

COCKTAILS

Grace and Elegance

Queen Street Spritz 15.00

blackberry and thyme-infused Cocchi Americano Rosa, Copenhagen sparkling tea, pomegranate soda

Honeyed Sling 15.00

Hennessy Fine de Cognac, pear, bay leaf honey, black cardamom, apple kombucha

Khus Cooler 14.00

Martin Miller's gin, cucumber, yuzu, lime, vetiver, guava soda

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

Strength and Character

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

Himalayan Sour 15.00

Amrut Peated whisky, Chauffe Coeur VSOP Calvados, red pepper, coriander seed, lemon, egg white, Of Ayurveda bitters

Ghee-Washed Old-Fashioned 15.00

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

NON-ALCOHOLICS

Rosella Highball 7.00

blood orange, hibiscus, cinnamon, pomegranate soda

Long Lychee 7.00

lychee, rhubarb, raspberry, kokum, rosewater

Shrub Mojito 7.00

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

Virgin Bengal Punch 7.00

pomegranate, spiced tea, lime, mint, kokum, patchouli

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 Rosa 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