



SEX

# HANGOVER ALL DAY BREAKFAST

## VEGETARIAN SELECTION

• **STACKED PARATHAS** 650  
*Wheat flour flat bread stuffed with an assortment of potato, cauliflower, cottage cheese and onion served with feta yoghurt cilantro dip*

• **MASALA FRIED IDLI SKEWERS** 650  
*Crispy and crunchy spiced rice cakes served with coconut chutney*

• **PICANTE BAKED BEANS ON CROISSANT** 650  
*Croissants stuffed with spiced beans, chilli, peppers, tomato, onion, cilantro and topped with cheese*

• **SAVOURY GREEN CURRY FRENCH TOAST** 650  
*Served with raw papaya salad, sweet chilli sauce with an option of poached eggs*

• **FRUIT BOWL** 650  
*Seasonal diced fruits*

## NON-VEGETARIAN SELECTION

• **SMOKED SALMON CREAM CHEESE WAFFLE** 1295  
*Served with homemade salsa*

• **CREAMY CHICKEN AND AVOCADO SALAD SANDWICH** 850  
*Rustic country loaf stuffed with chicken salad, ripe avocado and fresh greens*

• **ROSS OMELETTE** 650  
*Breakfast the local way. A flat veggie omelette topped with spicy xacuti gravy and chicken trimmings, best enjoyed with Goan bread*

• **EGGS OF YOUR CHOICE** 650  
*Omelette, sunny side up, scrambled, poached*

## BEVERAGES

• **SMOOTHIES AND SHAKES** 350  
*Oreo / mango / berries / avocado*

• **SEASONAL FRESH FRUIT JUICE** 350

KINDLY INFORM OUR ASSOCIATES IF YOU ARE ALLERGIC TO ANY OF THE INGREDIENTS  
ALL PRICES ARE IN INDIAN RUPEES AND SUBJECT TO APPLICABLE GOVERNMENT TAXES  
WE LEVY NO SERVICE CHARGE

# SMALL BITES TO SHARE

## VEGETARIAN SELECTION

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| <ul style="list-style-type: none"> <li>• <b>KASOONDI PANEER TIKKA</b> 950<br/><i>Served with garlic naan wedges and coriander mint chutney</i></li> </ul>  | <ul style="list-style-type: none"> <li>• <b>GERMAN SOFT PRETZELS</b> 650<br/><i>Served with an Indian grainy mustard dip</i></li> </ul>                                  |
| <ul style="list-style-type: none"> <li>• <b>HONEY SESAME CASHEWS</b> 850<br/><i>Crispy local crop of cashewnuts, tossed with fresh red chilli and honey, topped with white sesame seeds</i></li> </ul>   | <ul style="list-style-type: none"> <li>• <b>GHERKINS TEMPURA - VEGAN</b> 650<br/><i>Served with wasabi, pickled ginger and kikkoman soya</i></li> </ul>                  |
| <ul style="list-style-type: none"> <li>• <b>SPIDER WEB PAKODA - VEGAN</b> 650<br/><i>Mixed vegetable gram flour crispies, served with date and jaggery chutney</i></li> </ul>                            | <ul style="list-style-type: none"> <li>• <b>HUMMUS FALAFEL PLATTER</b> 650<br/><i>Served with marinated olives, feta crumble and pita pockets</i></li> </ul>             |
| <ul style="list-style-type: none"> <li>• <b>BLUE CHEESE CHILLI NAAN BITES</b> 650<br/><i>Mini naan stuffed with blue cheese, chilli, cilantro and scallions</i></li> </ul>                               | <ul style="list-style-type: none"> <li>• <b>CRANBERRY AND CHEESE STUFFED GRILLED POTATOES</b> 650<br/><i>Served with sago crispies and masala onion rings</i></li> </ul> |
| <ul style="list-style-type: none"> <li>• <b>STIR FRIED LOTUS STEM AND BEANS - VEGAN</b> 650<br/><i>A unique combination of lotus stem and fresh beans stir fried with black bean preserve</i></li> </ul> |  |

## NON-VEGETARIAN SELECTION

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|---|---|
| <ul style="list-style-type: none"> <li>• <b>SESAME GLAZED PRAWN YAKITORI</b> 1395<br/><i>Skewered grilled prawns, leeks and cucumber soaked in a marinade of Japanese soy, honey, wine and chilli served with radish and seaweed salad</i></li> </ul> | <ul style="list-style-type: none"> <li>• <b>MALABAR BEEF CHILLI FRY</b> 1250<br/><i>An authentic costal beef preparation served with Malabar paratha crisps and roasted coconut shavings</i></li> </ul>             |
| <ul style="list-style-type: none"> <li>• <b>MARYLAND CRAB CAKES</b> 1250<br/><i>Served with olive mustard remoulade and house salad</i></li> </ul>  | <ul style="list-style-type: none"> <li>• <b>SALAD NIÇOISE</b> 850<br/><i>Pan seared yellow fin tuna tossed with crispy fresh greens, beans, onions, olives, boiled egg, herbed potatoes and tomatoes</i></li> </ul> |
| <ul style="list-style-type: none"> <li>• <b>POLENTA CRUMBED CALAMARI</b> 1250<br/><i>Served with smoked paprika aioli and cucumber relish</i></li> </ul>  | <ul style="list-style-type: none"> <li>• <b>GHEE ROAST CHICKEN TENDERS</b> 850<br/><i>A must try Mangalorean chicken delicacy marinated with a secret blend of spices</i></li> </ul>                                |
| <ul style="list-style-type: none"> <li>• <b>CHEESE BURST MUTTON SEEKH KEBAB</b> 1250<br/><i>Minced lamb kebab stuffed with onion, cheese, cilantro served with Indian spiced onion salad and roasted tomato mustard chutney</i></li> </ul>            | <ul style="list-style-type: none"> <li>• <b>PORK CHORIZO SLIDER POI</b> 650<br/><i>Local chorizo sausages in mini poi, served with homemade salad and hand cut fries</i></li> </ul>                                 |
| <ul style="list-style-type: none"> <li>• <b>SFX TIKKA WITH GARLIC KULCHA</b> 1250<br/><i>Assorted chicken tikka platter topped with onion and yoghurt salad, served on an oven baked kulcha</i></li> </ul>  |   |

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# MEAL IN A BOWL

- **BHUNA CHICKEN AND RICE** 1295  
*Stir fried chicken tikka with a mélange of peppers paired with cracked cumin rice*
- **GHEE ROAST MUTTON BOTI AND SET DOSA** 1295  
*Pillowy soft rice pancakes served with boneless lamb morsels flavored with onion and clarified butter tempered with South Indian spices*
- **MALAI NUTTY KOFTA, GARLIC NAAN** 950  
*Cottage cheese dumplings served with a cashew onion based curry*
- **PAN FRIED NOODLE BOWL** 950  
*Choice of pan fried noodles with and option of mild garlic wine sauce or fiery hot Sichuan sauce . vegetables / chicken / seafood*

- ● **MAKE YOUR OWN GRILLED BOWL** 950/1295  
*Choose your mains - vegetable / chicken / fish of the day / beef  
Choose the sauce - pepper jus / lemon butter / cheesy pesto  
Served with house salad and mashed potatoes*
- **ENCHILADA GRATIN BOWL** 295  
*Mexican enchiladas filled with your choice of chicken / beef or prawns topped with pepper chilli and mornay sauce and gratinated beans*
- ● **GOAN CURRY BOWL** 950/1395/1295  
*Choice of vegetables / prawns / fish curry served with Goan brown rice*
- **LOCAL PORK BOWL** 1295  
*Steamed sannas served with chorizo chilli fry or pork vindaloo*

# DESSERT

- **DRUNKEN CHOCOLATE RUM CAKE** 650
- **WHISKY CHEESE CAKE DOME** 650  
*Served with strawberry compote, Bavarian cream and chocolate soup*

- **BOLE DE LARANJA** 650  
*Portuguese style orange upside down cake, served with an orange zest reduction*



## SPARKLING COCKTAILS

650

**RAVI'S SPARKALHUA**  
*Sparkling wine, kahlua*

**CLASSIC SPARKLER**  
*Brandy, angostura bitters, sugar cube, sparkling wine*

**ULTRA MARINE**  
*Blue curacao, sparkling wine*

**APEROL SPRITZ**  
*Aperol, sparkling wine*

## ALL TIME CLASSICS

650

**SIDE CAR**  
*Cognac, cointreau, lemon juice*

**OLD FASHIONED**  
*Bourbon and angostura bitters*

**PINACOLADA**  
*Rum, coconut cream and pineapple juice*

**BLOODY MARY**  
*Vodka, tomato juice, worcestershire and tabasco*

**LONG ISLAND ICED TEA**  
*Vodka, gin, tequila, white rum, triple sec and cola*

**MAI TAI**  
*White rum and dark rum, triple sec, almond syrup, orange juice and grenadine*

**CLASSIC OR FRUIT DAIQUIRI (REGULAR OR FROZEN)**  
*White rum, sweet and sour mix*

**FRESH FRUIT MARTINI**  
*Vodka, day's fresh fruit, sweet and sour mix*

**THE CARIBBEAN MOJITO**  
*White rum, lemon muddled with sugar and mint*

**NEGRONI**  
*Gin, vermouth and campari*

**WHISKEY SOUR**  
*Bourbon with sweet and sour mix*

**MOSCOW MULE**  
*Vodka, ginger ale and lime juice*

**BLACK RUSSIAN**  
*Vodka and black coffee*

## AUTOGRAPHS

650

**CHAMOMILE MAR-TEA-NI**  
*Gin, chamomile tea, honey and martini bianco*

**FORBIDDEN APPLE**  
*Scotch whisky, fresh apple, apple juice, hazelnut syrup, lime juice*

**SILVER SAND**  
*Palm feni, pineapple juice, lemon juice with a splash of seven up*

**SUNDOWNER**  
*Tequila, dark rum, orange juice and grenadine*

**CAPTAINS COCKTAIL**  
*Spiced rum, triple sec, sweet and sour mix with a sugar cinnamon rim*

**GREEN SIZZLE**  
*Gin, crème de menthe, lemon juice, soda and bitters*

**GOAN RUMBA**  
*Cashew feni, rum, pineapple and orange juice*

**AQUA**  
*Vodka, blue curacao, pineapple juice combined with sweet and sour*

## REBELLIOUS

600

**SCREAMING ORGASM**  
*Vodka, bailey's and triple sec*

**BOMBER 69**  
*Kahlua, bailey's and rum*

**SENSATION**  
*Crème de menthe and bailey's*

**KAMIKAZE**  
*Vodka, triple sec and lime juice*

## PITCHERS

1850

### BLOODY MARIA PUNCH

*Jalapeño and serrano infused blanco tequila, a house bloody mix, with olive brine, and celery salt*

### LADIES KITTY BOWL

*Lemon grass infused vodka iced tea, a mild sweet and tangy drink ideal for the ladies in the house*

### LEMONADE SANGRIA

*Chardonnay, white rum, lemonade with sliced apple, sweet lime and berries*

### KOKITO

*White rum muddled with kokum, coriander, sweet and sour mix*

## TIKI COCKTAILS

700

### FREAKY TIKI

*Spiced rum, coconut rum, sweet and sour, cranberry and club soda*

### AGUADA'S BASTION

*White rum, spiced rum, muddled orange and fresh pineapple juice*

### CHOGUM'S SECRET

*Bourbon, orange juice, lemon juice, orgeat, simple syrup*

### THREE KING'S ZOMBIE

*Dark rum, lime, cinnamon syrup and grapefruit juice*

### MONKS TIKI TALE

*Old monk, angostura bitter, pineapple and orange juice flambéed with orange oil*

### BAHAMA MAMA

*Dark rum, coconut rum, pineapple juice, orange juice and lime soda*

## AFTER MEALS

600

### ESPRESSO MARTINI

*Vodka, kahlua and espresso*

### IRISH MARTINI

*A blend of Irish whiskey and bailey's*

### IRISH COFFEE

*Irish whisky, espresso and cream*

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## APERITIF

CAMPARI	450	MARTINI ROSSO	300
APEROL	450	MARTINI BIANCO	300

## GIN

*Its bouquet comes from juniper berries, coriander, herbs and spices added to the grain mash during distillation*

HENDRICKS	900	STRANGER & SONS	400
TANQUERY 10	650	BEEFEATER	400
MONKEY 47	650	GORDONS	400
BOMBAY SAPPHIRE	450	GREATER THAN	400
TANQUERY	450	BLUE RIBAND	275

## RUM

*Coming from the word "rum bullion" – kill devil, this barbados spirit and its fraternal twin cane spirit are made by distilling the fermented molasses*

BACARDI CARTA BLANCA	350	OLD MONK	225
BACARDI RESERVE	325	CABO	225
CAPTAIN MORGAN	325		

## VODKA

*Diminutive of the word "voda"-vodka is said to be developed in the northern european region. Polish claim it was their discovery. The Russians will tell you it was theirs*

BELVEDERE	600	GREY GOOSE	500
BELUGA	600	ABSOLUT	400
ABSOLUT ELYX	575	SMIRNOFF	350
CIROC	500	SMIRNOFF ESPRESSO	350



# TEQUILA

Tequila and its country cousin mezcal are made by distilling the fermented juice of agave plant in Mexico. The agave is a spiky- leaved member of the lily Family

CORRALEGO REPOSADO	600	CAMINO GOLD	425
CAMINO SILVER	425		

# FENI

FENI CASHEW	175	FENI PALM	175
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# LIQUEURS

JAGERMEISTER	600	BLUE CURAÇAO	375
COINTREAU	425	KAHLUA	375
BAILEY'S IRISH CREAM	400	CREME DE MENTHE	225
DRAMBUIE	400	TRIPLE SEC	225

# RARE WHISKY

VIVANTA BY TAJ PRIVATE RESERVE ABERLOUR 1993, 17 YEARS, SPEYSIDE	1600
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**THE WHISKEY:** From the carefully selected stock of Duncan Taylor Scotch Whisky Ltd, Whisky Magazine and a guild Of connoisseurs from Vivanta by Taj, have handpicked this exclusive bottle for whisky aficionados like You. Distilled at Aberlour using crystal clear spring water from the River Lour and matured in a single Hogshead, the Vivanta by Taj Private Reserve is a wonderful expression of this rare whisky.

**NOSE:** Initial vanilla and toffee aromas followed by oranges and a sweet maltiness. Quite creamy with a hint of liquor ice.

**PALATE:** Citrus notes of lime zest and tangy orange coupled with brown sugar and toffee apples.

**FINISH:** Soft creamy finish with heavier fruits dominated by black cherries and figs, with a lingering caramel toffee note.

ABERLOUR , 16 YEARS, SPEYSIDE	750
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ABERLOUR , 12 YEARS, SPEYSIDE	550
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# SCOTCH WHISKY



ROYAL SALUTE	1750	JOHNNIE WALKER	400
JOHNNIE WALKER <i>Blue Label</i>	1750	<i>Red Label</i>	
WHISKY CHIVAS REGAL 25 YO	1250	TEACHERS 50 YO	375
JOHNNIE WALKER XR 21 YO	1200	100 PIPERS 12 YO	350
CHIVAS REGAL 18 YO	750	BALLANTINE'S FINEST	350
JOHNNIE WALKER DOUBLE BLACK	700	TEACHERS HIGHLAND	350
CHIVAS REGAL EXTRA	650	BLACK DOG 12 YO	350
JOHNNIE WALKER PLATINUM 18 YO	650	BLACK AND WHITE	350
JOHNNIE WALKER <i>Gold Label Reserve</i>	600	J&B RARE	350
CHIVAS REGAL 12 YO	550	100 PIPERS	300
JOHNNIE WALKER <i>Black Label</i>	550	VAT 69	300

# AMERICAN AND IRISH WHISKEY

JACK DANIEL'S	575	JAMESON	375
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# SINGLE MALT

*Distilled in traditional pot stills ; they transport you into far away lands with dreams like images of quaint riverside mills with wood smoke fire, gurgling mountains and wind swept grass on lakeside hills*

## LOWLAND

GLENKINCHIE <i>Aged 12 Yrs</i>	600
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## ISLAY

LAGAVULIN <i>Aged 16 Yrs</i>	800
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TALISKER <i>Aged 10 Yrs</i>	600
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SMOKEHEAD	600
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CAOL ILA <i>Aged 12 Yrs</i>	550
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## HIGHLAND

GLENORD <i>Aged 12 Yrs</i>	550
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## SPEYSIDE

THE GLENLIVET <i>Aged 18 Yrs</i>	800
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LONGMORN	800
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LONGMORN DC	750
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THE GLENLIVET <i>Aged 15 Yrs</i>	700
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THE GLENLIVET <i>Founder's Reserve</i>	650
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GLENFIDDICH <i>Aged 12 Yrs</i>	650
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THE GLENLIVET <i>Aged 12 Yrs</i>	550
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CRAGGANMORE <i>Aged 12 Yrs</i>	500
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# INDIAN SINGLE MALT

AMRUT AMALAGAM

450

PAUL JOHN EDITED

450

# COGNAC & BRANDY

*One of the finest spirits in the world. The chalky soil, temperate climate, gentle sunlight and the ugni blanc grapes are the four elements that come together to produce this unique product known as cognac*

HENNESSY RICHARD

9500

HENNESSY VS

550

HENNESSY XO

1600

MARTELL VSOP

475

MARTELL XO

800

JANUS BRANDY

325

# BEERS & MEAD

HOEGAARDEN

475

EIGHT FINGER EDDIE

275

CORONA

475

BUDWEISER

250

ASAHI

350

KINGFISHER ULTRA

250

BIRA WHITE

300

KINGFISHER DRAUGHT

250

MOONSHINE APPLE CIDER MEAD

300

BIRA BLONDE DRAUGHT

250

MOONSHINE COFFEE MEAD

300

SIMBA WIT

250

HEINEKEN

275

KINGFISHER PREMIUM

175

BIRA BLONDE

275

# ALCOPOPS

BACARDI BREEZER

275

*Orange, Jamaican passion and cranberry*



# CHAMPAGNES & SPARKLING WINES

## VINTAGE CHAMPAGNE

DOM PERIGNON, BRUT 25000  
*Epernay, France*

## NON VINTAGE CHAMPAGNE

MOET ET CHANDON 11500  
*Epernay, France*

VEUVE CLICQUOT PONSARDIN, BRUT 11000  
*Reims, France*

G. H. MUMM, CORDON ROUGE, BRUT 10500  
*Reims, France*

## SPARKLING WINES

TI AMO PROSECCO BRUT 4250  
*Italy, India*

CHANDON BRUT 3000  
*Nashik, India*

JACOB CREEK, BRUT 3250  
*Barossa Valley, Australia*

SULA BRUT 2000  
*Nashik, India*

## ROSE SPARKLING WINES

CHANDON ROSE 4250  
*Nashik, India*

CASTELLIER, VINO SPUMANTE ROSE 2500  
*Veneto, Italy*

# WHITE WINES

## FRANCE

JOSEPH DROUHIN, CHARDONNAY 6750  
*Burgundy, France*

WINE FRENCH SANCERRE  
HENRI BOURGEOIS  
SAUVIGNON BLANC 6750  
*Loire, France*

SAINT COSME, LITTLE  
JAMES BASKET PRESS  
VIOGNIER-SAUVIGNON BLANC 4500  
*Languedoc, France*

## ITALY

MARCHESI DI BAROLO,  
GAVI DI GAVI, CORTESE 6250  
*Piedmont, Italy*

SARTORI DE VERONA, PINOT GRIGIO 3250  
*Fruili Grave, Italy*

DANZANTE, PINOT GRIGIO 3250  
*Veneto, Italy*

## SPAIN

AZZULO, CHARDONNAY-VIURA 2750  
*Campo de Borja, Spain*

CRUCILLION, MACABEO 1800  
*Campo de Borja, Spain*

CAMPO VIEJO VIURA  
TEMPRANILLO BLANCO 4000  
*Rioja, Spain*

## PORTUGAL

FLORAL DE MEDA BIANCO 2750

## UNITED STATES OF AMERICA

CAKEBREAD CELLARS,  
CHARDONNAY 11500  
*Sonoma County, California*

KENDALL-JACKSON,  
VINTNER'S RESERVE, CHARDONNAY 5500  
*Santa Rosa, California*



AUSTRALIA

OXFORD LANDING, SAUVIGNON BLANC 3250  
*Murray River, Australia*

JACOB'S CREEK, CHARDONNAY 2500  
*Barossa Valley, Australia*

NEW ZEALAND

CLOUDY BAY, SAUVIGNON BLANC 6750  
*Marlborough, New Zealand*

SAINT CLAIR, SAUVIGNON BLANC 4250  
*Marlborough, New Zealand*

CHILE

TARAPACA, CHARDONNAY 3500  
*Maipo valley, Chile*

INDIA

FRATELLI VINEYARDS, CHARDONNAY 2100  
*Solapur, India*

FRATELLI VINEYARDS, SAUVIGNON BLANC 2100  
*Solapur, India*

GROVER VINEYARDS, SAUVIGNON BLANC 1900  
*Nandi Hills, India*

SULA VINEYARDS, RIESLING 1900  
*Nashik, India*

SULA VINEYARDS, CHENIN BLANC 1900  
*Nashik, India*

SULA VINEYARDS, SAUVIGNON BLANC 1900  
*Nashik, India*





# RED WINES

## FRANCE

CHATEAU SMITH HAUT LAFITTE 1999 22500  
*Pessac Leognan, Bordeaux*

JOSEPH DROUHIN,  
LA FORET BOURGOGNE, PINOT NOIR 6750  
*Burgundy, France*

JOSEPH DROUHIN  
BEAUJOLAIS VILLAGES, GAMAY 4750  
*Burgundy, France*

SAINT COSME, LITTLE  
JAMES BASKET PRESS, GRENACHE 4750  
*Rhone Valley, France*

## ITALY

BRUNELLO DI MONTALCINO  
CASTELLO BANFI 15000  
*Tuscany, Italy*

LA BRANCAIA TRE,  
SANGIOVESE – CABERNET  
SAUVIGNON 5000  
*Tuscany, Italy*

DANZANTE, DELLA SICILIA, MERLOT 3500  
*Sicily, Italy*

PATER, SANGIOVESE 3500  
*Tuscany, Italy*

## SPAIN

CRUCILLION, GARNACHA-  
TEMPRANILLO 1800  
*Campo de Borja, Spain*

CAMPO VIEJO TEMPRANILLO 4000  
*Rioja, Spain*

## AUSTRALIA

BRANDS OF COONAWARRA,  
LAIRA VINEYARDS, 5250  
*Cabernet Sauvignon*

JACOB'S CREEK,  
SHIRAZ – CABERNET 2500  
*Barossa Valley, Australia*

## NEW ZEALAND

SAINT CLAIR, PINOT NOIR 5500  
*Marlborough, New Zealand*

BRANCOTT ESTATE PINOT NOIR 5500  
*Marlborough, New Zealand*

## ARGENTINA

BODEGA NORTON RESERVA  
MALBEC 4250  
*Mendoza Valley, Argentina*

## SOUTH AFRICA

RUPERT AND ROTHSCHILD  
VIGNERONS,  
CABERNET SAUVIGNON – MERLOT 6000  
*Western Cape, South Africa*

## PORTUGAL

FLORAL DE MEDA TINTO 2750  
*Douro, Portugal*

## INDIA

FRATELLI SETTE, MERLOT –  
CABERNET SAUVIGNON 4500  
*Solapur, India*

FRATELLI VINEYARDS,  
SANGIOVESE 2100  
*Solapur, India*

GROVERS LA RESERVA,  
SHIRAZ 1900  
*Nandi Hills, India*

GROVERS, CABERNET  
SAUVIGNON 1900  
*Nashik, India*

SULA VINEYARDS, SATORI,  
TEMPRANILLO 1900  
*Nashik, India*



# ROSE WINES

## INDIA

SULA VINEYARDS, ZINFANDEL BLUSH ROSÉ <i>Nashik, India</i>	1900
GROVERS VINEYARDS, SHIRAZ ROSÉ <i>Nandi Hills, India</i>	1900

# DESSERT WINE

SULA VINEYARDS, LATE HARVEST (375ML), CHENIN BLANC <i>Nashik, India</i>	1250
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# MARVELLOUS STEM-WINES BY THE GLASS SPARKLING AND ROSE WINES

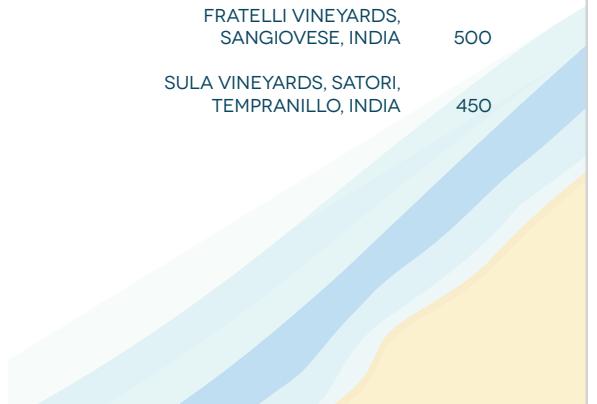
SULA VINEYARDS, SULA BRUT <i>Nandi Hills, India</i>	500	GROVERS VINEYARDS, ZINFANDEL BLUSH ROSE, <i>Nandi Hills, India</i>	450
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# WHITE WINES

DANZANTE, PINOT GRIGIO, ITALY	650	FRATELLI VINEYARDS, SAUVIGNON BLANC, INDIA	450
SARTORI DE VERONA PINOT GRIGIO	650	GROVERS SAUVIGNON BLANC, INDIA	450
TARAPACA, CHARDONNAY, CHILE	650	SULA VINEYARDS, CHENIN BLANC, INDIA	450
JACOB`S CREEK, CHARDONNAY, AUSTRALIA	550	SULA VINEYARDS, SAUVIGNON BLANC, INDIA	450
FRATELLI VINEYARDS, CHARDONNAY, INDIA	450		

# RED WINES

DANZANTE, DELLA SICILIA, MERLOT, ITALY	650	FRATELLI VINEYARDS, SANGIOVESE, INDIA	500
PATER, SANGIOVESE, ITALY	650	SULA VINEYARDS, SATORI, TEMPRANILLO, INDIA	450
JACOB`S CREEK, SHIRAZ-CABERNET, AUSTRALIA	550		



# VIRGIN CONCOCTIONS

275

## AGUADA PUNCH

*Classic combination of tropical fruit juices*

## KISS THE SAND

*Orange squash, ginger, khus syrup, topped with cola*

## GREEN ORCHID

*Lemonade spiked with chili, ginger ale and khus syrup*

## ROSE LEMONADE

*Lemon juice, ginger, rose water and sugar syrup, topped with soda*

## PASSIONATE KISS

*Pineapple and cranberry juice, topped with seven up*

## TAHITIAN COFFEE

*Lime juice, orange juice, simple syrup, passion fruit puree, guava puree, cold brew, honey syrup*

## MANGO MULE

*Mango juice, lime juice, black salt, honey, ginger ale*

## LAVENDER LEMONADE

*Lavender, lemon juice, honey and water*

## SPICY WATERMELON MINT AGUADA FRESCA

*Watermelon, sugar, lime juice, mint leaves and jalapeno*

## LEMONGRASS JASMINE ICED TEA

*Lemongrass, lemon, jasmine tea and lychee juice*

## RIKI TIKI TAVI

*Roasted pineapple puree, lime and coconut caramel*

## REVITALIZER

*Carrot juice, apple juice, ginger syrup and lime juice*

## ICED GREEN TEA

*Cold brew green tea, lemon and honey*

## AERATED BEVERAGES, JUICES AND MORE ...

PERRIER SPARKLING WATER 750ML	450	SEASONAL FRESH FRUIT JUICE	350
PERRIER SPARKLING WATER 330ML	275	TENDER COCONUT WATER	275
RED BULL	275	JALJEERA	275
GINGER ALE OR TONIC WATER	200	SOL KADI	275
HIMALAYAN NATURAL MINERAL WATER	150	COLD COFFEE	275
SELECTION OF DIET AND AERATED BEVERAGES	150	CHOICE OF MILKSHAKES <i>Vanilla, strawberry, mango, banana</i>	275
PACKAGED JUICES	150	LASSI OR BUTTERMILK	275
		HERITAGE GOAN LASSI	275
		COFFEE	275
		TEA	275
		BOURNVITA / HOT CHOCOLATE	275

OUR STANDARD MEASURE IS 30 ML  
KINDLY INFORM OUR ASSOCIATES IF YOU ARE ALLERGIC TO ANY OF THE INGREDIENTS  
ALL PRICES ARE IN INDIAN RUPEES AND SUBJECT TO APPLICABLE GOVERNMENT TAXES  
WE LEVY NO SERVICE CHARGE

# TEAS

## SINGLE ESTATE GOPALDHARA DARJEELING

The 'champagne of all tea' from one of the highest and most prized tea estates in the world. It lends a floral bouquet with a refreshing flavor on the tongue and blooms in taste as it cools down

## SINGLE ESTATE CASTLETON MUSCATEL DARJEELING

Harvested in early summer, the young leaves yield a light tea with a prominent muscatel flavor. A gentle afternoon tea with a fragrant, complex and woody bouquet

## SINGLE ESTATE MAKAIBARISECOND FLUSH

This gold leaf tea is grown in the most environmentally sensitive way. It is full of sweet aromas and just with the right amount of briskness

## DIKSAM SECOND FLUSH ASSAM

A collection of early spring, this estate is renowned to produce an exquisitely smooth tea with a strong flavor and a malty finish. Served with milk

## LANGLAI ORGANIC ASSAM

An orthodox tea making a deep brown liquor with subdued malt like flavor. Recommended with milk

## EARL GREY

A superior black tea with the essence of bergamot oil

## TAJ FORT AGUADA BLEND

A blend of Darjeeling and Assam, malty characteristic of Assam, musky taste and aroma of Darjeeling

# HERBAL SELECTION

## ORGANIC GREEN TEA

High grade Darjeeling green tea, typical aroma of green tea, no bitterness, light pale liquor, floral notes, good aftertaste full of anti-oxidants

## ORGANIC SOUTH AFRICAN ROOIBOS

Caffeine free and a rich source of vitamin C and excellent for overall wellbeing. It has strong, yet smooth woody taste. It comes from a shrub called *Aspalathus linearis* and falls under the tisane category

## HIBISCUS

It has a soothing aroma and calming effects, making it the perfect nightcap. The light golden brew has a sweet, light and herbaceous taste, and gentle notes of apple

## CHAMOMILE

It has a soothing aroma and calming effects, making it the perfect nightcap. The light golden brew has a sweet, light and herbaceous taste, and gentle notes of apple and is caffeine free

## MINT

Sourced from Palampur, Himachal Pradesh is caffeine free. Extremely refreshing and relaxing at the same time. It has a lingering cooling effect. Great for digestion and lungs

# COFFEES

## AGED MONSOON MALABAR

A coffee discovered accidentally by the Dutch. Known as the "single malt" in the coffee world, enjoy smoothness never experienced before

350

## ARAKU COFFEE

Premium grade washed Arabica, famous for organic properties, produced by the tribals in an eco-friendly way under the shades

350

## COORG COFFEE

Coorg known as the 'coffee cup of India' blend of Arabica & Robusta and has strong notes. This would be medium dark roasted to suit both black coffee and Espresso shots

350

## ETHIOPIAN YIRGACHEFFE COFFEE

One of The Prized Coffee of Africa, has got a rich flavor and aroma

350

## CAPPUCCINO

Espresso blended with equal parts of steamed milk and velvety milk foam

275

## ESPRESSO ITALIANO

Freshly ground coffee beans, steam extracted for a rich and Concentrated flavour with a very fine texture

275

## ESPRESSO ROMANO

Espresso served with lemon peel on the side

275

## INSTANBUL CAFÉ

A strong cup of coffee flavoured with cardamom

275

## AFFOGATO

Vanilla ice cream with a shot of espresso

275

## POUR OVER (WITH OR WITHOUT ICE)

Coffee brewed by slowly pouring water on ground coffee. Smooth, clean, ideal to sip on without adding milk

