sugar, tonic water	
<b>Panamanian Soother</b>	<b>395</b>
Vodka, cointreau, amaretto, fish sauce	
<b>Herbal hearts</b>	<b>395</b>
Fresh strawberry muddle with citrus vodka with fizzy herbal touch	
<b>Golden clouds</b>	<b>395</b>
Saffron infused vodka with zesty lime & orange liqueur	
<b>Caramel Martini</b>	<b>395</b>
Vodka, caramelized ginger, caramelized apple, pomegranate juice	
<b>Tamarind Sparkler</b>	<b>395</b>
Vodka, black grapes, tamarind, gingerale	

### GIN

<b>Tanqueray</b>	<b>325</b>
<b>Gordons</b>	<b>325</b>
<b>Bombay Sapphire</b>	<b>295</b>
<b>Beefeater</b>	<b>295</b>
<b>Cellini</b>	<b>395</b>
Celery leaves, Californian grapes, bubbly to top	
<b>Wasabi-tini</b>	<b>395</b>
Gin, wasabi, banana liqueur	
<b>Refreshing kaffir</b>	<b>395</b>
Fresh kaffir lime with refreshing cucumber bubbly combination.	
<b>Beet It</b>	<b>395</b>
Gin, beetroot juice, beet salt	
<b>Gin Buzz</b>	<b>395</b>
Gin, dry vermouth, cointreau, lavender essence	
<b>Mikijoto</b>	<b>395</b>
Gin, cranberry pulp, assam tea, cinnamon	
<b>Earl Grey Martini</b>	<b>395</b>
Gin, earl grey, cardamom	
<b>Passion Fruit Iced Tea</b>	<b>395</b>
Gin, triple sec, passion fruit, soda	
<b>Baklava Martini</b>	<b>395</b>
Gin, baklava chunks, cacao brown	
<b>Sage-Sling</b>	<b>395</b>
Sage gin, cherry brandy, cointreau, bitters, pineapple juice	

### SINGLE MALT

Yamazaki 17 YO	625
Balvenie 15 YO	595
Cardhu 12 YO	595
Talisker 10 YO	525
Oban 14 YO	525
Balvenie 12 YO	525
Glenfiddiche 12 YO	495
Laphroaig 10 YO	495
Glenlivet 12 YO	495
Teachers Single Malt	495

### BLENDED SCOTCH WHISKY

Johnnie Walker Blue Label	1145
Royal Salute	1095
Chivas Regal 18 YO	695
Johnnie Walker Gold Label	675
Johnnie Walker Black Label	425
Chivas Regal 12 YO	425
Teacher Origin	375
Teacher 50	325
Johnnie Walker Red Label	325
Ballantines Finest	295
J & B Rare	295
100 Pipers	245
Teachers Highland Cream	245
Blenders Pride	225

### TENNESSE/BOURBON/ CANADIAN/IRISH

Jack Daniels Old No7	375
Jim Beam Black	375
Jim Beam White	325
Canadian Club	295
Jameson's	295

### COGNAC

Hennessey V.S.O.P.	525
Remy Martin V.S.O.P.	525
Hennessey V.S.	425

### WHISKY

<b>Whisky Fashion</b>	<b>395</b>
Scotch whisky, lemon grass, fresh basil	
<b>Baquila</b>	<b>395</b>
Jim Beam, clove-honey syrup, lime juice	
<b>Snowflake Martini</b>	<b>395</b>
Scotch whisky, cointreau, pineapple juice, blueberry, coconut foam	
<b>Bourbon Blast</b>	<b>395</b>
Jim Beam, maple syrup, cinnamon, bitters	
<b>Scotchijo</b>	<b>395</b>
Scotch whisky, olives, capers, cocktail onions, fresh chilli, lemonade	
<b>Mazerac</b>	<b>395</b>
Scotch whisky, strawberry, espresso, coco, rich cream	
<b>Northern Comfort</b>	<b>395</b>
Scotch whisky, cinnamon, clove, cardamom, cranberry juice, burnt orange peel	
<b>Manhattan</b>	<b>395</b>
Jim Beam, assert vermouth, bitters	
<b>Tobacco-tini</b>	<b>395</b>
Tobacco flavor scotch whisky, smokey malt, coco	
<b>Pear-Pie</b>	<b>395</b>
Scotch whisky, caramelized pear, gingerale	

### BEER

Corona	425
Stella	425
Hoegaarden	425
Heineken	325
Erdringer	325
Carlsberg	275
Kingfisher Ultra	275
Kingfisher Premium	245
Budweiser	245
Tuborg	225
Kingfisher Blue	225

### TEQUILA

<b>Café Patron</b>	<b>525</b>
<b>Sauza Silver</b>	<b>345</b>
<b>Sauza Gold</b>	<b>345</b>
<b>La Chica Silver</b>	<b>295</b>
<b>La Chica Gold</b>	<b>295</b>
<b>Tom Yum Margarita</b>	<b>395</b>
Sauza, fresh watermelon, tom yum spices	
<b>Undertow</b>	<b>395</b>
Tequila, cinnamon tea, apple juice, fizzy water	
<b>Wine Margarita</b>	<b>395</b>
Sauza, white wine, triple sec	
<b>Tropical Itch</b>	<b>395</b>
Tequila, fennel, galangal, pineapple juice	
<b>Teq-Berry</b>	<b>395</b>
Saffron tequila, gooseberries, coconut	
<b>Peach-Cilantro Margarita</b>	<b>395</b>
Sauza, peach, cilantro	
<b>Moon Walker</b>	<b>395</b>
Tequila, blue curacao, pineapple juice	
<b>Sinful</b>	<b>395</b>
Tequila, coconut, sweet cream, fizzy water	
<b>El Mexicana</b>	<b>395</b>
Tequila, pineapple juice, lime juice, to basco	
<b>Alphon-Rita</b>	<b>395</b>
Sauza, mango, jalapeno	

### RUM

<b>Havana Club Anejo</b>	<b>325</b>
<b>Malibu</b>	<b>295</b>
<b>Bacardi Superior</b>	<b>225</b>
<b>Old Monk</b>	<b>195</b>
<b>Rum Sour</b>	<b>395</b>
Dark Rum, Egg Albumin, Bitters & Red wine	
<b>Reduced Cuba Libre</b>	<b>395</b>
White Rum, Swedish Punch, Coke & Lime Reduction	
<b>Lemony-Ginger Colada</b>	<b>395</b>
White Rum, fresh ginger, lemon grass, coconut cream, pineapple juice	
<b>Sage Mojito</b>	<b>395</b>
Sage rum, fresh cucumber, gingerale	
<b>Mango-Quiri</b>	<b>395</b>
White rum, mango pulp, jalapeno	
<b>Melon fresh Mojito</b>	<b>395</b>
Freshness of mint & watermelon with white rum.	
<b>Floating monk</b>	<b>395</b>
Fresh pineapple blend with coconut cream layered with dark rum	
<b>Aqua blast</b>	<b>395</b>
Basil, pineapple & white rum.	
<b>B-T-S</b>	<b>395</b>
Muddle fresh Fennel & green apple with sweet & sour.	
<b>DOD</b>	<b>395</b>
Jasmine green tea with white rum & orange.	
<b>Hot chamomile</b>	<b>395</b>
Chamomile tea, Indian spice with honey & old monk.	

### FROM CLASSIC TALES

<b>Bloody Mary</b>	<b>395</b>
<b>Caipriozka</b>	<b>395</b>
<b>Martini</b>	<b>395</b>
<b>Margarita</b>	<b>395</b>
<b>Mojito</b>	<b>395</b>
<b>Cosmopolitan</b>	<b>395</b>
<b>Whisky Sour</b>	<b>395</b>
<b>Negroni</b>	<b>395</b>
<b>Pina Colada</b>	<b>395</b>
<b>Exotic Fruit Sangria</b>	<b>395</b>

### SHOOTERS

<b>Pop Rock</b>	<b>295</b>
Gin, pomegranate, pop candy	
<b>Monk on Fire</b>	<b>295</b>
Chilled Rum, cinnamon powder	
<b>Indian Flag</b>	<b>295</b>
Orange liqueur, baileys, crème de menthe	
<b>Fireman's Sour</b>	<b>295</b>
Vodka, orange & basil	
<b>Muscato</b>	<b>295</b>
White rum, pineapple, celery salt	
<b>Scooper</b>	<b>295</b>
Tequila, espresso, vanilla mini scoop	

### HOT COFFEE

Double Espresso	245
Coffee Tody	145
Americano	125
Cappuccino	125
Café Latte	125
Café Mocha	125
Macchiato	125
Espresso	125

### COLD COFFEE

Cold coffee	195
Americano	195
Berry Coffee	195
Vanilla Cappuccino	195
Coconut Latte	195
Tea Chocolate	195

### TEA SELECTION

Assam	125
Darjeeling	125
Earl Grey	125
Chamomile	125
Green	125
Jasmine	125
Peppermint	125
Masala	125

### SMOOTHIE

Honey Dew Almond Smoothie	195
Carrot Apple Smoothie	195
Raspberry Orange Smoothie	195
Cherry Vanilla Smoothie	195

### SHAKES

Peanut Butter	195
Oreo & Walnut	195
Chocolate & Coconut	195
All Grape	195

### ICED TEA'S

Peach	145
Kaffir Lime	145
Ginger & Mint	145
All Spiced	145

### MOCKTAILS

<b>Sumi-Berry</b>	<b>195</b>
(chose between raspberry, strawberry & passion fruit flavour)	
<b>Tiki</b>	<b>195</b>
(Blend of kiwi, strawberry & cranberry juice)	
<b>Commence</b>	<b>195</b>
(fresh coriander, apple chunks, cranberry juice with cinnamon foam)	
<b>Mango Mexicana</b>	<b>195</b>
(mango juice, Red chilli, coconut syrup)	
<b>Peach Sunrise</b>	<b>195</b>
(peach, apricot, lychee, fresh mint, grenadine, fizzy water)	
<b>Electric Punch</b>	<b>195</b>
(fresh cucumber, lime leaves, rock salt, lemonade)	
<b>Watermelon Julep</b>	<b>195</b>
(fresh watermelon, basil leaves, gingerale)	
<b>Panna-Colada</b>	<b>195</b>
(aam panna, pineapple juice, cumin seeds, rock salt)	
<b>Persian Pomegranate</b>	<b>195</b>
( pomegranate, orange juice, celery salt, fizzy water)	

### QUENCHERS

<b>Red Bull Energy Drink</b>	<b>225</b>
<b>Perrier Sparkling Water ( 330 ml )</b>	<b>195</b>
<b>Aerated Canned Beverages</b>	<b>125</b>
<b>Schweppes Canned Beverage</b>	<b>125</b>
<b>Diet Coke</b>	<b>125</b>
<b>Canned Juices</b>	<b>125</b>
<b>Mineral water</b>	<b>95</b>
<b>Fresh Lime Water</b>	<b>95</b>
<b>Fresh Lime Soda</b>	<b>95</b>
<b>Packaged Drinking Water</b>	<b>75</b>

## FOOD

### AMERICAN

- Californian Green Salad - 295 (assorted vegetables, lettuce & fruits dressed with honey mustard)
- Classic Club Sandwich – 345 / 375 (triple decker classic sandwich)
- BLT Sandwich – 345 (toasted bacon, lettuce & tomato sandwich)
- Maryland Fried Strips – 325 (crumb fried chicken with bbq sauce)
- Chicken Burger - 345 (chicken burger with goat liver pate)
- Classic Vegetarian Burger - 295
- Mushroom Sandwich - 295 (open sandwich sauted mushrooms in american corn with cream & cheese)
- Mediterranean Grilled Vegetable Sandwich – 325 (grilled exotic vegetables marinated with dry herbs, balsamic & served in italian bread)
- Nachos Tex Mex – 245 (gratinated with jalapenos and cheese)
- Cajun Spiced Potato Wedges - 245 (potato wedges with cajun spices & deep fried)
- Pancake – 245 (flat cake accompanied with maple, chocolate, blueberry syrup and whipped cream)

### MEXICAN

- Sopa De Lima- 195 / 225 (tomato based soup topped with sour cream & crispy chips on side)
- Enslate De Aguacate – 295 (avacado salad dressed with lemon vinaigrette)
- Prawn Chili Burballa- 395 (tiger prawn tossed with garlic, butter & chilly served on potato nest)
- Chicken Pajitas -375 (juliennes of spicy vegetables grilled & served on sizzler)
- Chicken Enchiladas – 375 (corn tortillas stuffed with spicy chicken & vegetables, gratinated with cheese)
- Tacos – 345 / 375 (minced lamb/vegetables cooked with cheese stuffed in corn tortillas shell)
- Quesadillas - 345 (tortilla stuffed with cottage cheese & grilled vegetables)
- Queso De Indomex -345 (chunks of cottage cheese with sweet peppers & onions along with cheese sauce)
- Crispy Potato Skin – 345 (potato skin stuffed with vegetables & gratinated with cheese )
- Helado Frito –225 (fried ice cream with corn flakes or coconut)

### THAI

- Laksa - 195 (coconut flavored soup with the touch of lemon grass & ginger flower)
- Som Tam Salad – 295 (fresh Papaya, carrots, beans, red chillies dressed with fish sauce)
- Goong Yang Ha Rod – 395 (prawns cooked in 5 flavoured sauce)
- Thai Rock Fish - 375 (fish marinated with lemon grass, lemon leaves, fried & tossed)
- Kung Pao Chicken - 345 (Fried chicken served with nuts)
- Gai Yang – 325 (blend of fresh coriander roots with chunks of chicken, grilled on skewers)
- Asparagus Roll - 345 (tangy vegetables wrapped in rice paper along with cheese)
- Thai Corn Cake - 345 (corn cakes flavoured with lemon leaves, deep fried & served with mango salsa)
- Chilli Mustard Potato - 245 (potato wedges deep fried & tossed with kasundi mustard)
- Kung Pao Mushroom - 245 (fried mushroom served with nuts)

### ITALIAN

- Insalata De Caprese - 295 (fresh plum tomatoes & bocconcini with pesto & balsamic reduction)
- Classic Caesar Salad – 295 / 325 (iceberg lettuce with traditional caesar dressing/ with roast or Vegetable chicken)
- Fried Calamari Marina - 395 (squad rings batter fried with spices)
- Pesto Skewers - 375 (grilled chicken marinated with pesto with mustard mayo)
- Thearo Mushroom - 345 (fresh mushrooms flavored with wine & herbs along with goat cheese, pesto & balsamic reduction)
- Olive & Plum Tomato Bruschetta - 245
- Make Your Own Pizza (choose any 3 toppings )
- Squid, Prawn, Sole, Chicken, Chicken Sausage, Pepperoni, Bacon, Ham - 425
- Olives, Jalapeno, Bell Peppers, Sundried Tomato, Aragula, Goat Cheese, Onion, Mushroom - 375
- Red Wine Poached Pear with Mascarpone Cheese - 345
- Chocolate Fondue with Ice Cream - 225

### LEBANESE

- Shorba Al Saria – 195 (tomato based soup tempered with garlic and cumin)
- Samak Harrah – 375 (sole fish marinated with green herbs & sumac spices)
- Shish Barak – 375 (minced chicken blended with arabic spices on skewers)
- Donar Kebab – 375 (shredded roasted chicken in pita bread)
- Seiza Chicken Skewer – 375 (minced chicken blended with parsley & ginger on skewer)
- Lamb Kibbeh – 375 (minced lamb dumpling stuffed with nuts)
- Shish Taouk – 375 (chunks of chicken marinated with curd & baharat)
- Mezze Platter – 345 / 375 (assortment of dips, falafel, sambousek, salad & pita/chicken & fish)
- Kaffta Kebab – 345 (minced cheese, chickpea & potato patty, shallow fried)
- Falafel with Hummus – 245 (white chick pea blended with green herbs)
- Baklava - 225 (rich sweet pastry of filo layers stuffed with nuts)

### INDIAN

- Hara Bhara Salad- 295 (juliennes of assorted vegetables stuffed in Papad)
- Prawn Chermoula – 395 (spicy & tangy prawn)
- Galouti Kebab - 375 (absolutely soft patty made of minced lamb, marinated with Indian spices)
- Fish Tikka Lehsuni - 375 (boneless chunks of fish marinated with yogurt & garlic cooked in clay oven)
- Kadak Seekh Kebab – 375 (minced lamb on skewer & deep fried)
- Classic Chunks of Malai Tikka - 375 (boneless chicken chicken marinated in cheese and cream)
- Shami Kebab – 345 / 375 (fine minced lamb/vegetables & dal chana blended with Indian spices & fried)
- Paneer Chermoula – 345 (spicy & tangy paneer)
- Tandoori Platter – 345 (char grilled assorted fruits and vegetables marinated with Indian spices )
- Goan Fish Curry – 445 (traditional goan fish curry finished with coconut cream along with plain rice/naan/roti/parantha)
- Rogan Josh - 445 (lamb cooked in indian whole spices along with plain rice/naan/roti/parantha)
- Murg Makhani – 425 (chunks of chicken cooked in tomato butter gravy along with plain rice/naan/roti/parantha)
- Paneer Khurchan - 395 (thick strips of cottage cheese cooked with vegetables & onion tomato gravy along with plain rice/naan/roti/parantha)
- Dal Makhani - 345 (overnight cooked black lentils along with plain rice/naan/roti/parantha)
- Baked Pasta - 345 / 375 (penne cooked with white sauce, chicken / vegetable & gratinated)
- Penne Arrabiata - 345 (penne tossed in spicy tomato sauce)
- Fettuccine Alfredo - 345 (fettuccine tossed in mushroom & creamy basil sauce)
- Lamb In Black Pepper Sauce - 445 (crispy Shredded lamb cooked in black pepper sauce)
- Garlic Chicken - 425 (deep fried chunks of chicken cooked in garlic basil sauce served with steam rice)
- Thai Red Curry – 345 / 375 (served with steamed rice)
- Udon Noodle – 345 / 375 / 425 (vegetarian, chicken, seafood)
- Hakka Noodles –345 / 375 (served with chilli paneer / chilli chicken)
- Nasi Goreng – 425 (indonesian fried rice topped with chicken/ prawn crackers & fried egg)
- Greek Mykonos - 375 (chicken breast stuffed with spinach, feta cheese & lemon grass)
- Greek Moussaka - 345 (three layers of exotic vegetable)
- Kari Ayam Chicken - 375 (indonesian spicy creamy curry with galangal & lemongrass finished with coconut)
- Penang Laksa – 425 / 375 / 345 (fresh coconut & turmeric blended with Malaysian whole spices with choice of seafood/chicken/vegetables)
- Pan fried Sea Bass - 445 (pan fried sea bass with exotic vegetables & orange & grapes reduction)
- Thyme & Garlic Leg of Chicken – 425 (chicken with skin marinated with dry herbs & tomato puree served with mash potato)
- Grilled Mediterranean Vegetables – 375 (exotic vegetables marinated with pesto served on the bed of cous cous)



- TAXES AS APPLICABLE.
- WE LEVY 10% SERVICE CHARGE.
- ■ VEGETARIAN & ■ NON VEGETARIAN



- TAXES AS APPLICABLE.
- WE LEVY 10% SERVICE CHARGE.
- STANDARD POUR SIZE OF SPIRITS IS 30 ML.