



# IN ROOM DINING MENU

## BREAKFAST

- **Continental Breakfast** 925  
*Choice of seasonal fresh fruit or vegetable juice, freshly - cut seasonal fruits*  
*Fresh from the oven -*  
*Choice of any two - croissants, Danish, muffin, almond brioche, toasted bread*  
*Two farm fresh eggs cooked to your liking*  
*Eggs to order - omelette / fried / scrambled / boiled, served with preserves and honey*  
*Freshly brewed coffee or Taj blend tea*
  
- **The South Indian Breakfast** 900  
*Choice of seasonal fresh fruit or vegetable juice, freshly - cut seasonal fruits*  
*Choice of butter milk - masala or plain*  
*Choice of dosa - masala or plain or ghee roast*  
*Choice of - pongal or medhu vada or idli*  
*Filter coffee / freshly brewed coffee / Taj blend tea*
  
- **The North Indian Breakfast** 900  
*Choice of seasonal fresh fruit or vegetable juice, freshly - cut seasonal fruits*  
*Choice of lassi - sweet or salted*  
*Choice of paratha - aloo or gobhi or paneer*  
*Choice of - poori bhaji or pav bhaji or aloo peanut poha*  
*Freshly brewed coffee or Taj blend tea or masala chai*

## À LA CARTE

- **Freshly squeezed juice of your choice** 400  
*Orange, pineapple, sweet lime, watermelon*
  
- **Seasonal cut fruits** 700
  
- **Oatmeal porridge** 525  
*with brown sugar, cinnamon and raisins*
  
- **Cereals** 525  
*Choice of corn flakes, wheat flakes, choco flakes or muesli with hot, cold or skimmed milk*
  
- **Bakers basket** 575  
*Choose any three - croissants, Danish pastries, muffin, doughnut, almond brioche*
  
- **Breakfast pancakes** 600  
*Choice of plain, banana, apple or blueberry served with maple syrup, melted butter and whipped cream*
  
- **Traditional breakfast waffles** 600  
*Served with maple syrup, honey and melted butter*
  
- **Three eggs omelette** 525  
*Choice of vegetables, ham and cheese served with breakfast potato, grilled tomato and toast*
  
- **Farm fresh egg** 475  
*Two fresh eggs cooked to your liking, served with breakfast potatoes, grilled tomato and toast*
  
- **Eggs benedict** 525  
*With English muffin, ham and hollandaise sauce*

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● Vegetarian ● Non Vegetarian

- **Griddle cooked sausages** 475  
*Choice of chicken or pork*
- **Cold meat platter** 1250  
*Smoked salmon, chicken salami, pepperoni and ham*
- **Dosa** 575  
*Choice of plain, masala, onion, rawa or podi, served with sambhar and assorted chutneys*
- **Idli** 550  
*Steamed rice and lentil cakes, served with sambhar, chutneys and podi*
- **Uthappam** 575  
*Plain or masala, served with sambhar and chutneys*
- **Rawa upma** 575  
*A delicious semolina preparation with South Indian tempering*
- **Vada** 550  
*Crisp savoury deep - fried lentil doughnut, served with sambar and chutney*
- **Aloo paratha** 575  
*Griddle cooked unleavened Indian bread filled with spiced potatoes, served with yoghurt and pickle*
- **Poori bhaji** 525  
*Deep fried Indian bread, accompanied with potatoes tempered with cumin seeds and Indian spices*
- **Pongal** 550  
*Rice and lentil preparation, served with sambar and chutney*

#### **Meal plan - breakfast**

Choice of Continental or South Indian or North Indian breakfast

#### **Meal plan - lunch and dinner**

Single diner portions of your choice of - soup / starter / vegetarian main course / non-vegetarian main course / lentils / rice / Indian bread / dessert

*Seafood, prawns and New Zealand lamb chops are not a part of the meal plan*

### **ALL DAY BREAKFAST (7.00 AM TO 10.00 PM)**

- **Dosa** 575  
*Choice of plain, masala, onion, podi, served with sambhar and assorted chutneys*
- **Idli** 550  
*Steamed rice and lentil cakes, served with sambhar, chutneys and podi*
- **Uthappam** 575  
*Plain or masala, served with sambhar and chutneys*
- **Rawa upma** 575  
*A delicious semolina preparation with South Indian tempering*

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● Vegetarian ● Non Vegetarian

- **Aloo paratha** 575  
*Griddle cooked unleavened Indian bread filled with spiced potatoes, served with yoghurt and pickle*
- **Poori bhaji** 525  
*Deep fried Indian bread, accompanied with potatoes tempered with cumin seeds and Indian spices*
- **Pongal** 550  
*Rice and lentil preparation, served with sambar and chutney*
- **Eggs of your choice** 475  
*choose from: poached, scrambled, fried or boiled, served with breakfast potatoes, grilled tomato and salad leaves*

## LUNCH - 12 NOON - 2:45 PM

## DINNER - 6:45 PM - 10 PM

### APPETIZERS, SALADS AND SOUPS

- **Greek salad** 675  
*Seasonal vegetables with feta*
- **Tomato and bocconcini** 675  
*Bocconcini, Modena balsamic, cold - pressed olive oil, basil pesto*
- **Insalata Caesar with grilled vegetables or chicken breast** 675/750  
*Romaine lettuce, Caesar dressing, parmesan, bread croutons, grilled vegetables or chicken breast*
- **Salmone affumicato caldo** 1250  
*Artisan hot smoked salmon*
- **Mushroom soup** 525  
*Roasted mushrooms with brown garlic and herbs*
- **Mulligatawany soup** 525/575  
*Lentil flavoured Indian spiced soup with vegetable or chicken*
- **Roasted tomato soup** 525  
*Roasted tomato infused with basil*
- **Murgh shorba** 575  
*Indian - style spicy chicken soup*

### WRAPS, SANDWICHES AND BURGERS

- **Vegetable burger** 850  
*Vegetable pattie, lettuce, cucumber, tomato, cheese and French fries*
- **Vegetable club sandwich** 850  
*Toasted double decker sandwich, pan roasted vegetables, tomato, cheese, salad leaves, mayonnaise*
- **Panini cheddar sandwich** 895/1050  
*Roasted vegetables /chicken tikka / ham and cheese*

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- **Paneer / Chicken kathi roll** 895/1050  
*Grilled paneer or tawa murgh served with mint chutney*
- **Chicken burger** 975  
*Grilled chicken breast, tomatoes, iceberg lettuce and special sauce*

## PIZZA SELECTION

- **Pizza margherita** 925  
*Tomato, mozzarella and basil*
- **Grilled vegetable pizza** 925  
*Broccoli, zucchini, American corn, onion and peppers, crushed tomatoes, mozzarella*
- **Capricciosa** 1050  
*Mushroom, black olives, bell peppers*
- **Chicken tikka pizza** 1050  
*Chicken tikka, onion, pepper and parmesan cheese*
- **Pesto chicken and onion pizza** 1050  
*Basil pesto, parmesan, mozzarella*
- **Napoletana** 1150  
*Tomato, shrimp, capers, anchovies and mozzarella*
- **Selection of vegetarian pizza** 1050  
*(Choice of any 5 toppings)*  
*Broccoli, zucchini, American corn, spinach, baby corn, asparagus, cherry tomatoes, mushroom, onion, bell peppers, capers, black olive, green olive, artichoke, sundried tomato, buffalo mozzarella, scamorza cheese, parmesan cheese*

## PASTA AND RISOTTO

- **Penne al'arabiatta** 850  
*Chilli-tomato sauce, grated parmesan*
- **Spaghetti** 850  
*Basil pesto and sundried tomato*
- **Gnocchi di patata con spinaci e funghi** 850  
*Potato gnocchi, spinach, mushroom and pine nuts*
- **Field mushroom risotto - Gluten free** 850  
*Carnaroli rice risotto with mushrooms*
- **Vegetable risotto** 850  
*Grilled vegetable four cheese risotto*
- **Rigatoni** 950  
*Cream - cheese sauce, chicken breast*

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- **Fusilli** 1150  
*Fusilli with herbed grilled prawns in tomato and cheese sauce*
- **Gluten-free penne** 950  
*Chicken, bell peppers, tomato basil sauce*
- **Gluten free chicken tikka risotto** 950  
*Carnaroli rice with chicken tikka and mushroom*
- **Lactose free Penne al Verdure / Pomodoro Sauce** 950
- **Selection of Vegetarian Pasta** 850  
*(Choice of any 5 toppings)*  
*Broccoli, zucchini, American corn, spinach, baby corn, asparagus, cherry tomatoes, mushroom, onion, bell peppers, capers, black olive, green olive, artichoke, sundried tomato, buffalo mozzarella, scamorza cheese, parmesan cheese*

## INTERNATIONAL SELECTION

- **Quesadilla** 1050  
*Stuffed vegetable tortillas served with sour cream and spicy tomato sauce*
- **Grilled polenta with basil tomato sauce** 1050  
*Grilled asparagus and polenta*
- **Lactose free cajun crusted grilled vegetables** 1050  
*Tomato jalapeno salsa*
- **Thai curry** 950/1150  
*Vegetable / Chicken*  
*accompanied with jasmine rice*
- **Grilled jumbo prawns** 1700  
*with lemon beurre blanc*
- **Pan fried salmon steak** 1550  
*Pan fried, spinach, caper-lemon cream and olives*
- **Fish n chips** 1400  
*White fish fillet fried in beer batter with chunky chips, tartare sauce and fresh lemon*
- **Grilled bhetki** 1375  
*Mustard marinated bhetki with grilled vegetables*
- **Herb grilled chicken-Lactose free** 1350  
*Sauteed vegetables and mesclun salad*
- **Half a roast chicken** 1350  
*Classic preparation with roast potato and buttered vegetables*
- **Grilled Lamb Rack** 2500  
*New Zealand lamb rack ,grilled vegetable and pan jus*
- **Tenderloin Steak** 1350  
*Roasted potato, vegetables and rosemary jus*

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• Vegetarian • Non Vegetarian

## INDIAN FLAVOURS

### Via Chennai

- **Sambhar sadam** 700  
*Simmered lentils, vegetables and rice*
- **Urulai pattani masala** 900  
*Tempered potatoes with South Indian spices*
- **Coromandel fish curry** 1400  
*A tangy and spicy fish curry with fresh tomatoes, chilli and tamarind*
- **Kozhi kurumilagu** 1250  
*Morsels of chicken cooked with ground black pepper*

### TAWA AND TANDOOR

- **Mushroom galouti** 775  
*Spiced mushroom pattie on warqi paratha*
- **Hariyali subz tawa kebab** 750  
*Spinach, mix vegetables, roasted chick pea flour with cheese cooked on griddle*
- **Tandoori phool** 750  
*Char grilled cauliflower, broccoli, hung yoghurt & tandoori garam masala*
- **Paneer tikka** 750  
*Char grilled cottage cheese & chilli marination*
- **Tandoori Jhinga** 1700  
*Clay oven cooked prawns, yoghurt, chilli and tandoori spices*
- **Bhatti ka mahi tikka** 1175  
*Tandoori spiced marinated bhakti fillet cooked in clay pot*
- **Ajwaini tawa fish** 1175  
*Bhetki fish, carom seed, chilli and tandoori spices - griddled*
- **Angara murg tikka** 1050  
*Tandoori roasted chicken morsels with spicy marination*
- **Tandoori chicken half / full** 1250/1650  
*Whole chicken marinated with tandoori spices and cooked inside clay pot*
- **Lamb galouti kebab** 1100  
*Mouth melting minced lamb pattie, warqi paratha*
- **Gilafi seekh kebab** 1100  
*Skewered lamb bell peppers*

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## Curries

- **Paneer apki pasand** 950  
*Makhani / butter masala / kadai*
- **Subz diwani handi** 900  
*Homemade spiced vegetable preparation with onion tomato cashewnut*
- **Bhindi do pyaza** 900  
*Semi dry preparation of okra with onion, tomato and Indian spices*
- **Aloo gobhi adraki** 900  
*Dry cooked potato, cauliflower and ginger*
- **Tariwala murgh** 1250  
*Home-style chicken curry*
- **Murgh tikka butter masala** 1250  
*Chicken leg cooked in tandoor and simmered in traditional Punjabi spices*
- **Mutton roganjosh** 1350  
*Braised lamb chunks cooked with brown onion and chillies*

## Staples

- **Dal tadka** 800  
*Yellow lentils tempered with garlic, dry red chilli, onion and tomato*
- **Dal makhani** 800  
*Black urad lentils cooked overnight and finished with tomato, cream and butter*
- **Steamed rice** 450
- **Khichdi** 700  
*kedegree of rice and lentil  
Plain or Vegetable*
- **Curd rice** 700  
*Southern speciality rice, curry leaf and tempering*
- **Vegetable biryani** 1000
- **Murgh biryani** 1350
- **Mutton biryani** 1350
- **Gilli biryani** 1000/1350/1350  
*Vegetable / Chicken / Mutton*

## Indian breads

- **Phulka** 275
- **Malabar paratha** 275

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- **Kulcha** 295  
*plain, onion, paneer, aloo*

- **Naan** 275  
*Plain, butter, garlic*

**LUNCH - 12.30 PM – 3 PM**

**DINNER – 7PM - 10 PM**

## SOUTHERN SPICE SELECTION

### Soup

- **Milagu rasam** 525  
*Freshly ground black pepper and coriander flavored tomato extract*

- **Kozhi kurmilagu chaaru** 575  
*Chicken bouillon, black pepper*

### Starters

- **Baby corn miriyalu** 900  
*Baby corn tossed with sliced onions, bell peppers and spiked with black pepper*

- **Adai** 900  
*Spiced lentil pancake served with traditional accompaniments*

- **Paneer ghee roast** 900  
*A specialty from Mangalore, slow roasted cottage cheese, chilli butter*

- **Urulai vathakal** 900  
*Potatoes, slow cooked with clarified butter*

- **Yeral melagu perattal** 1950  
*Stir fried bay prawns with black pepper, fennel, shallots and tomatoes*

- **Chicken 65** 1250  
*Traditionally spiced, fried chicken morsels*

- **Kari sukka** 1350  
*Spiced slow cooked lamb*

- **Nandu puttlu** 2200  
*Crab meat, green herbs and spices*

### Mains

- **Pachakari kuruma** 1100  
*Seasonal vegetables, coconut – cashewnut curry*

- **Manathakali vathal kozhambu** 1100  
*Black nightshade berries and tamarind curry*

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• <b>Bisi bela huli ana</b>	<b>700</b>
<i>Kedgerie of lentils and rice, coated with homemade ghee</i>	
• <b>Asparagus paruppu usili</b>	<b>1100</b>
<i>Asparagus and steamed lentils tempered with Madras chillies</i>	
• <b>Alleppey fish curry</b>	<b>1400</b>
<i>Fish cooked with coastal spices and finished with coconut milk</i>	
• <b>Kozhi milagu curry</b>	<b>1250</b>
<i>Soft chicken strips, cooked with ground black pepper</i>	
• <b>Kori gassi</b>	<b>1250</b>
<i>Chicken, byadgi chillies, coconut, fenugreek and tamarind</i>	
• <b>Munakaya mamsam kura</b>	<b>1350</b>
<i>Lamb shoulder meat curry, infused with drumstick</i>	
• <b>Malabar meen biryani</b>	<b>1500</b>
<i>A north Kerala specialty fish cubes and ghee - basmati rice</i>	
• <b>Pallipalayam chicken biryani</b>	<b>1350</b>
<i>Chicken biryani, jeera sambha rice, mint and chillies</i>	
<b>Flavoured rice</b>	<b>650</b>
• Podi saadam	
• Tamarind rice	
• Lemon rice	
• <b>Parota</b>	<b>275</b>
<i>Griddle cooked flaky South Indian bread</i>	

**LUNCH - 12.30 PM – 3 PM**

**DINNER – 7PM - 10 PM**

## **GOLDEN DRAGON SELECTION**

### **Soup**

**Manchow / Hot and sour / Lemon coriander / Sweet corn** **800/850/900**

- Vegetable
- Chicken
- Seafood

### **Starters**

- **Golden corn niblets** **1050**  
*Salt and pepper / Five spice*
- **Tausi potato** **1050**

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- Lotus stem 1050  
*Honey chilli*
- Baby corn 1050  
*Deep-fried, chilli, garlic-soy sauce*
- Salt n pepper 1700/1050  
*Prawn / Vegetable*
- Stir fried prawns 2400  
*Hot garlic sauce*
- Song of dragon chicken 1350
- Chilli chicken 1350  
*Dry / Gravy*
- Don bok chicken 1350

### Mains

- Stir fried seasonal greens 1100  
*Ginger / Garlic sauce*
- Mapo tofu vegetables with Sichuan pepper 1100
- The ultimate trio 1100  
*Snow peas, baby corn, lotus stem in chilli-soy sauce*
- Garden fresh vegetables in black pepper sauce 1100
- Spicy Schezwan prawns 2400  
*Prawns tossed in spicy Schezwan pepper sauce*
- Stir fried fish XO sauce 2200  
*Wok tossed fish with homemade XO sauce*
- Pan fried fish 2200  
*Hot garlic sauce / Chilli sauce*
- Kung pao chicken with cashewnuts 1450
- Mongolian chicken 1450
- Fried rice 850/900/975  
*Vegetables / Egg / Chicken*
- Steamed jasmine rice 450
- Hakka noodles 850/900  
*Vegetables / Chicken*
- Hunan fried rice 850/900  
*Vegetables / Chicken*
- Chilli garlic noodles 850/900  
*Vegetables / Chicken*

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## SNACKS (2:45 PM – 6:45 PM)

- **Cocktail podi idlis** 650  
*Mini steamed rice dumplings with pounded lentils and spice mix*
- **Aloo mutter samosa** 650  
*Spiced green peas and potato encased deep fried pastry*
- **Pao bhaji** 850  
*Pao bun , spicy mashed potato*
- **French fries** 500
- **Pakoda** 700/900  
*Vegetable / paneer / chicken*

## DESSERTS

- **Kesar rasmalai (Gluten free)** 700  
*Milk dumplings soaked in sweetened reduced saffron milk*
- **Frosted berry panna cotta** 700  
*Italian custard with fresh cream sugar and gelatin*
- **Chocolate velvete** 700  
*Silky dark chocolate pastry*
- **Date pancakes** 850  
*Minced dates wrapped with spring roll sheet and fried, sprinkled with honey*
- **Chocolate terrine (sugar free)** 700  
*Sugar free Belgian dark chocolate mousse*
- **Ashoka halwa** 700  
*Specialty from Tanjore - light moong dal and whole - wheat pudding*
- **Semiya paal payasam (sugar free)** 700  
*Traditional dessert - reduced milk and vermicelli*
- **Tiramisu** 700  
*Coffee flavoured Italian dessert*
- **Choice of ice creams** 700  
*Vanilla, chocolate, strawberry, butter scotch, mango, South Indian filter coffee*

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## THE NIGHT MENU (12 AM – 5AM)

- **Idli** 550  
*Steamed rice and lentil cakes, served with sambhar, chutneys and podi*
- **Uthappam** 575  
*Plain or masala, served with sambhar and chutneys*
- **Rawa upma** 575  
*A delicious semolina preparation with South Indian tempering*
- **Poori bhaji** 525  
*Deep fried Indian bread, accompanied with potatoes tempered with cumin seeds and Indian spices*
- **Pongal** 550  
*Rice and lentil preparation, served with sambhar and chutney*

### Wraps, Sandwiches & Starters

- **Plain Vegetable sandwich** 850  
*Tomato – Cheese - Cucumber*
- **Paneer / chicken kathi roll** 895/1050  
*Grilled paneer or tawa murgh served with mint chutney*

### Large plates

- **Paneer Makhani** 950  
*Cottage cheese - tomato gravy*
- **Aloo Gobi Adraki** 900  
*Potato, cauliflower & ginger - dry*
- **Tariwala murgh** 1250  
*Home-style chicken curry*
- **Mutton roganjosh** 1350  
*Braised lamb chunks cooked with brown onion and chillies*

### Staples

- **Dal tadka** 800  
*Yellow lentils tempered with garlic, dry red chilli, onion and tomato*
- **Steamed rice** 450
- **Curd rice** 700  
*Southern speciality rice, curry leaf and tempering*
- **Vegetable biryani** 1000
- **Murgh biryani** 1350
- **Mutton biryani** 1350
- **Gilli biryani** 1000/1350/1350  
*Vegetable / Chicken / Mutton*

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## Indian breads

- **Phulka** 275
- **Chapatti** 275

## Desserts

- **Kesar rasmalai (Gluten free)** 700  
*Milk dumplings soaked in sweetened reduced saffron milk*
- **Gulab Jamun** 700
- **Choice of ice creams** 700  
*Vanilla, chocolate, strawberry, mango*

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TAJ  
COROMANDEL  
CHENNAI

**BEVERAGE MENU  
AND WINE LIST**

# COCKTAILS

<b>KIR ROYALE</b> Champagne, crème de cassis	1700
<b>BELLINI</b> Champagne, peach	1700
<b>MARTINI</b> Beefeater gin, dry vermouth	1200
<b>MOJITO</b> Bacardi white rum, mint, lime, soda	1200
<b>DAIQUIRI</b> Bacardi white rum, Triple sec, lime	1200
<b>MARGARITA</b> Tequila, Triple sec, lime	1200
<b>BLOODY MARY</b> Absolut vodka, Worcestershire, tabasco, tomato juice, salt, pepper, lime	1200
<b>CAIPIROSKA</b> Absolut vodka, lime, sugar	1200
<b>COSMOPOLITAN</b> Absolut vodka, Triple sec, cranberry, lime	1200
<b>WHISKEY SOUR</b> Bourbon whiskey, bitters, lemon and sugar	1200



# TAJ COROMANDEL CONNOISSEUR'S SPIRIT SELECTION

## GIN

### **SIPSMITH LONDON DRY GIN** 900

This multi gold medal winning gin is bold, complex and aromatic, thanks to the botanicals sourced from all over the world.

### **MARTIN MILLER'S GIN** 1300

Martin Miller's London Dry, launched in 1999, and is made with the purest Icelandic water and the best crop. On the nose, the gin has a full citrus burst, with hints of coriander, cinnamon and juniper and the dry long and refreshing finish, is well-balanced between citrus and the rest of the botanicals.

## VODKA

### **CHASE MARMALADE VODKA** 875

Made by marinating the original Chase vodka with all the natural marmalade and infusing it with Seville orange peels in a bespoke pot still.

### **CHASE RHUBARB VODKA** 875

Made by marinating the original Chase vodka with slowly cooked Herefordshire rhubarb. Quintessentially British and delectably sweet.

### **CHASE POTATO VODKA** 875

A truly artisanal vodka made with full pedigree potatoes, grown, mashed, fermented and distilled on the Chase family farm. The result is smooth and creamy spirit with true provenance.

## RUM

### **ELEMENTS EIGHT PLATINUM** 900

This versatile and super premium rum is a blend of over ten different tropically aged rums, making this one of the few artisanal white rums in the world.

### **ELEMENTS EIGHT GOLD RUM** 900

### **ELEMENTS EIGHT SPICE** 950

Complex and infused with 10 natural exotic St. Lucian fruits and spices, this is a hand – blend of column and pot still rum that has a delightful medley of sweet spices.

# WHISKY

## SINGLE MALT WHISKY

### TAIWAN

#### KAVALAN SOLIST SINGLE SHERRY CASK

2050

Kavalan has in a short period of time etched its presence as a trailblazer amongst boutique world whisky producers. The secret of Kavalan's outstanding quality lies perhaps in their wood management. They have the best in their business choose high quality casks to rest their spirit in.

## BLENDED MALT SCOTCH WHISKY

#### COMPASS BOX SPICE TREE

1250

Made from Malt whiskies sourced from Highland & Speyside Distilleries

# COGNAC

#### LEOPOLD GOURMEL PREMIERES SAVEURS 6 CARATS

850

A perfect introduction into the world of natural cognacs. The 'fat' distillation retains the beautiful aromas and concentrates the strong wines richness into the cognac.

#### PIERRE FERRAND 1ER CRU DE COGNAC 'RESERVE'

1250

This complex, yet subtle, aromatic Grande Champagne cognac is double distilled 'on the lees'.

#### PIERRE FERRAND 1ER CRU DE COGNAC 'AMBRE'

1250

#### DELAMAIN PALE AND DRY XO

1250

This single Cru expression is a blend of various cognacs with an average age of 25 years. This cognac is paler and is dry because it has only its natural sweetness.

#### DELAMAIN COGNAC TRIO GIFT PACK

24250

Pale and Dry XO, Vesper XO and Tres Venerable XO 3X200ML, 25, 35 and 55 Years

# SPIRITS

## APÉRITIFS

DUBONNET	600
CAMPARI	600
RICARD	600
TIO PEPE SHERRY	600
DRY SACK SHERRY	600
MARTINI BIANCO	600
MARTINI ROSSO	600

## TEQUILA

CAMINO REAL GOLD	700
SAUZA SILVER	700
SAUZA GOLD	700
EL JIMADOR BLANCO	700
EL JIMADOR REPOSADO	700

## GIN

BEEFEATER	675
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## VODKA

ABSOLUT	625
KETEL ONE	625
ABSOLUT ELYX	675
BELUGA NOBLE	675
BELVEDERE	675

Our standard measure is 30 ml. Please let us know if you are allergic to any ingredients.  
All prices are in Indian Rupees and inclusive of all government taxes.

<b>GREY GOOSE</b>	675
<b>CIROC</b>	675
<b>FINLANDIA</b>	675
<b>SKYY</b>	675
<b>TIGRE BLANC</b>	675
<b>F VODKA</b>	775
<b>BELUGA GOLD</b>	1625
<b>KAUFFMAN SPECIAL VINTAGE 2006</b>	5100
<b>FLAVORED VODKA</b> Absolut -Pepper, Mandarin, Raspberry, Mango and Pepper, Citron	625

## RUM

<b>OLD MONK GOLD RESERVE</b>	525
<b>BACARDI</b>	525
<b>BACARDI BLACK</b>	525
<b>MOUNT GAY SILVER</b>	625
<b>MOUNT GAY ECLIPSE</b>	625
<b>HAVANA CLUB 3 YO</b>	925

## SINGLE MALT SCOTCH WHISKY

### HIGHLAND

<b>THE ARDMORE LEGACY</b>	650
<b>GLENMORANGIE 10 YO</b>	650
<b>GLENGOYNE 12 YO</b>	700
<b>GLENMORANGIE LASANTA 12 YO</b>	750
<b>GLENMORANGIE QUINTA RUBAN 12 YO</b>	750
<b>CLYNELISH 14 YO</b>	800
<b>ABERLOUR 12 YO</b>	925
<b>GLENGOYNE 15 YO</b>	950

Our standard measure is 30 ml. Please let us know if you are allergic to any ingredients.  
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<b>DALWHINNIE 15 YO</b>	950
<b>ABERLOUR 16 YO</b>	1050
<b>ABERLOUR 18 YO</b>	1200
<b>GLENGOYNE 18 YO</b>	1275
<b>GLENMORANGIE 18 YO</b>	1500
<b>GLENGOYNE 21 YO</b>	1600
<b>GLENMORANGIE SIGNET</b>	3500
<b>GLENGOYNE 25 YO</b>	4500

## **SPEYSIDE**

<b>THE GLENLIVET 12 YO</b>	650
<b>THE GLENLIVET FOUNDER'S RESERVE</b>	650
<b>GLENFIDDICH 12 YO</b>	650
<b>THE SINGLETON GLENDULLAN 12 YO</b>	650
<b>GLENFIDDICH IPA</b>	750
<b>GLEN GRANT 10 YO</b>	800
<b>CARDHU 12 YO</b>	800
<b>LONGMORN THE DISTILLER'S CHOICE</b>	800
<b>THE BALVENIE 12 YO</b>	850
<b>TAMDHU 10 YO</b>	850
<b>THE GLENLIVET NADURRA</b>	925
<b>THE GLENLIVET 15 YO</b>	950
<b>THE BALVENIE 14 YO</b>	1150
<b>THE GLENLIVET 18 YO</b>	1250
<b>THE BALVENIE 17 YO</b>	1350
<b>GLENFIDDICH 15 YO</b>	1425
<b>GLENFIDDICH 21 YO</b>	1800
<b>GLEN GRANT 18 YO</b>	1950
<b>THE GLENLIVET 25 YO</b>	2500
<b>GLENFIDDICH 26 YO</b>	5500

Our standard measure is 30 ml. Please let us know if you are allergic to any ingredients.  
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# SINGLE MALT SCOTCH WHISKY

## LOWLAND

GLENKINCHIE 12 YO 700

## ISLAND

SCAPA SKIREN 750

SCAPA GLANSA 750

## ISLAY

LAPHROAIG 10 YO 650

BOWMORE 12 YO 650

SMOKEHEAD 700

CAOL ILA 12 YO 800

THE BRUICHLADDICH CLASSIC LADDIE 975

ARDBEG 10 YO 1075

LAGAVULIN 16 YO 1200

## ISLE OF SKYE

TALISKER 10 YO 700

# BLENDED MALT SCOTCH WHISKY

MONKEY SHOULDER 1425

CHIVAS REGAL ULTIS 2000

# BLENDED SCOTCH WHISKY

BALLANTINE'S FINEST 525

DEWAR'S WHITE LABEL 525

DEWAR'S 12 YO 525

Our standard measure is 30 ml. Please let us know if you are allergic to any ingredients.  
All prices are in Indian Rupees and inclusive of all government taxes.

<b>J&amp;B RARE</b>	575
<b>CHIVAS REGAL 12 YO</b>	650
<b>JOHNNIE WALKER BLACK LABEL</b>	650
<b>DEWAR'S 15 YO</b>	700
<b>JOHNNIE WALKER GOLD LABEL</b>	825
<b>GRANT'S THE FAMILY RESERVE</b>	825
<b>GRANT'S SELECT RESERVE</b>	825
<b>DEWAR'S 18 YO</b>	900
<b>BALLANTINE'S 17 YO</b>	1050
<b>CHIVAS REGAL EXTRA</b>	1325
<b>BALLANTINE'S 21 YO</b>	1725
<b>ROYAL SALUTE 21 YO</b>	1725
<b>JOHNNIE WALKER X.R 21 YO</b>	1775
<b>DEWAR'S 25 YO</b>	2000
<b>CHIVAS REGAL 25 YO</b>	2300
<b>JOHNNIE WALKER BLUE LABEL</b>	2300
<b>BALLANTINE'S 30 YO</b>	3750
<b>ROYAL SALUTE 38 YO</b>	5250

## AMERICAN WHISKEY

<b>JIM BEAM</b>	700
<b>JACK DANIEL'S SINGLE BARREL</b>	700
<b>JACK DANIEL'S GENTLEMAN JACK</b>	875
<b>WOODFORD RESERVE</b>	975
<b>MAKER'S MARK</b>	1025
<b>MICHTER'S STRAIGHT BOURBON</b>	1150
<b>MICHTER'S STRAIGHT RYE</b>	1150

Our standard measure is 30 ml. Please let us know if you are allergic to any ingredients.  
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# CANADIAN WHISKY

CANADIAN CLUB	575
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# IRISH WHISKEY

JAMESON	600
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JAMESON CASKMATES	650
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# COGNAC

MARTELL VS	1225
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HENNESSY VS	1225
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MARTELL VSOP	1675
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REMY MARTIN VSOP	1675
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HENNESSY VSOP	1675
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MARTELL XO	2325
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HENNESSY XO	2325
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REMY MARTIN XO	2325
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REMY MARTIN LOUIS XIII	20500
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# BEER

DOMESTIC BEER (330 ML)	625
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DOMESTIC DRAUGHT BEER (330 ML)	775
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# LIQUEURS AND GRAPPA

DRAMBUIE	650
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CREME DE CASSIS	650
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AMARULA	650
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AMARETTO	650
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<b>KAHLUA</b>	650
<b>LIMONCELLO DI CAPRI</b>	650
<b>ALLEGRINI GRAPPA DI AMARONE</b>	800
<b>PATRON XO CAFE</b>	800
<b>JACK DANIEL'S HONEY</b>	800
<b>JACK DANIEL'S FIRE</b>	800

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# WONDEROUS STEM: WINES BY THE GLASS

## CHAMPAGNE

MOET & CHANDON, BRUT IMPERIAL - EPERNAY, FRANCE 2200

## ROSE WINE

SOGRAPE MATEUS, BAGA - PORTUGAL 1100

## WHITE WINES

SULA, CHENIN BLANC, 2016 - NASHIK, INDIA 900

JACOB'S CREEK CLASSIC, CHARDONNAY 2018 - BAROSSA VALLEY, AUSTRALIA 900

TWO OCEANS, CHARDONNAY, 2016 - WESTERN CAPE, SOUTH AFRICA 1000

BARON PHILIPPE DE ROTHSCHILD, MOUTON CADET BLANC - SAUVIGNON BLANC,  
SEMILLON AND MUSCADELLE, 2014 - BORDEAUX, FRANCE 1000

NEDERBURG MASTERS RESERVE, SAUVIGNON BLANC, 2016 - WESTERN CAPE, SOUTH AFRICA 1200

DR. LOOSEN, RIESLING, 2015 - MOSEL, GERMANY 1200

## RED WINES

DANZANTE IGT, MERLOT, 2017 - TUSCANY, ITALY 1000

ALBERT BICHOT, CHATEAU D'ORSAN, SYRAH, GRENACHE AND MOURVÈDRE, 2016 -  
RHONE, FRANCE 1000

BLACK TOWER, DORNFELDER AND PINOT NOIR 2016 - NAHE, GERMANY 1000

TARAPACA, CABERNET SAUVIGNON, 2018 - VALLE CENTRAL, CHILE 1200

BRANCOTT RESERVE, PINOT NOIR, 2016 - MARLBOROUGH, NEW ZEALAND 1300

DOMINO DEL PLATA, BENMARCO, MALBEC, 2015 - MENDOZA VALLEY, ARGENTINA 1300

# TAJ COROMANDEL LIMITED SELECTION

## WHITE WINES

DOMAINES SCHLUMBERGER, LES PRINCE ABBES, GEWURZTRAMINER, 2013 - ALSACE, FRANCE	8000
DOMAINES SCHLUMBERGER, GRAND CRU 'KITTERLE', PINOT GRIS, 2011 - ALSACE, FRANCE	8000

## RED WINES

GAJA, BARBARESCO DOCG, NEBBIOLO - PIEDMONT, ITALY	37500
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## CHAMPAGNE & SPARKLING WINE

### CHAMPAGNE

#### NON-VINTAGE CHAMPAGNE

VEUVE CLICQUOT, BRUT - REIMS, FRANCE	9500
PIPER HEIDSIECK, BRUT - REIMS, FRANCE	9500
PHILIPPE GONET, BLANC DE BLANC - LE MESNIL - SUR - OGER, FRANCE	9500
NICOLAS FEUILLATTE, BRUT - CHOUILLY, FRANCE	10500
BOLLINGER, BRUT - AY, FRANCE	11500
LOUIS ROEDERER, BRUT - REIMS, FRANCE	11500
DRAPPIER, CARTE D'OR - URVILLE, FRANCE	11500
BILLECART SALMON, BRUT RESERVE - MAREUIL-SUR-AY, FRANCE	12500
MOET & CHANDON, BRUT IMPERIAL ICE - EPERNAY, FRANCE	12500
ARMAND DE BRIGNAC, BRUT GOLD - REIMS, FRANCE	75000
ARMAND DE BRIGNAC, BLANC DE BLANC - REIMS, FRANCE	80000

## ROSÉ CHAMPAGNE

G.H. MUMM, BRUT ROSE - REIMS, FRANCE	11500
MOET & CHANDON, BRUT ROSE - EPERNAY, FRANCE	15000
ARMAND DE BRIGNAC, BRUT ROSÉ - REIMS, FRANCE	85000

## VINTAGE CHAMPAGNE

MOET & CHANDON, DOM PÉRIGNON, BRUT, 2009 - EPERNAY, FRANCE	45000
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## SPARKLING WINE

JACOB'S CREEK, CHARDONNAY AND PINOT NOIR, BRUT - BAROSSA VALLEY, AUSTRALIA	5000
CARPENE MALVOTI, PROSECCO - VENETO, ITALY	5000
RIUNITE, LAMBRUSCO - EMILIA-ROMAGNA, ITALY	5000
ROCCA DEI FORTI, SPUMANTE - PIEDMONT, ITALY	5000
ZONIN ASTI SPUMANTE, DOCG - PIEDMONT, ITALY	5000
ZONIN PROSECCO, BRUT - VENETO, ITALY	5000
SULA, BRUT TROPICALE - NASHIK, INDIA	5000
FREIXENET, CORDON NEGRO, BRUT, CAVA - CATALONIA, SPAIN	5500
JCB NO. 21, CRÉMANT DE BOURGOGNE, BRUT - BURGUNDY, FRANCE	6500

# THE TAJ CLASSICS

## WHITE WINES

KENDALL JACKSON, VINTNERS RESERVE, CHARDONNAY, 2013, 2015 - NAPA VALLEY, USA	5500
HENRI BOURGEOIS, LES BARONNES, SANCERRE, SAUVIGNON BLANC, 2017 - LOIRE VALLEY, FRANCE	7000

## RED WINES

ETS THUNEVIN, BADBOY - BORDEAUX, FRANCE	10500
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## SURPRISING AND UNUSUAL GRAPES

### WHITE WINES

ALLEGRIANI, CORTE GIARA PAGUS, SOAVE, DOC, GARGANEGA AND CHARDONNAY, 2014 - VENETO, ITALY	5000
ZONIN SOAVE DOC, GARGANEGA, 2014 - VENETO, ITALY	5000
BIBI GRAETZ, CASAMATTA, VERMENTINO - TUSCANY, ITALY	5000
TITIGNANO SALVIANO ORVIETO, CLASSICO SUPERIORE, TREBBIANO, GRECHETTO, CHARDONNAY AND SAUVIGNON BLANC, 2015 - UMBRIA, ITALY	5500
TENUTA SANT ANTONIO SCAIA, GARGANEGA AND CHARDONNAY, 2016 - VENETO, ITALY	6000
FRATELLI, SANGIOVESE BIANCO, 2016 - SOLAPUR, INDIA	6500
MARCHESI DI BAROLO, GAVI CLASSICO DOCG, CORTESE, 2013 - PIEDMONT, ITALY	8500

### RED WINES

ZONIN, MONTEPULCIANO D'ABRUZZO DOC, MONTEPULCIANO AND SANGIOVESE, 2014 - ABRUZZO ITALY	5000
UMANI RONCHI PODERE, MONTEPULCIANO D' ABRUZZO DOC, MONTEPULCIANO, 2015 - ABRUZZO ITALY	5000

SARTORI DI VERONA, BARDOLINI CLASSICO DOC, RONDINELLA, AND CORVINA, 2013 - VENETO, ITALY	5500
TENUTA SANT ANTONIO SCAIA, CORVINA, 2015 - VENETO, ITALY	6500
MARCHESI DE FRESCOBALDI, CHIANTI RUFINA, NIPOZZANO RISERVA, SANGIOVESE, MALVASIA NERA AND COLORINO, 2012, 2015 - TUSCANY, ITALY	6500
ALLEGRINI, LA POJA, MONOVITIGNO IGT, CORVINA - VENETO, ITALY	20000
ALLEGRINI AMARONE DELLA VALPOLICELLA CLASSICO DOC, CORVINA, RONDINELLA, 2012 - VENETO, ITALY	26500
ZONIN AMARONE DELLA VALPOLICELLA, DOCG, CORVINA, RONDINELLA, 2015 - VENETO, ITALY	26500

## BIODYNAMIC WINES

### WHITE WINE

BENZIGER, LOS CARNEROS, CHARDONNAY, 2012 - SONOMA COUNTY, USA	7500
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## WHITE WINES

### FRANCE

#### BURGUNDY

MAISON LOUIS LATOUR, ARDECHE, CHARDONNAY, 2013, 2014	5000
VINCENT GIRARDIN BOURGOGNE, CUVÉE SAINT VINCENT, CHARDONNAY, 2014	6500
MAISON LOUIS JADOT, POUILLY FUISSE, CHARDONNAY, 2014	7000

#### BORDEAUX

CHATEAU DE FONTENILLE, ENTRE-DEUX-MERS, SAUVIGNON BLANC, 2017	6000
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#### LOIRE VALLEY

HENRI BOURGEOIS, LES BARONNES, POUILLY FUME, SAUVIGNON BLANC, 2015	7000
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## ALSACE

FAMILLE HUGEL, RIESLING, 2014	8000
DOMAINES SCHLUMBERGER, GRAND CRU 'KITTERLE', RIESLING, 2015	8500
FAMILLE HUGEL, GEWURZTRAMINER, 2014	9500

## RHONE

SAINT COSME LITTLE JAMES BASKET PRESS, VIOGNIER AND SAUVIGNON BLANC, 2015	5500
E.GUIGAL, CONDRIEU, VIOGNIER, 2014	20500

## LANGUEDOC-ROUSSILLON

MOULIN DE GASSAC, CHARDONNAY	4500
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## ITALY

### TUSCANY

CASTELLO BANFI, LE RIME, IGT, PINOT GRIGIO AND CHARDONNAY, 2014	4500
CASTELLO BANFI, FONTANELLE IGT, CHARDONNAY, 2014	6500

### VENETO

PALAIS, CORTE GIARA, DELLE VENEZIE IGT, PINOT GRIGIO, 2015	5000
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## GERMANY

### MOSEL

DR. BURKLIN WOLF 'ESTATE', RIESLING, 2015	5000
REICHSGRAF VON KESSELSTATT, RIESLING, 2014	6500

### NAHE

DONNHOF, RIESLING, 2014	6000
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# AUSTRIA

## KAMPTAL

DOMAINE GOBELSBURG, GRUNER VELTLINER, 2016 5500

# SPAIN

## PENEDES

VIN SOL, TORRES, GARNACHA BLANCA AND PARELLADA, 2015 5000

FRANSOLA, TORRES, SAUVIGNON BLANC, 2015 6000

# AUSTRALIA

## BAROSSA VALLEY

LINDEMAN'S CHARDONNAY, 2015 5000

PENFOLDS KOONUNGA HILLS, CHARDONNAY, 2014, 2015 5500

OXFORD LANDING, SAUVIGNON BLANC, 2015 5500

OXFORD LANDING, CHARDONNAY, 2015 5500

## ADELAIDE HILLS

D'ARENBERG, THE OLIVE GROVE, CHARDONNAY, 2012, 2016 5500

D'ARENBERG, THE BROKEN FISHPLATE, SAUVIGNON BLANC, 2014 6000

## COONAWARRA

PENELEY ESTATES ARADIA, CHARDONNAY, 2009 5750

## HUNTER VALLEY

MOUNT PLEASANT, PHIL RYAN, CHARDONNAY, 2010 6500



# NEW ZEALAND

## MARLBOROUGH

VILLA MARIA, PRIVATE BIN, RIESLING, 2013	6000
VILLA MARIA, PRIVATE BIN, CHARDONNAY, 2014	6500
SAINT CLAIR, PIONEER BLOCK, TAJ CELLAR SELECTION, SAUVIGNON BLANC, 2015	6500
VILLA MARIA, PRIVATE BIN, SAUVIGNON BLANC, 2016	7000
CLOUDY BAY, CHARDONNAY, 2012	7000
CLOUDY BAY, SAUVIGNON BLANC, 2015	7000

# SOUTH AFRICA

## WESTERN CAPE

THE WOLFTRAP, VIOGNIER, CHENIN BLANC AND GRENACHE BLANC, 2015	5000
MEERLUST, CHARDONNAY, 2011	5500
RUPERT & ROTHSCHILD, BARONESS NADINE, CHARDONNAY, 2012	6000

# CHILE

## CASABLANCA VALLEY

CALITERRA RESERVE, CHARDONNAY, 2016	5000
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## CURICO VALLEY

MONTES RESERVE, SAUVIGNON BLANC, 2016	5500
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## LEYDA VALLEY

VINA TARAPACA, CHARDONNAY, 2015, 2016	5500
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# ARGENTINA

## MENDOZA

BODEGA NORTON, CHARDONNAY, 2016 5000

# UNITED STATES OF AMERICA

## CALIFORNIA

DE LOACH VINEYARDS, CHARDONNAY, 2016 6000

## NAPA VALLEY

CLOS PEGASE, CHARDONNAY, 2002 7000

HONIG, SAUVIGNON BLANC, 2015 7000

CAKEBREAD CELLARS, SAUVIGNON BLANC, 2015 9500

CAKEBREAD CELLARS, CHARDONNAY, 2014 12000

## WASHINGTON STATE

TWO VINES, RIESLING 5000

## COLUMBIA VALLEY

CHATEAU ST. MICHELLE INDIAN WELL, RIESLING, 2015 6000

# INDIA

## NASHIK

SULA, RIESLING 5500

## SOLAPUR

J NOON, SAUVIGNON BLANC, 2017 10000

# RED WINES

## FRANCE

### BURGUNDY

ALBERT BICHOT, CHATEAU DE VARENNES, BEAUJOLAIS VILLAGES, GAMAY, 2017	5500
LOUIS JADOT, BEAUJOLAIS VILLAGES, GAMAY, 2013	5500
ALBERT BICHOT, DOMAINE DU PAVILLON, POMMARD CLOS DES URSULINES MONOPOLE, PINOT NOIR, 2013	22500
LOUIS JADOT, POMMARD, PINOT NOIR, 2013	22500

### BORDEAUX

DOMAINES BARONS DE ROTHSCHILD, LAFITE LEGENDE R, ROUGE, CABERNET SAUVIGNON AND MERLOT	5000
MOUTON CADET ROUGE, BARON PHILIPPE DE ROTHSCHILD, MERLOT, CABERNET SAUVIGNON AND CABERNET FRANC, 2014	5500
CHATEAU DE FONTENILLE ROUGE, AOC, MERLOT, CABERNET SAUVIGNON AND CABERNET FRANC	6000
CHATEAU MALMAISON, BARON EDMOND DE ROTHSCHILD, MERLOT AND CABERNET SAUVIGNON, 2007	9000
DOMAINES BARONS DE ROTHSCHILD, LAFITE RESERVE SPECIALE, MERLOT AND CABERNET SAUVIGNON, 2016	11000

### RHONE

BARTON & GUESTIER, 'PASSPORT' ROUGE AOC, SYRAH, CARIGNAN AND GRENACHE, 2016	5000
SAINT COSME LITTLE JAMES BASKET PRESS, GRENACHE	5500
E. GUIGAL, CÔTES DU RHÔNE, SYRAH, GRENACHE AND MOURVÈDRE, 2014	6000
E GUIGAL, CROZES HERMITAGE ROUGE, SYRAH, 2015	8000
E. GUIGAL, CHATEAUNEUF – DU - PAPE ROUGE, GRENACHE, SYRAH AND MOURVÈDRE, 2015	12500
ALBERT BICHOT, CHATEAUNEUF – DU - PAPE ROUGE, GRENACHE, SYRAH AND MOURVÈDRE, 2013	12500
E. GUIGAL, COTE-ROTIE, BRUNEET BLONDE DE GUIGAL, SYRAH AND VIOGNIER, 2010	16000

# ITALY

## PIEDMONT

MARCHESI DI BAROLO, BAROLO DOCG, NEBBIOLO, 2011	8500
MARCHESI DI BAROLO, BARBARESCO DOCG, NEBBIOLO, 2013	8500
MARCHESI DI BAROLO, DOLCETTOD'ALBA DOC, DOLCETTO	8500
MARCHESI DI BAROLO, BARBERAD'ALBA DOC, BARBERA AND NEBBIOLO	8500

## SICILY

ZONIN, NERO D'AVOLA AND MERLOT, 2016	5000
DONNAFUGATA, SEDARA IGT, NERO D'AVOLA, 2016	6500

## TUSCANY

PALAIS CASTELLANI TOSCANA IGT, SANGIOVESE, 2016	5000
FRESCOBALDI CASTIGLIONI, CHIANTI DOCG, SANGIOVESE, 2016	5000
ZONIN, CHIANTI DOCG, SANGIOVESE	5000
LA BRANCAIA TRE IGT ROSSO TOSCANA, SANGIOVESE, MERLOT AND CABERNET SAUVIGNON, 2014	7000
CASTELLO DI BOSSI, CHIANTI CLASSICO DOCG, SANGIOVESE, 2013	8000
QUERCIABELLA, AGRICOLA, QUERCIABELLA, CHIANTI CLASSICO, DOCG, SANGIOVESE, 2014	8500
ILPOGGIONE, BRUNELLO DI MONTALCINO, SANGIOVESE, 2011	15000
CASTELLO BANFI, BRUNELLO DI MONTALCINO, DOCG, SANGIOVESE, 2013	20000
RENIERI, BRUNELLO DI MONTALCINO, DOCG, SANGIOVESE, 2010	20000
CASTELLO BANFI, POGGIO ALLE MURA, BRUNELLO DI MONTALCINO, DOCG, SANGIOVESE, 2012	20000
FRESCOBALDI, CASTEL GIOCONDO, BRUNELLO DI MONTALCINO DOCG, SANGIOVESE	20000

# AUSTRIA

## BURGENLAND

HEINRICH DORFLAGEN, PINOT NOIR, 2014 6000

## DANUBE

SCHLOSS GOBELSBURG, ZWEIGELT 5500

# SPAIN

## RIOJA

CAMPO VIEJO, TEMPRANILLO, 2015 5000

# AUSTRALIA

## BAROSSA VALLEY

OXFORD LANDING, MERLOT, 2016 5500

OXFORD LANDING, CABERNET SHIRAZ, 2014 5500

LINDEMAN'S SHIRAZ CABERNET, 2015 5500

## MCLAREN VALE

D'ARENBERG, THE LAUGHING MAGPIE, SHIRAZ AND VIOGNIER, 2010, 2011 8000

D'ARENBERG, THE IRONSTONE PRESSINGS, GRENACHE, MOURVEDRE, SYRAH, 2013 15500

## MARGARET RIVER

LEEUWIN ESTATE, ART SERIES, SHIRAZ, 2013 10500

LEEUWIN ESTATE, ART SERIES, CABERNET SAUVIGNON, 2013 10500

# SOUTH AFRICA

## WESTERN CAPE

KUMALA, PINOTAGE, 2016	5000
RUPERT & ROTHSCHILD CLASSIQUE, CABERNET SAUVIGNON, MERLOT AND PINOTAGE, 2012, 2014	7000
MEERLUST, MERLOT	9000

# NEW ZEALAND

## MARLBOROUGH

SAINT CLAIR, PINOT NOIR, 2016, 2017	6500
VILLA MARIA, PINOT NOIR, 2016	7000
VILLA MARIA, PRIVATE BIN, MERLOT AND CABERNET SAUVIGNON, 2013, 2015	7500
CLOUDY BAY, PINOT NOIR, 2016	8000

# CHILE

## VALLE CENTRAL

CONO SUR TOCORNAL, MERLOT, 2017	4500
CONO SUR, BICICLETA, PINOT NOIR, 2011	4500

## MAIPO VALLEY

BARON PHILIPPE DE ROTHSCHILD ESCUDO ROJO, CABERNET SAUVIGNON, SYRAH, CARMENERE AND CABERNET FRANC, 2013	6000
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# UNITED STATES OF AMERICA

## CALIFORNIA

DE LOACH VINEYARDS, ZINFANDEL, 2016 6500

## NAPA VALLEY

KENDALL JACKSON VINTNERS RESERVE, PINOT NOIR, 2016 6000

KENDALL JACKSON VINTNERS RESERVE, ZINFANDEL, 2015 6500

THE PRISONER, CABERNET SAUVIGNON, SYRAH AND ZINFANDEL, 2013 12000

DUCKHORN VINEYARDS, MERLOT 17500

STAG'S LEAP CELLARS, ARTEMIS, CABERNET SAUVIGNON, 2013 19500

CAKEBREAD CELLARS, CABERNET SAUVIGNON, 2013 19500

OPUS ONE, CABERNET SAUVIGNON, PETIT VERDOT,  
CABERNET FRANC, MERLOT AND MALBEC, 2015 60000

## COLUMBIA VALLEY

CHATEAU ST. MICHELLE INDIAN WELLS, MERLOT, 2014 7000

# INDIA

## NASHIK

SULA DINDORI, RESERVE, SHIRAZ, 2018 5000

SULA, SATORI, TEMPRANILLO 5000

SULA, CABERNET SHIRAZ 5000

SULA RASA, SHIRAZ 6000

## SOLAPUR

FRATELLI MS, SANGIOVESE, CABERNET FRANC, SYRAH, 2017 5000

FRATELLI, SVARA, TAJ SIGNATURE PRIVATE LABEL, SANGIOVESE AND MERLOT 6500

FRATELLI, SETTE, CABERNET SAUVIGNON, SANGIOVESE AND MERLOT, 2015 7000

J NOON, CABERNET SAUVIGNON, 2017 11000

# FRANCE, GRAND CRUS AND PREMIER CRUS

## WHITE WINES

### BURGUNDY

#### CHABLIS

ALBERT BICHOT, DOMAINE LONG-DEPAQUIT, LES VAILLONS, CHABLIS PREMIER CRU, CHARDONNAY, 2014	30000
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## RED WINES

### BURGUNDY

#### COTE DE NUITS

ALBERT BICHOT, DOMAINE DU CLOS, FRANTIN NUITS-SAINT-GEORGES, PINOT NOIR 2008, 2013	22500
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VINCENT GIRARDIN, CLOS DE VOUGEOT, GRAND CRU, PINOT NOIR, 2008	39500
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### BORDEAUX

#### MARGAUX

CHÂTEAU MARGAUX, 1ER GRAND CRU CLASSÉ, 1998	195000
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CHÂTEAU MARGAUX, 1ER GRAND CRU CLASSÉ, 2001	195000
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#### PAUILLAC

CHÂTEAU LAFITE ROTHSCHILD, 1ER GRAND CRU CLASSÉ, 1992	195000
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CHÂTEAU LAFITE ROTHSCHILD, 1ER GRAND CRU CLASSÉ, 1999	195000
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CHÂTEAU MOUTON ROTHSCHILD, 1ER GRAND CRU CLASSÉ, 1994	195000
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CHÂTEAU MOUTON ROTHSCHILD, 1ER GRAND CRU CLASSÉ, 1999	195000
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CHÂTEAU LATOUR, 1ER GRAND CRU CLASSÉ, 1991	195000
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CHÂTEAU LATOUR, 1ER GRAND CRU CLASSÉ, 1994	195000
CHÂTEAU LATOUR, 1ER GRAND CRU CLASSÉ, 1997	195000
CHÂTEAU LATOUR, 1ER GRAND CRU CLASSÉ, 1999	195000

## ST EMILION

CHÂTEAU CHEVAL BLANC, 1ER GRAND CRU CLASSÉ A, 1993	195000
CHÂTEAU CHEVAL BLANC, 1ER GRAND CRU CLASSÉ A, 1994	195000

# ITALY, SUPER TUSCANS AND PREMIUM WINES

## RED WINES

### TUSCANY

GAJA, CA'MARCANDA "PROMIS", TOSCANA IGT, MERLOT, SYRAH AND SANGIOVESE, 2012	12500
BRANCAIA ILATRAIA, IGT ROSSO TOSCANA, CABERNET SAUVIGNON, PETIT VERDOT, CABERNET FRANC, 2013	15500
TENUTA LUCE DELLA VITE, LA VITELUCENTE IGT, MERLOT AND SANGIOVESE, 2012, 2014	17500
LUCE DELLA VITE, LUCE IGT, MERLOT AND SANGIOVESE, 2012	42500

### PIEDMONT

GAJA, GROMIS, BAROLO DOCG, NEBBIOLO	37500
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# ROSÉ, DESSERT WINES AND SAKE

## ROSE WINES

FRATELLI ROSE, SANGIOVESE, 2017 - SOLAPUR, INDIA	4500
E.GUIGAL, TAVEL, GRENACHE, CINSAULT, CLAIRETTE AND SYRAH - RHONE, FRANCE	7000

## DESSERT WINES

SULA LATE HARVEST 375 ML, CHENIN BLANC, 2017 - NASHIK, INDIA	4000
SULA LATE HARVEST, CHENIN BLANC, 2017 - NASHIK, INDIA	5500
BARON PHILIPPE DE ROTHSCHILD, RESERVE MOUTON CADET, SAUTERNES, SÉMILLON, SAUVIGNON BLANC AND MUSCADELLE, 2012 -BORDEAUX, FRANCE	7000

## SAKE

MASUMI, TOKUSEN 300 ML STYLE - HONJOZO - NAGANO, JAPAN	6500
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# NON ALCOHOLIC BEVERAGES

## MOCKTAILS

<b>MIRCH MASALA</b> Orange juice, chopped chilli, tabasco and soda	325
<b>KIWI PUNCH</b> Kiwi, pineapple juice and apple juice	325
<b>THREE MUSKETEERS</b> Carrot and bell pepper juice with coconut water	325
<b>APPLE BREEZE</b> Apple juice, cranberry juice, sweet and sour mix	325
<b>TC PASSION</b> Tender coconut water, passion fruit syrup and pomegranate	325
<b>APPLE AND ORANGE SANGRIA</b> Orange juice, melon, pomegranate, apple and orange	325
<b>CRAN AND ROSEMARY COOLER</b> Cranberry juice, orange juice, rosemary water	325
<b>FLAVOURED ICED TEA</b> Peach / Apple / Passion Fruit / Lemon	325
<b>STRAWBERRY BASIL LEMONADE</b> Strawberry, basil leaves and lemonade	325

## AERATED BEVERAGES

<b>FRESH LIME SODA / WATER</b>	275
<b>COKE / DIET COKE / SPRITE</b>	275
<b>TONIC WATER</b>	275
<b>GINGER ALE</b>	275
<b>ENERGY DRINK</b>	375

# HOT AND COLD BEVERAGES

<b>MILKSHAKES</b> CHOCOLATE / STRAWBERRY / VANILLA / BANANA	350
<b>COLD COFFEE</b>	350
<b>HOT CHOCOLATE / HORLICKS / BOURNVITA</b>	350
<b>WHOLE MILK</b> 2% low-fat, or soya bean milk, served hot or cold	300
<b>BADAM MILK</b> Milk flavoured with almond and safron, served hot or cold	300

## COFFEE

<b>ESPRESSO</b>	300
<b>DOPPIO</b>	300
<b>RISTRETTO</b>	300
<b>CAPPUCCINO</b>	300
<b>CAFÉ LATTE</b>	300
<b>SOUTH INDIAN FILTER COFFEE</b>	300
<b>DECAFFEINATED COFFEE</b>	300

## NON ALCOHOLIC BEVERAGES

### TEA

<b>ENGLISH BREAKFAST</b>	300
<b>EARL GREY</b>	300
<b>EUROPEAN CAMOMILE</b>	300
<b>ASSAM BLACK TEA</b>	300
<b>MASALA TEA</b>	300

# OTHER BEVERAGES

FRESHLY SQUEEZED FRUIT JUICE	400
CANNED JUICE	275
TENDER COCONUT WATER	325
LASSI / BUTTERMILK	300
KINLEY	275
HIMALAYAN MINERAL WATER	275
PERRIER (750 ML)	450
PERRIER (330 ML)	195

# CIGARS AND CIGARETTES

## CIGARS

### **ANDRE GARCIA SHORTIE SUNGROWN DOMINICAN REPUBLIC** 2000

An aged cigar with smooth draw and finish with a hint of wood and leather.

Ideal cigar for those who prefer shorter but intensive smoking pleasure.

Length - 4 ½" Ring Gauge - 48

Smoking Time - 30 to 35 minutes\*

### **ANDRE GARCIA TORO NATURAL, DOMINICAN REPUBLIC** 3000

A cigar with distinctly spice but pleasantly harmonious smoke.

Length - 6" Ring Gauge - 50

Smoking Time - 45 to 60 minutes\*

### **ROMEO Y JULIETA – ROMEO NO.3 (T), CUBA** 3200

This half corona is a light cigar when compared to its siblings of the Romeo Y Julieta label.

It is sold in a cedar lined aluminum tube and is well suited for beginners.

Length – 4.61" Ring Gauge – 40

Smoking Time: 25 to 35 minutes\*

### **ROMEO Y JULIETA – PETIT CHURCHILLS (T), CUBA** 4200

The cigar is medium bodied and shows a great deal of complexity in the start.

Flavors of coffee, fruits, leather and dark chocolate are sharp and dominant, with hints of cedar on the background and ends with tastes of bitter chocolate, earth, leather and cedar, with the sweeter flavors subsiding.

Length – 4.00" Ring Gauge – 50

Smoking Time: 30 to 35 minutes\*

### **COHIBA ROBUSTO, CUBA** 4800

The Cohiba Robustos is one of the cigars that has greater acceptance amongst select smokers and one of the most desired Habanos. The flavors intensify during the second and last third of the smoke, with an aroma that echoes honey, wood and pepper.

Length – 4.88" Ring Gauge – 50

Smoking Time: 30 to 45 minutes\*

### **ROMEO Y JULIETA – CHURCHILLS, CUBA** 5500

This Churchill is powerful and yet disarmingly smooth that can seduce the

most seasoned cigar lover. Robust and complex in its multitude of flavors which include vanilla, coffee, tropical fruit, wood, cocoa, nuts, herbs and flowers.

Length – 7.00" Ring Gauge – 47

Smoking Time: 50 to 75 minutes\*

Actual smoking time may differ from person to person.

All prices are in Indian Rupees and inclusive of government taxes.

# CIGARETTES

<b>GOLD FLAKE KINGS (PACK OF TEN CIGARETTES)</b>	350
<b>WILLS CLASSIC MILDS</b>	650
<b>MARLBORO LIGHTS</b>	650
<b>BENSON AND HEDGES BLUE GOLD</b>	650