

COCKTAILS

Rose Coupette 14.00

Belvedere vodka, rhubarb, vanilla, rose, lychee and jasmine foam

Bengal Punch 14.00

Diplomatico Mantuano rum, falernum, pomegranate, mint, kokum, patchouli, whisky barrel aged bitters

Tamarind Cup 14.00

Tapatio Reposado tequila, Kamm and Sons British Aperitif, blood orange, tandoor-roasted pineapple cordial, tamarind, chilli

Masala Negroni 14.00

Chai-infused Beefeater 24 gin, Amaro Averna, Campari, Belsazar Red vermouth

Ghee-Washed Old-Fashioned 15.00

Ghee-washed Buffalo Trace bourbon, Pedro Ximénez, fig marmalade, black walnut bitters

Zaffran Gin Fizz 15.00

Beefeater 24 gin, saffron, pistachio orgeat, cardamom, orange flower, lassi, lemon soda

Sharbat Mule 15.00

Belvedere vodka, kumquat, mango and turmeric shrub, ginger, curry leaf, soda

Himalayan Sour 15.00

Amrut Peated whisky, Rittenhouse 100 Rye whiskey, Italicus Rosolio di Bergamotto, red pepper, coriander seed, lemon, egg white, Of Ayurveda bitters

NON-ALCOHOLICS

Iced Chai 7.00

House masala chai, pomegranate molasses, vanilla

Long Lychee 7.00

Lychee, rhubarb, raspberry, kokum, rosewater

Shrub Mojito 7.00

Mango and turmeric shrub, pineapple, mint, lime, soda

House Lassi 7.00

Pistachio orgeat, saffron, cardamom, yoghurt

APERITIFS 50ml

Aperol Italy 11% 8.00

Belsazar Red Vermouth Germany 18% 8.00

Campari Italy 25% 8.00

Cocchi Americano Italy 16.5% 8.00

Italicus Rosolio di Bergamotto Italy 20% 10.00

Kamm & Sons British Aperitif England 33% 9.00

La Fée Absinthe Parisienne France 68% 14.00

Noilly Prat Dry Vermouth France 18% 8.00

Sipsmith London Cup England 29.5% 8.00

Suze Saveur d'Autrefois France 20% 8.00