



Kebab  
&  
KURRY



## VEGETARIAN

- **SAMOSA** 🍷 🥛 🌿 16  
*A fried South Asian pastry with a savory filling, typically containing spiced potatoes, onions, and green peas.*
- **TANDOORI MALAI BROCCOLI** 🍷 🥛 18  
*Fresh broccoli marinated in yogurt, cheese, and crushed mustard, cooked in a clay oven.*
- **SUBZI KA TIKKI** 🥛 🍷 🌿 18  
*Mixed vegetables minced with spices, and cooked on a clay oven plate with butter. Served with a tangy chili sauce.*
- **LAL MIRCH PANNER TIKKA** 🥛 🍷 20  
*Fresh cottage cheese marinated in salt, red chili, crushed black pepper, and char-grilled.*



SUBZI KA TIKKI

## CHICKEN

- **SAFFRON MURGH MALAI KEBAB** 🍷 🥛 23  
*Creamy boneless chicken kebabs marinated in cream cheese, yoghurt, malt vinegar, cardamom, saffron, green chili, and coriander - grilled in the tandoor.*
- **MURGH ANGAAR** 🥛 🍷 25  
*Chicken thigh spiced with cumin, garam masala, red chili flakes, and yoghurt.*
- **TANDOORI CHICKEN** 🥛 🍷 26  
*Chicken Leg and Breast, spiced with ginger, garlic, garam masala, degi mirchi (Indian special chili powder), and yoghurt*
- **CHICKEN SUKKA** 🥛 🍷 28  
*Boneless chicken chunks sautéed with onions, garlic, and Southern spices, served in authentic Indian style.*

## SEAFOOD

- **TAWA MACHI** 🐟 🥛 🍷 26  
*Fresh fish marinated in a mixture of ginger, garlic, fennel, cumin, peppercorn, chili, and lime, then pan-fried.*
- **TANDOORI JHINGA** 🐟 🥛 🍷 32  
*Jumbo prawns marinated in a whole-spice-infused mixture of yogurt, red chili, and turmeric, skewered and roasted over a charcoal fire.*
- **PRAWN SUKKA** 🐟 🥛 🍷 32  
*Prawns marinated in spices, sautéed with onions, garlic, and Southern spices.*







PRAWN SUKKA





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## LAMB & MUTTON

- MUTTON SUKKA**   28  
*Boneless mutton chunks marinated overnight in spices, sautéed with onions, garlic, and Southern spices.*
- GOSHT SEEKH KEBAB**   30  
*Tender kebab of minced lamb, herbs, and spices, coated with assorted peppers, and roasted on a sigri.*

## FROM THE POT

- BHINDI DO PAYAZA**    18  
*Okra tossed with shallots, homemade crushed spices, and tempered with garlic.*
- PEPPER MUSHROOM**  18  
*Mushrooms sautéed with Southern spices: black pepper, fennel, onion, and garlic.*
- DAL MAKHANI**   18  
*Black lentils soaked and tandoor-cooked overnight, finished with cream, butter, and tomato.*
- DAL TADKA**    18  
*Yellow lentils tempered with cumin, garlic, onion, tomato, and asafetida, finished with ghee, and fresh coriander.*
- KADAI SUBZI**    20  
*Garden-fresh vegetables sautéed with diced onions and bell peppers, seasoned with garlic, cumin, and crushed spices.*
- ALOO GOBI**    20  
*Diced potato and cauliflower, tempered with cumin, asafetida, green chilis, and coriander.*
- KADAI PANEER**    22  
*Cottage cheese tossed with diced onions and bell peppers, tempered with garlic, cumin, and crushed spices.*
- PANEER LABABDAR**    22  
*Cottage cheese in a garlic-cumin tempered onion-tomato gravy, finished with cream, butter, chopped capsicum, and spices.*



KADAI PANEER



VEG



NON-VEG



GLUTEN



SPICY



DAIRY



SEAFOOD



NUTS



SESAME



LENTILS



MEAT

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## FROM THE POT

-  **PALAK GOSHT**   26  
*Mutton cooked with spinach, onion, tomato, chili, and garlic.*
-  **MURGH TIKKA LAL MIRCH MASALA**    26  
*Char-grilled chicken morsels, cooked in a rich tomato gravy with a blend of special spices.*
-  **KADAI MURGH**    26  
*Chicken morsels sautéed with garlic, and mixed with diced vegetables, crushed spices, in an onion-tomato gravy, and finished with cream, fenugreek leaves, and coriander.*
-  **CHICKEN RASILA**  28  
*Bone in Chicken cooked with onion, tomato, and a cumin-garlic tempering.*
-  **FISH CURRY**   29  
*Fish cooked in a spicy, tangy curry, with shallots, garlic, and coconut milk.*
-  **PRAWN MOLEE**  35  
*Prawns cooked in a creamy coconut milk curry with ginger, garlic, and curry leaves.*
-  **FISH MOLEE**  29  
*Fish cooked in a creamy coconut milk curry with ginger, garlic, and curry leaves.*
-  **CLASSIC BUTTER CHICKEN**   30  
*Clay oven-roasted morsels of chicken, cooked in a creamy tomato gravy, and finished with dried fenugreek leaves.*
-  **CHICKEN CHETTINADU**   30  
*Bone in chicken cooked with onion, tomato, and coconut curry, finished with 18 Southern spices.*
-  **LAMB KORMA**    32  
*Lamb simmered in a cashew and saffron gravy, with a hint of fennel, and cardamom.*
-  **MADRAS LAMB CURRY**    32  
*Lamb cooked with small onions and tomato, in a coconut curry, finished with crushed pepper, and Southern spices.*
-  **PRAWN CURRY**   34  
*Prawns cooked in a spicy, tangy curry with shallots, garlic and coconut milk.*



VEG



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## BIRYANI

- SUBZ BIRYANI

🍲
🔥

24
- CHICKEN BIRYANI

🍲
🔥

30
- MUTTON BIRYANI

🍲
🔥

32
- JHINGA BIRYANI

🦐
🍲
🔥

32

*Seasonal vegetables, and aromatic basmati pulao rice, sealed and slow-cooked in its own dish, served with salad and raita.*

*Chicken and basmati rice cooked dum-style in subtly flavored chicken stock, finished in a sealed vessel, served with salad and raita.*

*Marinated lamb and aromatic basmati rice cooked in dum style, finished with brown onion, served with salad and raita.*

*Prawns cooked with fried onion, ginger-garlic paste, and Garam Masala, layered with long-grain basmati rice, served with salad and raita.*

## RICE and PULAO

- STEAMED BASMATI RICE

5
- JEERA PULAO

🍲

15
- MUTTER PULAO

🍲

15
- MASALA PULAO

🍲
🔥

18

*Perfectly cooked, aromatic long-grains of white rice.*

*Aromatic basmati pulao rice tempered with cumin seeds and spices, served with salad and raita.*

*Green peas and aromatic basmati rice, sealed and slow-cooked in its own dish, served with salad and raita.*

*Aromatic basmati pulao rice, tempered with onion, garlic, chili, and spices, served with salad, and raita.*



MASALA PULAO



VEG



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## BREADS

- **ROTI** 🌿 6  
*A plain and traditional whole wheat bread. | Plain or Butter*
- **NAAN** 🌿 6  
*Traditional Indian bread made from flour, cooked in a tandoor. | Plain or Butter.*
- **STUFFED NAAN**  
*Naan made with flour, cooked in tandoor, stuffed with*

  - 🌿 **Garlic** 7
  - 🌿 **Aloo Kulcha** 7
  - 🥛 🌿 **Cheese** 8
- **PARATHA** 🥛 🌿 7  
*Layered whole wheat flour bread cooked in a tandoor -  
Lacha paratha and Aloo paratha.*
- **GREEN SALAD** 7  
*Sliced garden-fresh vegetables, including tomato, onion,  
cucumber, carrot, and lime.*
- **KACHUMBER SALAD** 8  
*Dice of onion, tomato, and cucumber served with lime  
dressing.*



KACHUMBER SALAD

## DESSERT

- **HOME MADE ICE CREAM** 🍪 🥛 5  
*Kesar Pista (Saffron, Pistachio)  
Elaichi (Cardamom) Raising and Dates*
- **RASGULLA** 🍪 🥛 6  
*Soft cottage cheese dumplings, poached and soaked in saffron-flavored sugar syrup.*
- **SUJI KA HALWA** 🍪 🥛 🌿 8  
*Semolina cooked with milk, ghee, cardamom, and dried fruits.*
- **GULAB JAMUN** 🍪 🥛 10  
*Deep fried cottage cheese balls soaked in sugar syrup.*
- **SUMMER & WINTER** 🍪 🥛 10  
*Deep-fried cottage cheese balls soaked in hot sugar syrup, served with cold ice cream.*
- **RASMALAI** 🍪 🥛 🌿 10  
*Soft cottage cheese dumplings, poached and soaked in saffron-flavored milk with cardamom.*



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# CHOTA DHUNIYA

## A SMALL WORLD, BIG DREAMS

**KIDO KEBAB** 🍴 🌱 10

🍗 CHICKEN OR 🌱 PANEER OR 🌱 BROCCOLI

Creamy "kebabs" of your choice (chicken, paneer, or broccoli) marinated in cream cheese, yoghurt, malt vinegar, cardamom, saffron, and coriander, grilled in the tandoor.

🌱 **CHOTA BHEEM** 🍴 🌱 10  
**PANEER**

Cottage cheese, cooked in creamy tomato gravy, finished with dried fenugreek leaves.

🍗 **CHOTA BHEEM** 🍴 🌱 10  
**CHICKEN**

Clay oven-roasted chicken morsels in creamy tomato gravy, finished with dried fenugreek leaves.

🌱 **CHEESY NAAN** 🍴 🌱 4

Traditional Indian bread made with flour, loaded with cheese and cooked in a tandoor.

🍗 **POTATO FRIES WITH KETCHUP** 6

🌱 **KICHIDI** 🍴 4

Rice and lentil porridge, tempered with ghee, cumin, and asafetida.

🍗 **ICE CREAM** 🍴 🌱 4

**CARDAMOM OR PISTACHIO**

Rich and creamy Indian ice cream, garnished with chopped almonds.



VEG



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BEVERAGES





Wine does not have to be complicated, pretentious or too expensive, it needs to be delicious, selected wisely and shared with love ones. We are happy to offer discounts as below with good value for the wine bottle of your choice

- 35% All-Inclusive Premium guests
- 30% All-Inclusive guests
- 25% All residential guests

## CHAMPAGNE & SPARKLING \_\_\_\_\_ GLASS BOTTLE

### **DOM PERIGNON BRUT 2009, COTE DE BLANCS, VALLEE DE LA MARNE FRANCE 550**

*Blend of chardonnay and pinot nior. A complex and elegant aroma of citrus and toasted brioche*  
**MATCHES WELL WITH ALL TYPES OF FOOD**

### **CHAMPAGNE | MARTEL CUVEEVICTOIRE BRUT NV, AUBE CHAMPAGNE FRANCE 150**

*Blend of pinot meunier, Chardonnay and pinot nior. Very refreshing and gives flavors of citrus fruits*  
**BEST MATCHING FOOD: SEAFOOD, CRUNCHY SALADS**

### **SPARKLING GOLD PROSECCO DOC SPUMANTE BRU, VENETO ITALY 83**

*Grape variety Glera, Verdi and Pivot Bianco using charmat method to produce this specific prosecco*  
**BEST MATCHING FOOD: SEAFOOD DISHES WITH UMAMI FLAVORS**

### **\*GANCIA SPARKLING PROSE' BLANC BRUT, PIEDMONT ITALY 15 55**

*100% pinot nior grape. Gancia is Italy's first sparkling wine and were the official suppliers to the royal house of Savoy. The tasting notes are Fresh and Flora*  
**BEST MATCHING FOOD: OILY FOODS AND NOODLES**

### **#DON LUCIANO CHARMAT BRUT, LA MANCHA CASTELLA SPAIN 10 45**

*100% Airen Macabeo grapes yellow, pale and bright with thin and abundant bubbles creating a delicate and clean citrus and floral aroma*  
**BEST MATCHING FOOD: FRITTATA STYLE OMELETS, PANEER MAKHNI, SWEET & SOUR DISHES**

### **#CAVA MONTCADI BRUT NV 10 40**

*Pale yellow with soft green tints, clean and pleasant, with aromatic fruit and floral notes.*  
**BEST MATCHING FOOD: PERFECT WITH SEAFOOD AND SHELLFISH, SMOKED DISHES, LIGHT MEATS.**

# WHITE WINE

GLASS BOTTLE

<b>JEAN-MARC BROCARD CHABLIS LER CRU VAU DE BURGUNDY 2015, FRANCE</b>	<b>199</b>
<i>Rich yellow color. Great balance of vanilla, oaks with stone fruits, green apple</i> <b>BEST MATCHING FOOD: GRILLED OILY FISH AND GRILLED WHITE MEATS</b>	
<b>ALIWEN RESERVA CHARDONNAY, UNDURRAGA CENTRAL VALLEY CHILE</b>	<b>65</b>
<i>Decent Chardonnay full of tropical fruit flavors: Pineapple, Peach, butter, Vanilla and a hint of nutmeg with refreshing acidity. Well balanced with the body</i> <b>BEST MATCHING FOOD: RAW TARTS, GRILLED CHICKEN WITH ROASTED VEGETABLES</b>	
<b>BARREL SELECTION NO. 008 SAUVIGNON BLANC KANONKOP ESTATE SA</b>	<b>65</b>
<i>100% Sauvignon blanc. Easy to drink</i> <b>BEST MATCHING FOOD: VEGETARIAN SHELL FISH AND CHEESY FOOD</b>	
<b>BABICH MARLBOROUGH FORBIDDEN SAUVIGNON BLANC 2019, NEW ZEALAND</b>	<b>65</b>
<i>Fresh and juicy with citrus notes, green tropical fruits and guava. Delicate and lingering with a nice slatey finish.</i> <b>BEST MATCHING FOOD: OYSTERS, SCALLOPS, CRAB, CLAMS, LOBSTER, PRAWNS - ANY SHELLFISH WITH ZINGY FLAVORS OR A CITRUS OR GARLIC MARINADE OR DRESSING.</b>	
<b>*TORRO CENTENARIO CHARDONNAY, MENDOZA ARGENTINA</b>	<b>14 60</b>
<i>100% Chardonnay pale in color with aroma of lemon zest, wheat grass, green apple and mild antelope with very little oak</i> <b>BEST MATCHING FOOD: GRILLED SALMON, STIR FRIED DISH AND CREAMY CHICKEN CURRIES</b>	
<b>*LUTZVILLE SAUVIGNON BLANC, SOUTH AFRICA</b>	<b>12 55</b>
<i>100% Sauvignon blanc shows medley of herbaceous and tropical flavors that linger on the palate. Well balanced, medium bodied with crisp and refreshing finish</i> <b>BEST MATCHING FOOD: SEAFOOD SALADS, SOUPS AND STEAMED VEGETABLES</b>	
<b>*DON SIMON 'NATURE' SAUVIGNON BLANC, LA MANCHA REGION SPAIN</b>	<b>12 55</b>
<i>100% Sauvignon blanc very bright in color and fresh aroma with tropical fruits</i> <b>BEST MATCHING FOOD: SEAFOOD AND NOODLES</b>	
<b>#DON SIMON 'NATURE' CHARDONNAY, LA MANCHA REGION SPAIN</b>	<b>12 55</b>
<i>100% chardonnay, floral medium bodied with lots of ripped tropical fruits and a hint of vanilla</i> <b>BEST MATCHING FOOD: GRILLED FISH, CHICKEN AND CREAMY FOODS</b>	
<b>#BARREL SELECTION NO. 008 CHENIN BLANC, KANONKOP ESTATE SA</b>	<b>12 55</b>
<i>Chenin Blanc was blended from a selection of the best wine from the year's ripe harvest. Juicy yellow peach and a hint of vanilla dance across the palate and the wine lingers with a tangy note of fresh lime to finish</i> <b>BEST MATCHING FOOD: WELL-COOKED SEAFOOD AND SPICY ASIAN</b>	
<b># FAT BARREL 'BARRELMAN'S BLEND' CHENIN BLANC, WESTERN CAPE SA</b>	<b>12 50</b>
<i>Chenin Blanc was blended from a selection of the best wine from the year's ripe harvest. Juicy yellow peach and a hint of vanilla dance across the palate and the wine lingers with a tangy note of fresh lime to finish</i> <b>BEST MATCHING FOOD: WELL-COOKED SEAFOOD AND SPICY ASIAN</b>	
<b>#DARLING CELLARS, DARLING REGION, WESTERN CAPE SA</b>	<b>10 45</b>
<i>Blend of 71% Chenin Blanc, 29% Sauvignon Blanc. fruit forward wine with intriguing notes of melon, fruit salad, peaches, white pear that follow through on palate with a fresh citrus lingering aftertaste covered by pineapple and lemon</i> <b>BEST MATCHING FOOD: LIGHT SALADS AND MEDIUM SPICY SEAFOOD WITH RICE</b>	

## ROSE WINE

GLASS BOTTLE

**\*LUTZVILLE SHIRAZ, WEST COAST CLOSE TO ATLANTIC OCEAN SA** 12 55

*Complexity with notes of dark berry fruit, aniseed, pepper and spice. Full bodied and intense with plenty of flavor and soft tannins, the finish is long and savory*

*BEST MATCHING FOOD: BEEF, GAME (DEER, VENISON), POULTRY*

**\*FAT BARREL 'THE FIRST WALK' ROSE, WESTERN CAPE SA** 12 55

*Blend of Chenin blanc and Pinotage with soft minerality and red berry fruit notes of strawberry and raspberry. It offers a smooth texture with good acidity on the palate.*

*BEST MATCHING FOOD: UNCOOKED OR SEARED SEAFOOD, TANDOOR FISH AND PRAWNS*

**#DON SIMON 'NATURE' ROSE, LA MANCHA REGION SPAIN** 12 55

*Natural Tempranillo rose simple yet fun rose, deep salmon color, smells of strawberries, citrus and grapefruit. Medium high acidity, light body*

*BEST MATCHING FOOD: SALADS, GRILLED SEAFOOD, GRILLED WHITE MEATS, TURKEY, CHICKEN*

**#INTIS ROSE, ARGENTINA** 10 45

*Young, fruity, intense wine with floral aromas. Powerful and elegant, with a sweet long finish*

*BEST MATCHING FOOD: SEAFOOD, WHITE MEAT AND VEGETABLE DISHES*

## RED WINE

GLASS BOTTLE

<b>LANG TWINS 'CARICATURE' OLD VINE ZINFANDEL, 2016, CALIFORNIA, USA</b>	160
<i>Zinfandel nearly three decades, the family has proudly practiced the art of sustainable winegrowing. Unlike other farming practices full bodied Zinfandel gives dark fruit flavors of red berries with spices</i> <b>BEST MATCHING FOOD: LAMB BIRIYANI, PEPPER BEEF, GRILLED FISH</b>	
<b>CHAVY CHOUET BOURGOGNE ROUGE LA TAUPE, BURGUNDY, 2017, FRANCE</b>	140
<i>100 % Pinot noir medium bodied with fruit flavors. It has aromas of cherry, raspberry and a touch of earthy notes with a hint of spice</i> <b>BEST MATCHING FOOD: WOK FRIED NOODLES, TANDOOR PANEER AND VEGETABLE</b>	
<b>CHATEAU ST. MICHELLE SYRAH WASHIN, COLUMBIA VALLEY USA</b>	70
<i>Great wine, very bold and flavorful with plum, cherry and classic pepper full of fruitiness with some petroleum and oaks</i> <b>BEST MATCHING FOOD: STEW OR CHAR-GRILLED MEAT DISHES</b>	
<b>ALIWEN RESERVA CABERNET SAUVIGNON, MAIPO VALLEY CHILE</b>	65
<i>Chilean Cabernet gives oak, vanilla and chocolate flavors and a hint of red berries and spiciness of red peppers</i> <b>BEST MATCHING FOOD: ROASTED OR GRILLED GAME BIRDS, POULTRY, STEAKS</b>	
<b>TORRO CENTENARIO MALBEC, MENDOZA ARGENTINA</b>	60
<i>Brilliant purple color. Complex nose with penetrating aromas, plums, cherries &amp; raisins. The taste is balanced with intense red fruit</i> <b>BEST MATCHING FOOD: STEW, TANDOOR LAMB AND LAMB BIRIYANI. MATCHES WELL WITH ALL TYPES OF GRILLED MEATS</b>	
<b>BARREL SELECTION NO. 008, CABERNET SAUVIGNON, CAPE TOWN SA</b>	60
<i>100% cabernet Sauvignon full bodied with oak, vanilla with blackberries and long finish</i> <b>BEST MATCHING FOOD: STEWS, PEPPER BEEF, FLAVORFUL GRILLED MEATS</b>	
<b>*FAT BARREL 'BARRELMAN'S BLEND' RED, CAPE TOWN SA</b>	12 55
<i>Blend of Shiraz, Cabernet Sauvignon and Pinotage. Full bodied wine with richness of dark fruits and hint of chocolate to finish this particular wine called South African Bordeaux Blend</i> <b>BEST MATCHING FOOD: GRILLED LAMB CHOPS, STEAKS, ROASTED VEGETABLE</b>	
<b>*DON SIMON 'NATURE', CABERNET SAUVIGNON, VINO DE ESPAÑA, SPAIN</b>	12 50
<i>Spanish cabernet sauvignon Light and smooth bit of tannic on the palate</i> <b>BEST MATCHING FOOD: GRILLED BEEF, LAMB AND MUTTON DISHES</b>	
<b>#DON SIMON 'NATURE', TEMPRANILLO, VINO DE ESPAÑA, SPAIN</b>	10 45
<i>Tempranillo Grapes super light and Beaujolais aroma and flavors of stone</i> <b>BEST MATCHING FOOD: FRIED CHICKEN WINGS, SPRING ROLLS, SAMOSA</b>	
<b>#DARLING CELLARS CABERNET SAUVIGNON/MERLOT, WEST COAST SA</b>	10 45
<i>Blend of Cabernet Sauvignon and little as 14% merlot to smoothen the wine with full flavors of black berries and vanilla on the palate finished with a hint of chocolate</i> <b>BEST MATCHING FOOD: LAMB DISHES, STIR-FRIED BEEF AND RED CURRIES</b>	
<b>#DON SIMON 'NATURE', MERLOT, VINO DE ESPAÑA, SPAIN</b>	10 40
<i>Merlot with medium bodied with mixture of ripped red fruits with earthy notes, very soft and easy to drink</i> <b>BEST MATCHING FOOD: MEDITERRANEAN STYLE STEW CREAMY KORMAS</b>	

## SPIRITS & LIQUOR

### WHISKEY/WHISKY

	SHOTS	BOTTLE
#JIM BEAM   FAMOUS GROUSE	8	105
# CANADIAN CLUB	8	105
#JAMESON	8	125
*JACK DANIELS	10	165
*JOHNNIE WALKER RED LABEL	8	110
JOHNNIE WALKER BLACK LABEL	12	170
GLENLIVET FOUNDER'S RESERVE	12	185
DALWHINNIE 15YR	14	199

### RUM

	SHOTS	BOTTLE
#BACARDI WHITE	8	110
#BACARDI GOLD	8	110
*PAMPERO ANIVERSARIO ANEJO	10	125
*PLANTATION ORIGINAL DARK	10	155
PLANTATION WHITE 3 STAR	10	155
HAVANA CLUB 7 YEARS	10	175

### APERITIF

	SHOTS	BOTTLE
*CARPANO BIANCO	6	70
*CARPANO DRY	6	70
*APEROL	8	99

### GIN

	SHOTS	BOTTLE
#GORDON'S	8	105
*BOMBAY SAPPHIRE	10	125
HENDRICK'S	10	199

### VODKA

	SHOTS	BOTTLE
#RUSSIAN STANDARD	8	110
*ABSOLUT BLUE	10	125
GREY GOOSE	10	210

### TEQUILA

	SHOTS	BOTTLE
#JOSE SARMENTO	10	105
HERRADURA	12	199

### BRANDY

	SHOTS	BOTTLE
#BARDINET	8	85

### BEERS

#SINGHA	9
*BUDWEISER	8
#CARLSBERG	7
CORONA	8

## COCKTAILS

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<b>TOM COLLINS</b> <i>London dry gin, lemon juice, simple syrup, top up with soda</i>	12
<b>COSMOPOLITAN</b> <i>Vodka, Cointreau, lime juice, cranberry juice</i>	12
<b>WHISKEY SOUR</b> <i>Bourbon whiskey, lemon juice, simple syrup</i>	12
<b>DAIQUIRI</b> <i>Rum (Bacardi White), lemon juice, simple syrup</i>	12
<b>CUBA LIBRA</b> <i>Rum (Bacardi white), lemon juice, coke</i>	12
<b>RUM PUNCH</b> <i>Rum (Bacardi white), orange juice, pineapple juice</i>	12
<b>WHISKEY SMASH</b> <i>Whiskey (Bourbon), simple syrup, lime wedges</i>	12
<b>*SPICY KEBAB</b> <i>Whiskey (Scotch), honey, chopped ginger, lemon juice</i>	14
<b>CLASSIC BLOODY MARY</b> <i>Vodka, tomato juice, lemon juice, sugar, Worcestershire sauce, ground pepper, tabasco sauce, celery salt</i>	12
<b>ESPRESSO MARTINI</b> <i>Vodka, Tia Maria / Kahlua, heavy cream, espresso shot</i>	12
<b>STRAWBERRY COOLER</b> <i>Gin, lemon juice, strawberry puree, top up with ginger beer/ale</i>	12
<b>PINEAPPLE MARGARITA</b> <i>Jose Samento, lemon juice, Cointreau, pineapple juice</i>	12
<b>TEQUILA SUNRISE</b> <i>Jose Samento, grapefruit juice, top up with soda water</i>	12
<b>APEROL SPRITZER</b> <i>Aperol, sparkling wine, top up with soda water</i>	14

## #MOCKTAILS

<b>SHIRLEY TEMPLE</b> <i>Grenadine syrup, top up with Ginger ale</i>	8
<b>VIRGIN PIÑA COLADAS</b> <i>Coconut puree, heavy cream, pineapple juice</i>	10
<b>VIRGIN MARY</b> <i>Tomato juice, lemon juice, sugar, worcestershire sauce, lemon, ground pepper, tabasco sauce, celery salt</i>	10
<b>LASSI (MANGO/CLASSIC)</b> <i>Yogurt with choice of mango, sweet or salt</i>	10

## NON-ALCOHOLIC SPARKLING WINE

GLASS BOTTLE

\*BELLA WHITE/ PINK BUBBLES 12 50

## #JUICES

**FRESHLY SQUEEZED** 5  
*Orange, Watermelon*

**PACKET** 3  
*Orange, Pineapple, Mango, Cranberry, Apple*

## #HOT BEVERAGES

**TEA (ENGLISH BREAKFAST,  
JASMINE, EARL GREY, GREEN TEA)** 4

**COFFEE** 5

## CARBONATED DRINKS

#COKE | COKE LIGHT 5

#FANTA 5

#SODA WATER 5

#GINGER ALE 5

#SPRITE 5

#BITTER LEMON 5

RED BULL 9

## WATERS

#HOUSE WATER STILL | SPARKLING 3

ACQUA PANNA 9

SAN PELLEGRINO 10