

EAT WITH YOUR HANDS

SHRIMP COCKTAIL TARTS

SPICY EDAMAME & GREEN PEA PARFAIT (V)
Chickpea Crisps, Chilli Oil, Pine Nuts, Sesame & Chive Crumble

CHICKEN LIVER PÂTE

Hibiscus & Raspberry Gel, Smoked Sea Salt, Fig Toast & Mustard Cress

HOT BRIE (BEGUM VICTORIA) (V)

Fig Jam, Toasted Walnuts, Smoked Honey, Fresh Herbs, Garlic & Chilli Crumble with Toasted Sourdough Bread

HOT TRUFFLE BRIE WITH GRATED FRESH BLACK TRUFFLES (V)

Fig Jam, Toasted Walnuts, Smoked Honey, Fresh Herbs, Garlic & Chilli Crumble with Toasted Sourdough Bread

WARM PULL APART BREAD ROLL (V)

Choice of Flavoured Butter
(Truffle | Jalapeño & Lime | Garlic & Charred Onions)

GARLIC FOLD-OVER BREAD (V)

From the Pizza Oven, slow-fermented dough stuffed with Cheese, Caramelised Onions & Confit Garlic, folded & baked.

(A fun take on the decadent garlic bread)

ISRAELI MEZZE PLATTER (V)

Preserved Lemon & Chickpea Hummus, Green Herb Falafel, roasted Eggplant Dip, roasted Zucchini Filo Pie, Za'atar dusted Pretzel, Cheese Bourekas, Tabbouleh with a fresh Fennel, grilled Halloumi & Parsley Salad

GREEK MINI PIES (V)

Greek Savoury Mini Pies with Charred Zucchini, Feta, Confit Garlic, Dill & Parsley; served with an Orange-Fennel Salad, Schug & a Tahini-Lemon Dip.

SPICY BEEF TARTARE TARTS

Raw Prime Beef Filet tossed with Cornichon, Shallots, Capers, Parsley, Chives, fresh Horseradish & smoked Chilli oil, served in crisp Tart Shells.

(AS available on request)

PANISSE TOSTADA (V) 🍷

Chickpea Flour Crisps topped with Wild Mushroom & Truffle Salsa | Slow cooked Caponata Vegetables in Tomato Sauce

(Vegan option available)



AVOCADO TOSTADA (V)

Red Bean Paste, Pickled Peppers, Salsa Taqueria, Roasted Chilli Salsa, Goat Cheese Cream, Brûléed Brie, Green Tomato Chips & Chilli Crisp.

TWICE COOKED TRUFFLE & PARMESAN FRIES (V)

Served with Garlic Mayo

CHERMOULA CAULIFLOWER TACOS (V)

Soft Masa Tacos topped with roasted fresh King Oyster Mushrooms, Cauliflower, Shredded Lettuce, Peppernata, Smoked Chilli Crisp & Salsa Macha

CALABRIAN CHILLI PORK TACOS

Ancho Broth Braised Pork Shoulder, Roasted Chorizo, Shredded Lettuce, Pickled Red Onions & Begum Victoria Mixed Cheese Sauce

TO SHARE

SALUMI PLATTER

Choose 3 Meats
Choose 5 Meats

Parma Ham | Mortadella | Spanish Chorizo | Salami Milano | Black Forest Ham

Served with - Tigelle Buns (Bread from Emilia-Romagna), Gnocchi Fritto, Pickled Gherkins, Green Peppercorn Mustard & Spicy Green Apple Mostarda

OLIVES (V)

Bowl of Marinated Jumbo Greek Olives with Labneh & Grilled Pita

PARMA HAM & BURRATINA

Thinly sliced Parma Ham, Extra Virgin Olive Oil & Baby Arugula

Add Fresh Black Truffles

CHEESE PLATTER (V)

Choose 3 Cheeses
Choose 5 Cheeses

Cheddar | Manchego | Bel Paese | Smoked Gouda | Danish Blue | Brie

Served with - Crackers, Parmesan Grissini, Smoked Honey, Berry Compote & Red Globe Grapes, Fig & Almond Roulade

*CRUDO

TUNA TATAKI

Sashimi Grade Line Caught Yellowfin Tuna, Pickled Plum, Confit Garlic, Chilli Oil, Avocado Purée, Gondhoraj Lemon & Sesame Seed Sauce, Chive Oil with Crispy Black Rice

SALMON CRUDO

Norwegian Prime Sashimi Grade centre cut Salmon Loin, with a creamy Yuzu, Tobiko & Crispy Garlic creamy Sauce

OYSTERS 3 WAYS

Fresh Oysters from Kochi, Spicy Butter & Parmesan Crumble Gratinated | Tempura Fried with Citrus Dill Mayo & Fujiko | Ceviche with Leche de Tigre

(Fresh Raw Oysters available on request)

BEEF CARPACCIO

Thinly sliced Tenderloin, Umami Mayo, Truffle Salsa, Shaved Parmesan, Baby Arugula & Fried Capers

With optional table-side shaved Fresh Black Truffles (3g) as per availability

SEA BASS CEVICHE

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HAMACHI TARTARE (TABLE-SIDE)

50g
75g

Sashimi Grade Japanese Yellowtail, Pickled Gondhoraj & Yuzu Purée, Chilli Coriander Oil, Bonito Mayo, Fresh Nati Coriander, Fried Shallots, Chives & Fujiko

**Crudo means raw*

SALADS

WINE PICKLED GRAPE & GOAT CHEESE (V)

Arugula, Iceberg, Lollo Rosso, tossed in Yogurt & Balsamic Dressing, Nut crusted Warm Goat's Cheese

GRAPEFRUIT & MIXED MESCILUN GREEN (V)

Grapefruit, Mixed Mescilun, Fresh Herbs, Zucchini Ribbons, Snow Peas, Hazelnut Gremolata; Red Wine & Pickled Plum Dressing with Green Olives & Toasted Almonds

LUPINO

Caesar Salad with Shredded Romaine Lettuce, Poached Chicken, Creamy Egg Dressing, Parma Ham Floss, Garlic Sourdough Rosette & Parmesan Snow

BURRATINA (V)

Creamy Burratina with Stracciatella on a vibrant, roasted & smoked Pumpkin Purée; Haricot Beans, Charred Corn & Pickled Carrots, Sage Chips & a Melon Seed Gremolata

KALE & QUINOA (V)

Roasted Beets, Pumpkin, Date Vinaigrette, Goat's Cheese, Walnuts, Asparagus, Pickled Plums, Lotus Root Crisps & Dried Cranberries

BARLEY & AVOCADO (V) 🍷

Pickled Peppers, Purple Cabbage, Haricot Beans, Cucumber, Marinated Zucchini, Pomegranate, Kalamata Olives, Toasted Cashew Nuts, Peanut Butter & Rice Vinegar Dressing

SOUPS

ASPARAGUS & TRUFFLE SOUP (V)

Sautéed Water Chestnut, Garlic Breadcrumbs

ROASTED WILD MUSHROOM SOUP (V) 🍷

King Oyster, Shiitake, Porcini & Creminis, roasted over wood-fire & cooked with Herbs & Almond Milk, puréed & served with Truffle Croutons

PRAWN BISQUE

Smooth & Creamy Bisque, Prawn Mouseline, Prawn Oil & Prawn Cracker

CHICKEN BRODO WITH DUMPLINGS

Rich slow-cooked Chicken Broth with Roasted Mushrooms, Fresh Herbs & Barley Spätzle

HOT SMALL PLATES

From The Wood-fired Grill

EXTRAS

Grilled Pita Bread
Saffron Pilaf

BABY CORN ELOTE (V)

Lemon Mayo, Chilli-Peanut Crumbs & Parmesan Snow

TURKISH EGGPLANT (V)

Spicy Chickpea Miso marinated Nasu Eggplant, Scallion Salsa, Garlic & Rose Labneh, Chimichurri Slaw, Pomegranate & Parsley

HARISSA CHICKEN

Roasted Tomato & Rose Harissa marinated Chicken Thigh with a Spicy Dip, Rose Petal-Garlic & Peanut Crumble

ARMENIAN STYLE CHICKEN LULE KEBAB

Marinated hand minced Chicken spiced & skewered with Coriander, Pickled Onion, Roasted Tomatoes, Hummus & grilled Pita Bread

LAMB KOOBIDEH

Minced Lamb, lightly spiced & marinated with grated Onions & grilled on embers; served with Sumac-Onions, Tomatillo & Green Pepper Slaw, Tzatziki & grilled Pita Bread



HOT SMALL PLATES

PATATAS BRAVAS (V)

Crispy Fried Tuscan Potatoes, Spicy Smoked Paprika & Tomato Sauce with Garlic Crema

*(Vegan option available)
Add Warm Hollandaise
Add Crumbled Chorizo*

ROASTED CHERRY TOMATO TART-TATIN (V)

Slow roasted Organic Cherry Tomatoes with Tomato Tamari & herbed housemade Cheese Boursin, baked on warm pressed Puff Pastry; served with a Basil-Pistachio Sauce & Micro Basil

LEVANTINE STYLE ROASTED VEGETABLES & HUMMUS (V)

Charred Cabbage, spice-roasted Chayote, Carrot, Parsnip, Chickpea Escabeche, Black Lime Dust & Toasted Pine Nuts

STUFFED ZUCCHINI BLOSSOMS (V)

Diced Zucchini, Edamame, Ricotta & Cream Cheese stuffed Blossom with Tomatillo & Green Apple Salsa Verde

(As per availability)

ROASTED MUSHROOMS (V)

King Oysters, Cremini, Shiitake & Portobello-Herb roasted & served on a Creamy Saffron & Parmesan Polenta

HOT GARLIC CUTTLE FISH

Chickpeas, Cherry Tomato, Garlic, Fresh Red Chilli, Olive Oil, Basil, topped with Ancho Chilli Salsa & served with Grilled Pita

GAMBAS AL AJILO

Fresh Jumbo Prawns steeped in Black Garlic Paste, Chilli Flakes, Parsley & Olive Oil, served with a Parker House Roll

FIERY SICILIAN JUMBO PRAWNS

Crispy coated Jumbo Prawns bathed in a sweet-spicy-sour Sicilian Glaze & Scallion Oil

BUTTER ROASTED SCALLOPS

Sweet Atlantic U20 Scallops, pan roasted in butter & served on a Smoked Corn Purée, Pearl Couscous, Snow Peas, puffed Ragi Flakes & a Black Garlic sauce

LUPA CRAB CAKES

A delicious spicy mix of lump & claw Crab Meat, flavoured with Cayenne, Jalapeño, Mustard & Lemon zest, crusted in crunchy Kataifi pastry & seared. Served on a Mustard & Horseradish Remoulade with Carrot Kasundhi Mayo; Herb Salad.

CRISPY LAMB & HUMMUS

Braised Lamb & Lentils stuffed in Caramel Spiced Onion Petals, topped with Spicy Lamb Floss & served with Pine Nuts on a bed of Creamy Hummus & a side of Israeli Pretzels

STUFFED CHICKEN WINGS

Fried, glazed with Pomegranate Hot Sauce, Pickled Vegetables & Brown Koji Boys Paner Miso Dip

(Just one of the very cool initiatives coming out of Goa)

PORK BELLY

Belgian Pork Belly-Fire roasted with Chipotle, Mustard & Honey; topped with an Almond-Garlic Crumble & Apple-Celery Slaw

STEAK SKEWERS WITH AU-POIVRE DIP

Black Pepper crusted Beef Tenderloin Skewers, served on Plancha with Pepper, Cognac & Cream Sauce

CHICKEN A LA PLANCHA

Spiced Chickpea Miso marinated Chicken Breast Skewers, cast-iron cooked with a smoky glaze, served with Paprika Aioli & Cilantro Salsa

ROASTED BONE MARROW

Citrus Pepper Paste, smoked housemade Pastrami Crumble, Sourdough Toast & Herb Salad

PIZZA

Option of thin crust or neapolitan style

CAPRESE (V)

Buffalo Mozzarella, Pecorino, Basil, Shaved Parmesan & Olive Oil

VERDURE (V)

Spinach, Kale, Leeks, roasted Garlic, Sun-dried Tomatoes, Jalapeño, caramelised Onions, Whipped Goat's Cheese & Sweet Potato Chips

QUATTRO FORMAGGI (V)

Béchamel, Danish Blue, Gruyère, Provolone, Burrata, fresh Thyme & Olive Oil

5 MUSHROOMS (V)

Sautéed Wild Mushrooms, Truffle-Porcini Cream & Burrata

PARMA HAM

Thinly sliced Parma Ham, dressed Arugula & shaved Parmesan

LAMB ZAATAR

Greek Lamb Meatballs, marinated Feta, pickled Shallots, Olives, Confit Garlic, Dill, Parsley & Toasted Pine Nuts

SICILIAN

Grilled Chicken, Fermented Chilli Paste, caramelised Onions & Ricotta Crumble

PEPPERONI

Pork Pepperoni with Sharp Cheddar & Goat's Cheese

Mains From The KITCHEN

VEGETABLE BISTEEVA (V)

Turkish Couscous, Vegetables, roasted Breadfruit & Peppers with caramelised Halloumi wrapped inside delicate pastry & baked golden. Served atop a Rose & Pomegranate smoked Labneh with fresh Herb Salad

ROASTED CHERMOULA VEGETABLES & CHICKPEA BAKE (V)

Couscous with Apricot & Water Chestnut, Herb Salad & a Parmesan-Feta Crumble

PRESSED HALF BRICK CHICKEN

Air-dried Crispy Spatchcock of Chalk on Trussed Mushrooms & Leeks, Smoked Sea Salt crispy Tuscan Potatoes & a side of Truffle Chicken Jus

DUCK

Pan-roasted Confit Duck Leg, whole wheat pearl Couscous, Duck spiced Croquette, roasted Vegetables & a Red Wine Gastrigue Sauce

STEAK FRITES

Pan-Seared premium filet of Beef, French Fries, Herb roasted Parsnip & Mushrooms, Garlic & Marrow Butter with Rosemary Beef Jus

14 HOUR BRAISED SHORT-RIB

Fall of the bone slow cooked Beef Short-Ribs, in Sangiovese & Tomatoes with Crispy Leeks, roasted Carrots, Mushroom Fondue & Herb Purée Polenta

SLOW ROASTED PORK BELLY

Garlic, Citrus, Cilantro & Spice marinated twice-cooked Belgian Pork Belly finished in a wood-fired oven, served with a Goan Chorizo, Scallion Head Pilaf & Salsa Verde

GRILLED MEDALLIONS OF TENDERLOIN

Olive Oil, Confit Garlic & Herb marinated centre-cut Medallions of Beef Tenderloin, grilled over wood-fire, with grilled Baby Carrots, Pepper Purée, roasted King Oyster Mushrooms, demi-braised White Onions, Pepper Sauce & mixed Herb Labneh

LAMB SHOULDER BARBACOA

Spice rubbed & Banana Leaf wrapped whole Kid Lamb Shoulder, very slow roasted in Smoked Chilli Broth, Spicy Apricot Chutney & Sumac-Onions; served with a side of Saffron Flat Bread

Finished Table-side

From The OCEAN

SALMON PICCATO

Norwegian Salmon, creamy Dill Hollandaise, Asparagus, sautéed Snow Peas & caramelised Cremini Mushrooms

OREGANO & SALSA PICCANTE SEA BASS

Oregano & Chilli Salsa marinated Sea Bass; pan-seared & served with Orzo, roasted Cherry Tomatoes & a Creamy Mustard Sauce

TRUFFLE CRUSTED SPÄTZLE DORY

Sautéed Spinach, Spätzle, Charred Corn, Sauce Almandine & Micro Greens

TIGER PRAWNS

Garlic & Coriander marinated Tiger Prawns with a kick; Lemon Butter Sauce & Chimichurri Salad

SPANISH SEAFOOD STEW

Slow cooked Tomato Broth with Fennel, White Wine, Saffron, Smoked Paprika, Peppers; poured over Poached Fish, Grilled Prawns, Steamed Mussels, Calamari served with Grilled Sourdough Bread & crispy Herb Potatoes

DESSERTS

Top up (15 ml) With a Shot of Baileys

TIRAMISU

Served Tableside
Add a Shot of Espresso or Biscotti

DARK CHOCOLATE & BURNT ORANGE Mousse

Malted Barley Cream & Pistachio Gelato, Microwave Sponge, Basil Gel, Sea Salt & Chocolate Crumble

BON BON

Chocolate Butter Biscuit, Caramel Peanut Mou, Chocolate Gelato, Chocolate-filled Rocher & a Hammer

24 LAYER CHOCOLATE

Thin moist layers of Chocolate Cake served with Vanilla Bean Gelato & Pine Nut Praline

BAILEYS TRIFFLE

Baileys soaked Chocolate Sponge, Baileys Cream, Nutella Crumbs & Baileys Ice Cream

PB & J 🍷

Banana Tahini Cake, Peanut Cream, Dark Chocolate Mousse & Strawberry Compote

BASQUE CHEESECAKE 🍷

Vanilla Diplomat, Fresh Fruit Compote, Burnt Butter Caramel Gelato & Bee-sting Nut Crisp

A TASTE OF BENGALURU

Filter Coffee Crèmeux, Mysore Pak Anglaise, Cryo Foxnut, Raspberry, Chocolate & Chironji Crumble

ROCHER PARIS-BREST

Hazelnut Pâré, Salted Caramel & Toasted Hazelnuts

BAILEYS & BROWNIE

Millionaire Shortbread Sundae

🍷 • Vegan

🍷 • Gluten Free

LUPA ORIGINALS

THE MACARIO

Roasted & Charred Jalapeño-infused 51% Agave Tequila, Salted Grapefruit Juice, Fresh Lime & Simple Syrup

THE HOUSE

White Rum, Clarified Oat Milk, Totapuri Mango, Coriander & Cardamom Cordial with Fresh Lime

LUPITA

Pandan-infused White Rum, Fresh Lime Juice, Simple Syrup & Wild Spices Tincture

DE FLORA

Hoegaarden Belgian Original Gin, Toasted Jasmine Rice & Ginger Syrup with Orange Bitters

Tanqueray Ten
Edinburgh
Roku
Hendrick's
Sipsmith

MARKET GIMLET

Hoegaarden Belgian Original Gin, *Oleo Saccharum-assorted Citrus Peel & Leaves with Fresh Lime

Tanqueray Ten
Edinburgh
Roku
Hendrick's
Sipsmith

*Oleo Saccharum is the process of extracting oil from citrus or oil-rich fruits

AZZURRO

Hand-picked Blue Pea Flowers infused Ketel One Vodka, Chamomile Tincture, Eucalyptus Honey & Vermouth

RENAISSANCE CLASSIC

APEROL SPRITZ

Aperol & Sparkling wine

COSMOPOLITAN 1984

Hoegaarden Belgian Original gin, Orange Liqueur, Fresh Lime Juice, Homemade Raspberry Syrup

Tanqueray Ten
Edinburgh
Roku
Hendrick's
Sipsmith

RUM OLD FASHIONED

Seven Rivers spiced rum, Bitters, Homemade Falernum, Gomme Syrup, Saline Solution

Kraken Spiced Black Rum
Diplomatico Reserva
Dictador 20 Y.O.

1990'S TOMMY'S MARGARITA

51% Agave Tequila, Freshly Squeezed Lime, Agave Syrup

1800 Añejo
Código Rosa
Código Blanco
Código Añejo

1997'S SOUR APPLE MARTINI

Ketel One Vodka, Homemade Sour Apple Liqueur, Simple Syrup, Homemade Lime Cordial

Ciroc
Grey Goose
D'yavol

TEQUILA SOUR

51% Agave Tequila, Fresh Lime, Simple Syrup & Egg White

1800 Añejo
Código Rosa
Código Blanco
Código Añejo

CONTEMPORARY BLENDS

NEGRONI CLASSIC

Campari, Hoegaarden Belgian Original Gin & Sweet Vermouth

Tanqueray Ten
Edinburgh
Roku
Hendrick's
Sipsmith

GINA'S SHAKERATO

Ketel One Vodka, homemade Coffee-Liqueur & Freshly brewed Espresso

Ciroc
Grey Goose
D'yavol

PALOMA

51% Agave Tequila, Jalapeño-infused Agave, Grapefruit Juice, Fresh Lime Juice with a Sea-Salt Cloud

1800 Añejo
Código Rosa
Código Blanco
Código Añejo

THE TEMPEST

Ketel One Vodka, Birdseye Chilli, Fresh Lime & Simple Syrup

Ciroc
Grey Goose
D'yavol

IL COCCO (MY DARLING)

Ketel One Vodka, Fresh Apple & Rose, Vermouth

Ciroc
Grey Goose
D'yavol

RED LOUBIES

Lip-smacking Combination of 51% Agave Tequila, Jalapeño, Freshly Squeezed Lime & Simple Syrup

1800 Añejo
Código Rosa
Código Blanco
Código Añejo

LA LIMONE

Ketel One Vodka, Dry Vermouth & homemade Gondhoraj Limoncello

Ciroc
Grey Goose
D'yavol

SIENA SOUR

Budweiser Magnum Whiskey (American), Fresh Pineapple, Freshly Squeezed Lime, Honey Syrup & Vegan Foam

Jack Daniel's No. 7
Gentleman Jack

House Special Shrub-Infused Sangria

FIRENZE WHITE

Fresh Fruits, Clementine-infused Shrub, Brandy & House Chardonnay

SUMMER SUN

Grapefruit & Mixed Fruits, Rose-infused Shrub, Brandy & House Cabernet Sauvignon

CLARIFIED & FAT WASHED COCKTAILS

BACON OLD FASHIONED

Bacon Fat-washed Budweiser Magnum Whiskey (American), Bitters & Mellow orange notes

TRINIDADIAN

Coconut Washed Rum Old Fashioned, Orange Peel & Gum Syrup

INDIAN SUMMER

Coconut Milk & Fat-washed Hoegaarden Belgian Original Gin, homemade Curry Leaf & Triple Sec Cordial

G&T

House Pour - Hoegaarden Belgian Original Gin

BASIL & ORANGE

Home-made Basil, Orange Shrub & Tonic Water

THE KHASI

Home-made Meghalaya Mountain Spices (Jaiur), Mizo Wild Grapefruit Shrub & Tonic Water

BERRY MANILOW

Home-made Blueberry, Sage & Grapefruit Shrub, Tonic Water

CHITTAGONG ZEST

Home-made Gondhoraj & Elderflower Shrub, Tonic Water

CLEMENTINE & LAVENDER

Home-made Clementine & Lavender Shrub, Tonic Water

VILLA ROSSA

Home-made Rose, Rhubarb & Ginger Shrub, Tonic Water

PICK A GIN OF YOUR CHOICE

TANQUERAY TEN

EDINBURGH

ROKU

HENDRICK'S

SIPSMITH

KI NO BI

SABATINI

MONKEY 47

FIFTY POUNDS

MIRABEAU

SWITCH COCKTAILS

GODAWAN OLD FASHIONED 02

Godawan 02 Fruit & Spice, Nagpur Orange Peel, Gomme Syrup & Bitters

GODAWAN NEW YORK SOUR

Milk-washed Godawan 02 Fruit & Spice Sour with Pinot Noir Foam

PENICILLIN 02

Godawan 02 Fruit & Spice, Homemade Ginger Liqueur, Honey Syrup & Fresh Lime Juice

MANHATTAN

Godawan 01 Rich & Rounded, Homemade Vermouth, Luxardo Maraschino Cherry, Bitters & Saline

TINY TEN

Tanqueray No. Ten, Grapefruit Juice, Lime Juice, Sugar Syrup & a Splash of Soda

LUPAGATO

Burnt Caramel Gelato, Ketel One Vodka, Baileys & Homemade Coffee Liqueur

BEER

BUDWEISER
CORONA
HOEGAARDEN WIT
HOEGAARDEN ROSÉE
HOEGAARDEN NECTARINE

VODKA

KETEL ONE
ABSOLUT
STOLICHNAYA
CÍROC
GREY GOOSE
D'YAVOL

TEQUILA

DON ANGEL BLANCO
PISTOLA
JOSE CUERVO SILVER
JOSE CUERVO GOLD
DON ANGEL ORO
1800 AÑEJO
CÓDIGO BLANCO
PATRON REPOSADO
CÓDIGO ROSA
CÓDIGO AÑEJO
MILENIO 1800
GRAN CENTENARIO LEYENDA EXTRA
AÑEJO 100% DE AGAVE

MEZCAL

CREYENTE JOVEN
MEXCALIA MEZCAL

PISCO

BARSOL PISCO

RUM

SEVEN RIVERS SPICED RUM
OLD MONK
BACARDI CARTA BLANCA
BACARDI OCHO
KRAKEN SPICED BLACK RUM
MOUNT GAY RUM ECLIPSE
DIPLOMATICO RESERVA
DICTADOR 20 Y.O.

GIN

HOEGAARDEN BELGIAN ORIGINAL
HOEGAARDEN PARISIAN ROMANCE
HOEGAARDEN MEDITERRANEAN
SUMMER
BOMBAY SAPPHIRE
JAISALMER
BULLDOG
MALFY
TANQUERAY NO. TEN
EDINBURGH
ROKU
HENDRICK'S
SIPSMITH LONDON DRY
COBALT 017
KI NO BI
SABATINI
MONKEY 47
FIFTY POUNDS
MIRABEAU

COGNAC

HENNESSY V.S.
MARTELL V.S.O.P
MARTELL X.O.

LIQUEUR & APERITIF

MARTINI FIERO
MARTINI ROSSO
MARTINI BIANCO
MARTINI EXTRA DRY
ABSINTHE ABSENTE 49%
COCALERO
CAMPARI
AMARO MONTENEGRO
MARASCHINO
SAMBUCA
CABO COCONUT
APEROL
KAHLUA
BAILEYS IRISH CREAM
COINTREAU
JAGERMEISTER (ICE COLD)

WHISKEY

BOURBON
JIM BEAM
JIM BEAM BLACK - EXTRA AGED
MAKER'S MARK
BUFFALO TRACE KENTUCKY
IRISH
JAMESON IRISH WHISKEY
JAMESON BLACK BARREL
BUSHMILLS 12 Y.O.
AMERICAN
BUDWEISER MAGNUM DOUBLE BARREL
JACK DANIEL'S NO. 7
JACK DANIEL'S TENNESSEE HONEY
GENTLEMAN JACK
JAPANESE
ENSO
SUNTORY TOKI
HIBIKI
RYE WHISKEY
TEMPLETON RYE 4 Y.O.
SAZERAC RYE

SCOTCH

JOHNNIE WALKER RED LABEL
BALLANTINE'S FINEST
JOHNNIE WALKER BLACK LABEL
CHIVAS REGAL 12 Y.O.
MONKEY SHOULDER
JOHNNIE WALKER DOUBLE BLACK
JOHNNIE WALKER GOLD LABEL RESERVE
CHIVAS REGAL 18 Y.O.
D'YAVOL BLENDED MALT SCOTCH
ROYAL SALUTE 21 Y.O.
DEWAR'S DOUBLE AGED 32 Y.O.

SINGLE MALT

GODAWAN 01 RICH & ROUNDED
GODAWAN 02 FRUIT & SPICE
TALISKER 10 Y.O.
SINGLETON 12 Y.O.
GLENKINCHIE 12 Y.O.
GLENLIVET 12 Y.O.
LAPHROAIG 10
ABERLLOUR 16 Y.O.
LAGAVULIN 16 Y.O.
GLENFIDDICH 18 Y.O.
ABERLLOUR 18 Y.O.
THE YAMAZAKI -DISTILLER'S RESERVE
ABERFELDY 21 Y.O.

NON ALCOHOLIC

MOCKTAILS

SORBET SPRITZ
House special sorbet, lime, gomme syrup, soda & flowers

HOUSE-MADE SHRUB MOCKTAIL
Gondhoraj & elderflower | orange & basil | blueberry sage | the khasi

SOFT BEVERAGES

AERATED DRINKS
DIET COKE
GINGER ALE
SCHWEPES TONIC WATER
CANNED JUICES
HIMALAYAN WATER SERVICE
RED BULL
BUDWEISER BEATS
HIMALAYAN SPARKLING SERVICE
PERRIER SERVICE (330 ML)
FRANKLIN TONIC WATER

COFFEE

CLASSIC

RISTRETTO | ESPRESSO DOPPIO | LUNGO
ESPRESSO CON PANNA
AMERICANO

ESPRESSO + MILK

CAPPUCINO
CORFUCCINO
MACCHIATO
LATTE
FLAT WHITE
VALRHONA HOT CHOCOLATE

COLD BEVERAGES • ICED LATTE

COLD BREW & ICE
COLD BREW & COLD CREAM
WITH TOFFEE NUT CRUNCH
COLD BREW FLOAT
house-made vanilla bean gelato & mini stroopwafels

COLD BEVERAGES + ICED LATTE

ALMOND MILK LUNGO
SHAKERATO
option of vietnamese with smoked cinnamon
AFFOGATO
house-made vanilla bean gelato & mini stroopwafels