

Bistro

featuring a grand selection of new world,
classic and contemporary cocktails
an extensive selection of spirits & liqueurs

All prices are in Indian rupees and exclude all applicable government taxes
We levy an optional service charge that is distributed among our colleagues. Please let us know if you would like to opt out of this charge.

Bistro specialty

Champagne mojito 425
Mojito made with rum and topped with sparkling wine

Apple mojito 350
Classic cuban drink with white rum muddled with cane sugar, lime and lots of mint, finished with sprite and laced with an aged rum, apple juice

Rosemary peach caipirinha 275
A staple in Brazil - cachaça muddled with lime and cane sugar over crushed ice, fresh rosemary and peaches

Waterlemon caiprioschka 275
A variation of the caipirinha made with vodka, lime and cane sugar over crushed ice with fresh watermelon

New world

Strangler 400
Mango puree and Jalapeño infused vodka shaken with mango nectar

New age mimosa 400
Fresh orange juice and triple sec finished with sparkling wine

Goosey melon 400
Firmly shaken vodka and midori

Blackberry pineapple bellini 400
Blackberry puree and pineapple cubes macerated in peach schnapps with sparkling wine

Watermelon vishnupriya 400
Fresh watermelon muddled with basil and spiked with vodka

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Modern classics

Bohemian breeze Fresh pineapple and coriander stalks macerated in vodka and finished with lime, cane sugar and ginger ale	350	The Hong Kong sling Gin accented with the purée of fresh lychees and finished with lime and soda	350
The vodka martini A classic vodka martini with olives	350	Galangal cosmopolitan Fresh ginger macerated in a classic cosmopolitan	350
Sexy on the beach Vodka and peach schnapps shaken with orange juice, cranberry juice and ginger	350	Planter's punch Old rum paired with orange juice, lime and sugar teased with a dash of angostura, grenadine and finished with sprite	275
Earl grey long island iced tea A combination of five premium earl grey tea and honey, first made at the time of the prohibition	350	Classic rum punch Old monk rum shaken with lemon, orange and pineapple juices	200
Smoked bloody mary Sea salted tomato juice spiked with single malt, and balanced with worcestershire and lime, fresh smoked tomatoes	350		

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The iced specialty

Frozen margarita Berry, lychee, lemon, passion fruit or melon and tequila	425	Frozen piña colada Fresh pineapples macerated with coconut milk, malibu and white rum	350
Frozen daiquiri Berry, kiwi-banana, passion fruit or mango mint and white rum	350	Frozen banana colada Fresh pineapple and bananas macerated with coconut milk, crème de banane and rum	350
Frozen mint julep A bourbon concoction of mint leaves lime and cane sugar	350	Frozen tequila colada Fresh pineapples macerated with coconut milk, rum and tequila	350

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Dessert bar

Muddy water Vodka, baileys and kahlúa blended with fresh cream and served frozen	400
The espresso martini Arabica espresso shot and kahlúa swirled into a vodka infused with freshly roasted coffee beans	400
After dark crush Rum and malibu layered over crushed ice with vanilla essence, coconut milk and finished with soda	275

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Aperitif

Campari	200
Martini bianco	150
Martini rosso	150
Martini extra dry	150
Ricard	150

Vodka

Kamasutra *	500
ED hardy *	500
Crystal head *	425
Pinky *	250
Ciroc	315
Grey goose	295
Absolut	200
42 Below	200
Smirnoff	150

Gin

Hendricks *	450
Tanqueray 10	300
Beefeater	175
Bombay sapphire	225
Gordon's	175
Tanqueray	175
Blue riband	100

Rum

Mount gay extra Old *	300
Mount gay eclipse	300
Cachaca	250
Malibu	200
Bacardi carta blanca	150
Ron zacapa	200
Old monk	100

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Beer

Corona	325
Heineken	150
Kingfisher ultra	150
Kingfisher	115
Tuborg	115
King's	100

Sherry

Harveys bristol cream	425
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Tequila

Don Julio blanco *	350
Café patron	350
El charro silver	195
El charro gold	195
Sierra tequila reposado gold	200
Jose cuervo reposado	200

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Cognac

Remy Martin *	8500
Louise XIII	
XO	1125
Hennessy *	900
XO	
Martell *	1025
XO	
Hennessy	425
VSOP	
Martell	400
VSOP	
Martell	325
VS	

Brandy

Honey Bee	125
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Scotch whisky

King George V *	2350	Johnnie walker green label	350	Blender's pride	125
Johnnie walker blue label *	850	Johnnie walker black label	275	Antiquity blue	125
Royal salute*	800	Chivas regal 12 yrs	275	Antiquity rare	200
Whyte & Mackay 19 yrs *	275	Johnnie walker red label	200	Vat 69	150
Chivas 18yrs*	425	Teacher's 50	250		
Whyte & Mackay 13 yrs	250	Black dog 12yrs	195		
Johnnie walker gold label *	350	Teacher's regular	195		

Other whiskey

Jack Daniel's Old no. 7	300	Jameson	195	Canadian Club	195
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Single malt whisky

Glenfiddich *	2500	Balvenie *	530	Aberfeldy *	350
thirty years		twelve years		twelve years	
Balvenie *	1000	Glenlivet *	500	Glenlivet *	420
twenty one years		eighteen years		fifteen years	
Talisker *	650	Glenfiddich *	500	Clynelish *	350
eighteen years		eighteen years		fourteen years	
Glenfiddich *	800	Glenfiddich *	400	Glenmorangie	425
twenty one years		fifteen years		ten years	
Balvenie *	650	Glenfiddich	325	Talisker	400
fifteen years		special reserve twelve years		ten years	
		Cardhu *	350		
		twelve years			

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Single malt whisky

Lagavulin *	500
Sixteen years	
Isle of jura	475
thirteen years	
Dalwhinnie	375
fifteen years	
Glenkinchie	350
ten years	

Oban	425
fourteen years	
Isle of jura	250
ten years	
Cragganmore	375
twelve years	

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Non alcoholic

Shirley temple Lime juice, sprite and a dash of grenadine	150	Virgin mary Tomato juice, worcestershire sauce, tabasco, lime , salt, black pepper	150	Perrier	225
Planter cooler Pineapple, orange and passion fruit juices topped with sprite	150	Virgin colada Pineapple juice, cocnut milk, cream	150	Red bull	220
Pinky mojo Guava juice, cream, grenadine	150	Fruit punch Pineapple juice, orange juice, mango juice, mixed with vanilla icecream	150	Fresh juice	200
Mango bite Cranberry juice, Vanilla Ice cream, Mango juice	150	Lassi Salted or sweet	150	Ginger ale	125
Virgin mojito Lime wedges , demerara sugar, mint leaves, topped with sprite	150			Tonic water	125
				Selection of soft beverages (Coke, sprite, diet coke, fanta, soda)	85
				Mineral water	60
				Bottled water	40

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Non alcoholic

Homemade lemonades	150
Rose scented	
Shikhanji	
Classic	
Homemade ginger ale	150
Guava lime	
Strawberry	
Lemon-cardamom	
Classic	
Selection of iced coffees	150
Classic	
Coconut	

Selection of iced teas	150
Pineapple mint	
Rose Scented	
Rose scented	
Green tea	
Mango lime	
Selection of milkshakes	150
Chocolate mint	
Strawberry banana	
Vanilla caramel	
Banana double cream	

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Coffees / Teas

Ristretto	150
Espresso	150
Double espresso	150
Café macchiato	150
Americano	150
Cappuccino	150
café latte	150
café mocha	150
Earl grey	150
English breakfast	150
Masala tea	150
Ginger tea	150
Peppermint tea	150
Chamomile tea	150

Should you wish your preferred coffees may also be served
'Double', 'Tall', 'Skinny' (with skim milk), 'Iced' or 'Flavoured'

- Our current flavour bar includes: caramel, hazelnut, almond, chocolate-mint, coconut, tiramisu, peach, strawberry

BISTRO BREAKFAST

🟢 **Fruitology**- “the fine art of personalized fruit service”
our diwa club’s specialist fruitologist will assist in selecting the freshest tropical fruits combined with roasted nuts, local sourced seeds, yoghurts and berry compotes

🔴 **Eggs any style**
choose from a selection of poached, boiled, scrambled, fried sunny side up, fried over easy served with your choice of pan fried bacon, hash brown, mushrooms, seared spinach and roasted cherry tomatoes

Specialties

🔴 **Shakshuka**
egg poached in tomato and pepper sauce served with warm pita

🔴 **Crab cake**
Indian spiced crab cake, curry hollandaise, paratha and tamarind essence

🔴 **Berry pancakes**
whipped ricotta, almonds and maple syrup

🔴 **Rum and raisin waffles**
whipped crème Chantilly, fruit compote and jaggery syrup

🔴 **Banana and date French toast**
whipped cream, roasted walnuts, maple syrup and caramelized banana

🔴 **Breakfast steak**
minute steak topped with a single fried egg sunny side served with hash brown and grilled tomato

Local favourites

🟢 **Puri bhaji**
deep fried whole wheat bread served with a spicy potato curry

🟢 **Dosa**
plain, masala or cheese
rice pancake accompanied by two types of chutney and lentil stew

🟢 **Idli**
steamed rice dumpling served with two types of chutney and lentil stew

🟢 **Local breakfast special of the day**
please ask your server for the special of the day

🔴 **Ros omlette**
Goan delicacy of masala omelette with a spicy chicken curry served with pao

🔴 **Goan frittata**
roasted garlic potatoes, local pork chorizo, bell peppers and Goan pao bread

🔴 **Bhurji parantha**
masala scrambled eggs with Indian flat bread

Beverages hot

Selection of teas
please ask your server for our comprehensive range of teas

Coffee’s
espresso cappuccino
double espresso latte
americano

🟢 **Fresh juice**
carrot watermelon
orange tomato
apple cucumber
pineapple

🔴 **Morning bakery**
croissant, danish, doughnut, muffins
please ask your host for our daily specials
served with selection of homemade jams and preserves

🟢 **Cereology**-“the knowledgeable offering of artisan cereals”
bistro’s knowledgeable cereologists assist in combining roasted nuts, local sourced seeds, yoghurts and berry compotes with a selection of cereals

🟢 **Smoothie**
mango vanilla
banana strawberry
chocolate

🔴 **Crepe of the day**
ask your server for today’s sweet or savory crepe

🔴 **Open faced omelette**
skillet baked omelette with choice of fillings: tomato, cheese, onion, mushroom, herbs, chili and peppers

🔴 **Mediterranean omelette**
roasted cherry tomato, basil and olive oil seared prawns

🔴 **Masala egg benedict**
poached egg on a toasted English muffins with onion, tomato masala and green chilli hollandaise

🟢 **Baked beans and toast**
refried beans on a toasted brown bread

Healthy bites

🟢 **MASALA CHAAS**
spiced yoghurt drink

🟢 **Fresh curd**
home made live culture yoghurt

🟢 **Porridge**
cooked oat meal with honey and cinnamon

🟢 **Vitality juice**
a mix of vegetable and fruit juice of the day

🔴 **Egg white omelette**
fluffy omelette with a filling of your choice served with grilled tomato, side salad

🔴 **Ice creams**
A selection of homemade ice creams
ask your server for today’s selection

Beverages cold

Iced tea
pineapple and mint green tea
apple and chamomile mango and lime
orange and earl grey

Iced coffee
frozen cappuccino iced latte
iced Americano

BISTRO

11:00 to 22:30 hrs

STARTERS

- Moroccan marinated olives with homemade hummus 445
- Vine ripe cherry tomatoes, fresh bocconcini, basil pesto salad, balsamic and olive oil dressing 445
- Roasted beetroot, feta cheese, toasted almonds and rocket salad with shallot lemon vinaigrette 425
- Local lemongrass cured Atlantic salmon, cucumber, raddish and lemon zest cream 475
- Duck liver parfait, pear chutney, pickled cornichons white wine jelly with melba toast 595
- Crispy pork belly pan fried scallops, beetroot puree with sticky mustard seed dressing 645

SOUPS

- Traditional minestrone soup with rosemary focaccia 425
- Cream of locally grown white gourd with crispy pancetta 425

PLATTERS TO SHARE

- Selection of slow roasted peppers, char grilled garlic aubergine, thyme crumbed courgette stuffed organic tomatoes and pickled onion 595
- Selection of local and European cheeses, pear chutney and fresh apple slices 725
- Selection of local salamis, chorizos, hams, prosciutto, homemade pickles and chutney 725
(Accompanied with crackers, grissini, lavash and toasted baguettes)

LOCAL FAVOURITES

- Marinated local rechado cottage cheese steaks with organic farm tomatoes, home grown sprouts and onion salad 545
- Spiced chorizo, egg, shallots, tomato, laccha paratha, peri peri mayo and Goan salad 545
- Lemon mustard coriander prawn tail, rice crackers with fennel and lentil khichdi 625

PASTAS

- Homemade green peas, pumpkin and sweet corn ravioli with asparagus and warm fresh mozzarella, sundried tomatoes and pine nuts 675
- Classic fettuccini carbonara, bacon, egg yolks, shallots, mushrooms, parmesan and parsley 675
- Rigatoni bolognese or Napolitana with freshly shaved parmesan cheese and rosemary 675

BURGERS AND SANDWICHES

- Chick pea cumin, lemon coriander patty with marinated courgette and aubergine 495
- Crumbed chicken breast, orange coleslaw, red onion with peri peri mayonnaise 525
- Beef burger with onion jam, emmental cheese, fried egg, bacon, lettuce and tomato 545
- Alila Diwa club sandwich 545
- with avocado, lettuce, tomatoes, carrots and cucumber
- with fried egg, bacon, lettuce, tomato, poached chicken, avocado and mayonnaise

(All burgers and sandwiches served with homemade fries and tomato pineapple dip)

MAIN COURSE

- Wild mushroom risotto with thyme, parmesan and basil 675
- Baked "en papillote" with root vegetable and mix spices 675
- Beer batter fish and hand cut chips served with pea puree with tartar sauce 745
- Pan fried snapper, beetroot puree, braised fennel, baby onions and parsley oil 845*
- Pancetta poached chicken roulade, truffle potato puree, French beans tomato concasse, olives and capers 745
- Oven roasted lamb loin and rack, cumin braised carrots, green pea puree, baby leeks and lamb thyme jus 2250*
- Braised pork belly, star anise, caramelized gastric onions, roasted garlic pumpkin and pork reduction 925*

DESSERTS

445

- Grand Marnier and white chocolate mousse, drunken figs, pistachio biscotti and red wine reduction
- Vanilla and caramelized pineapple parfait, cinnamon spiced pineapple compote with crisp pineapple wafers
- Fresh berries mille-feuille, crisp layered pastry
- Crème patisserie and raspberry sorbet
- Local lemongrass infused pannacotta, fresh papaya, passion fruit coulis with hazelnut shortbread
- A selection of fresh seasonal fruits, marinated in honey and mint, orange meringue, homemade orange sorbet
- A selection of homemade ice creams and sorbets ask your server for today's selection

Items marked as * are not included in any package

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“One cannot think well, love well, sleep well, if one has not dined well.”
- Virginia Woolf, *A Room of One's Own*

At Alila Diwa Goa we focus on using high quality produce from the local region as far as possible and cooking your meal with passion. Your health and culinary satisfaction is our priority. We invite you to explore and enjoy our gastronomic repertoire which we believe is an integral part of travel.

Should you have any special dietary needs, please do inform your Host. We should be happy to tailor a menu to your satisfaction.

BREAKFAST- available from 0700 hrs to 1900 hrs

 Eggs any style 255

Choose from a selection of: -

Poached

Boiled

Scrambled

Fried sunny side up

Fried over easy

Served with your choice of:

-  **Hash brown**
-  **Mushroom**
-  **Seared spinach**
-  **Roasted cherry tomatoes**
-  **Pan fried chorizo**
-  **Bacon**

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	Crab cake Indian spiced crab cakes curry hollandaise, tamarind essence with paratha	425
	Berry pancake whipped cream, almonds and maple syrup	300
	Rum and raisin waffles whipped cream, fruit compote and jaggery syrup	300
	Banana and date French toast whipped cream, roasted walnuts, maple syrup and caramelized banana	295
	Crêpe of the day ask your host for sweet or savoury crepe	295
	Morning bakery basket ask your host for our daily special	275
	Open_faced omelette skillet baked omelette with your choice of fillings: tomato, cheese, onion, mushroom, herbs, chilli, ham and mixed peppers	295
	Mediterranean omelette roasted cherry tomato, basil, olive oil and seared prawns	325

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BEVERAGES

Selection of tea - serves one (please ask your host for our range)	180
Freshly brewed coffee pot - serves one	180
Decaffeinated coffee pot - serves one	180
Plain or sweet or salted lassi	180
Hot chocolate - serves one	180
Milk / low fat milk	180
Selection of fresh fruit juices (please ask your host for our range)	180
Selection of fresh vegetable juices (please ask your host for our range)	180

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APPETIZERS

available from 1100hrs to 2230hrs

 Moroccan marinated olives with homemade hummus	415
 Vine ripe cherry tomatoes, fresh bocconcini, basil pesto salad, balsamic and olive oil dressing	395
 Roasted beetroot, feta cheese, toasted almonds and rocket salad with shallot lemon vinaigrette	395
 Local lemongrass cured Atlantic salmon, cucumber, raddish and lemon zest cream	445
 Duck liver parfait, pear chutney, pickled cornichons white wine jelly with melba toast	595
 Crispy pork belly, pan fried scallops, beetroot puree with sticky mustard seed dressing	615

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SOUPS

available from 1100hrs to 2230hrs

- | | |
|---|-----|
|  Traditional minestrone soup with rosemary focaccia | 395 |
|  Cream of locally grown white gourd with crispy pancetta | 395 |

LOCAL FAVOURITES

available from 1100hrs to 2230hrs

- | | |
|--|-----|
|  Marinated local rechado cottage cheese steaks with organic farm tomatoes, home grown sprouts and onion salad | 515 |
|  Spiced chorizo, egg, shallots, tomato, laccha paratha , peri peri mayo and Goan salad | 465 |
|  Lemon mustard coriander prawn tail, rice crackers with fennel and lentil khichdi | 545 |

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PASTAS

available from 1100hrs to 2230hrs

- | | |
|---|-----|
|  Homemade green peas, pumpkin and sweet corn ravioli with asparagus and warm fresh mozzarella, sundried tomatoes and pine nuts | 565 |
|  Classic fettuccini carbonara, bacon, egg yolks, shallots, mushrooms, parmesan and parsley | 645 |
|  Rigatoni bolognaise or Neapolitana with freshly shaved parmesan cheese and rosemary | 595 |

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BURGERS AND SANDWICHES

available from 1100hrs to 2230hrs

 Chick pea, cumin, lemon, coriander patty with marinated courgette and aubergine	465
 Crumbed chicken breast, orange coleslaw, red onion with peri peri mayonnaise	465
 Beef burger with onion jam, emmental cheese, fried egg bacon, lettuce and tomato	515
Alila Diwa club sandwich	515
 with avocado, lettuce, tomatoes, carrots and cucumber	
 with fried egg, bacon, lettuce, tomato, poached chicken, avocado and mayonnaise	

(All burgers and sandwiches served with homemade fries and tomato pineapple dip)

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MAIN COURSE

available from 1100hrs to 2230hrs

 Wild mushroom risotto with thyme, parmesan and basil	645
 Baked “en papillot” with root vegetable and mix spices	645
 Beer batter fish and hand cut chips served with pea puree with tartar sauce	695
 Pan fried snapper, beetroot puree, braised fennel, baby onions and parsley oil	765
 Pancetta poached chicken roulade, truffle potato puree, French beans tomato concasse, olives and capers	715
 Braised pork belly, star anise, caramelized gastric onions, roasted garlic pumpkin and pork reduction	765

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DESSERT

395

available from 1100hrs to 2230hrs

-  Grand Marnier and white chocolate mousse, drunken figs, pistachio biscotti and red wine reduction
-  Vanilla and caramelized pineapple parfait, cinnamon spiced pineapple compote with crisp pineapple wafers
-  Fresh berries mille-feuille, crisp layered pastry
-  Crème patisserie and raspberry sorbet
-  Local lemongrass infused pannacotta, fresh papaya, passion fruit coulis with hazelnut shortbread
-  A selection of fresh seasonal fruits, marinated in honey and mint, orange meringue, homemade orange sorbet
-  A selection of homemade ice creams and sorbets (ask your server for today's selection)

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NIGHT

available from 2300hrs to 0700hrs

Soup and Salads

- | | |
|---|-----|
|  Classical minestrone
hearty tomato and vegetable soup | 365 |
|  Fresh garden salad
iceburg lettuce, vine ripe tomatoes, avocado, Spanish onion
with herb and lemon shallot dressing | 365 |
|  Chicken and sesame salad
marinated chicken, red and Chinese cabbage, coriander
leaves with honey mustard dressing | 465 |

Sandwiches, Burgers and more

- | | |
|--|-----|
|  Vegetable burger
chick pea vegetable patty, tomatoes, lettuce and herb tomato relish | 445 |
|  Crispy chicken burger
crumbed chicken breast with cheddar, drizzled BBQ sauce and
sesame burger bun | 465 |
|  Traditional club sandwich
classical combination of fried egg, roast chicken, bacon
with lettuce and tomato | 495 |
|  grilled vegetable with lettuce and tomato | |

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NIGHT

available from 2300hrs to 0700hrs

Mains

 Paneer saagwala cottage cheese in a spinach gravy	465
 Dal Studio traditional dal makhani from Spice Studio, our award winning restaurant	415
 Subz biryani served with salan, raita and laccha onion	515
 Murgh tikka makhan methi chicken specialty enhanced with fresh fenugreek leaves	495
 Bhoona gosht masala spiced oven roasted lamb scallops served with onions and tomato sauce	595
 Murgh biryani served with salan, raita and laccha onion	545
 Steamed basmati rice	270
 Indian breads (tawa paratha and phulka)	145

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Dessert

 Fresh cut fruits	365
 Kesari pista rasmalai	365
 Ice cream – ask your server for today’s selection	395
 Tiramisu	395

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Beverage

Aperitif

Martini Extra dry / Rosso 150

Vodka

Grey Goose 295

Belvedere 215

Absolut 200

Rum

Bacardi Carta Blanca 150

Old Monk 100

Scotch

J.W Black Label / Chivas 12 275

J.W Red Label 200

Teachers 50 250

Black Dog 195

Single Malt

Glenfiddich 12 325

Dalwhinnie 15 375

Glenkinchie 375

Talisker 10 400

Cragannmore 12 375

Oban 14 425

Our standard measure is 30 ml for all spirits

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American Whiskey	
Jack Daniels	300
Canadian Club	195
Gin	
Bombay Sapphire	225
Beefeater	175
Tanqueray 10	300
Beers (330ml)	
Kingfisher Premium / Tuborg	115
Kingfisher ultra	150
Corona (355ml)	325
Non Alcoholic	
Red bull	220
Fresh juice	200
Preserved juice	130
Tonic water	125
Ginger ale	125
Coke / Fanta / Sprite / Diet Coke	85
Soda	85

Our standard measure is 30 ml for all spirits

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Wines

Red Wine

Neil Joubert Pinotage	3000
Tarapaca Cabernet Sauvignon	2200
Fratelli Sangiovese	2500
Grovers Cabernet Shiraz	1700

White Wines

Neil Joubert Chardonnay	3000
Tarapaca Terroir Peritas	3600
Fratelli Sauvignon blanc	2500
Grovers Sauvignon Blanc	1700

Champagne

Moet Brut	8500
Bollinger Brut	7000

Rose Wine

Fratelli Rose	1700
Vallonne Rose	1700

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