COCKTAILS

LONG ISLAND ICE TEA 350

(Gin, White Rum, Tequila, Triple Sec, Lime Juice, Coke)

LONG BLUSH

300

(Vodka, Clear Honey, Pomegranate Molasses, Lemon Juice, Rosé Wine, Soda)

SANGRIA

300

(Red Wine, Brandy, Sprite, Cubes of Apple and Orange)

PINEAPPLE JULEP

250

(Bourbon Whiskey, Mint, Pineapple Juice)

MOJITO POCKET COCKTAIL 200

(White Rum, Mint, Lemon Wedges, Sprite)

SINGLE MALT WHISKY

GLENFIDDICH 12 YEARS 300

GLENLIVET 12 YEARS 250

BOURBON WHISKEY

JACK DANIELS 250

JIM BEAM 150

IRISH WHISKEY

JAMESON 200

SCOTCH WHISKY

JOHNNIE WALKER BLACK LABEL 200 **CHIVAS REGAL** 200 J&B RARE 180 TEACHERS HIGHLAND CREAM 150 **BLACK DOG 12 YEARS 150 BLACK AND WHITE** 150 **VAT 69** 120 **BLENDERS PRIDE** 120 **SIGNATURE** 120 **ANTIQUITY BLUE** 120

VODKA

GREY GOOSE 250
ABSOLUTE 220
SMIRNOFF 150

GIN

BOMBAY SAPPHIRE (LONDON DRY) 200
TANQUERAY 180
BLUE RIBBON 100

RUM

BACARDI WHITE RUM 100

OLD MONK 100

LOCAL SPRITS

CASHEW FENI 50

PALM FENI 50

URAK 50

BEER

KINGFISHER 100

TUBORG 100

COGNAC

HENNESSY XO 300

BRANDY

MANSION HOUSE 150

HONEY BEE 100

LIQUEUR

BAILEYS IRISH CREAM 200

CONTREAU 200

KAHLUA 200

JAGERMEISTER 200

SAN ANDRE 100

NON ALCOHOLIC COCKTAILS

VIRGIN MOJITO POCKET MOCKTAIL 180

(Mint, Lemon Wedges, Sprite)

KIWI COOLER 180

(Mint, Lemon Wedges, Sprite, Kiwi Extract)

PINEAPPLE BLUSH 180

(Pineapple Juice, Cranberry Juice, Coconut Cream)

MIXERS

RED BULL	150
FRESH FRUIT JUICE	150
GINGER ALE	100
TONIC WATER	100
ORANGE /PINEAPPLE /CRANBERRY JUICE	120
COKE/SPRITE/LIMCA/DIET COKE	100

SODA	50

MINERAL WATER 50

WINE

SPARKLING WINE

PERFUMED AND TROPICAL FRUIT DRIVEN

SULA, BRUT INDIA 1500

WHITE WINE

AROMAS OF TROPICAL FRUIT WITH CITRUS LIFT AND FLAVOUR'S

OF PEACH AND MELON WITH A CREAMY FINISH

CHARDINNAY, JACOB'S CREEK AUSTRALIA 400

A MEDIUM BODIED WINE ATTRACTIVE LEMON, RIPE PEACH, MELON AND SUBTLE OAK FLAVOUR'S

CHARDONNAY, JACOB'S CREEK AUSTRALIA 400

LIGHT AND CRISP WITH PERFUMED NOTES OF GOOSEBERRIES, CRUSHED WHITE PEPPER, AND SMOKY FINISH

SAUVIGNON BLACK, SULA INDIA 250

RED WINE

VIBRANT, SMOOT	TH, RICH AND EASY	TO DRINK WITH	FALVOR'S OF R	ED BERRIES,
	SPICES A	AND LIQUORICH		

SHIRAZ, YELLOW TAIL AUSTRALIA 400

A MEDIUM BODIED WINE BOASTING FLAVORS'S OF BLACKBEERY AND PLUM WITH HINTS OF PEPPER, SMOOTH TANNINS, SUBTLE OAK

CABERNET SHIRAZ, JACOB'S CREEK AUSTRALIA 400

FULL BODIES, RUSTIC SHIRAZ, WITH A BLACK FRUIT AROMAS AND WARM SPICY BOUQUET

CABERNET SHIRAZ, SULA INDIA 250

FULL BODIED, LUSCIOUS RED, FLAVOR'S OF BLACKCURRANT AND PLUM WITH COMPLEMENTING BOUQUET OF CHOCOLATE, SWEET SPICES AND RIPE SUPPLE TANNINS

MERLOT, SULA SATORI INDIA 250

ROSÉ WINE

RIPE, FRESH AND FRUITY WITH ABUNDANT AROMAS OF CRANBERRIES AND FRESH STRAWBERRIES

ZINFANDEL, SULA INDIA 400

FORTIFIES WINE

AROMATIC DESSERT WINE,	VERY SWEET BUT	NOT EXACTLY	FRUITY FROM
	PORTO		

DOM SANCHOS PORTUGAL 220

APPETIZERS

SMOKED SALMON WITH CREAM CHEESE 450

(Butter Toasted Sourdough Topped With Yoghurt Cream Cheese and Smoked Salmon)

SPICED CASHEW GHEE ROAST PRAWNS IN FILO CUPS 400

(Spicy Malabari Prawns In Topped With Ghee Roast Cashew, In Filo Cups)

HONEY MUSTARD CHICKEN WINGS FLAMBÉED WITH JACK DANIELS 400

(Thai Inspired Sweet and Spicy Chicken Wings Flambéed with Jack Daniels)

CHEESY MINTY MUSHROOMS 300

(Mushrooms Stuffed With Cheese and Mint and Tossed In a Cream Sauce)

PERI PERI FRIES 250

(French Fries Tossed in Peri Peri Sauce)

SALAD

CHICKEN CAESAR SALAD 300

(Lettuce Tossed with a Light Mayonnaise Dressing and Topped With Grilled Chicken, Parmesan Reggiano, Croutons and Anchovies)

GREEK SALAD 250

(Bell Peppers, Onions, Tomatoes, Lettuce, Olives and Cucumber Tossed with Olive Oil and Feta Cheese)

SANDWICH

MEAT CLUB SANDWICH 350

(Ham, Bacon, Egg, Grilled Chicken, Cheese, Tomato and Lettuce)

VEGETABLE CLUB SANDWICH 300

(Cheese, Jalapeños, Tomato and Lettuce)

BURGERS

STICKY JOE 500

(Beef Patty Topped With Jalapenos and Malted Cheese, Pulled Pork, Peri Peri Fries and Smoked Bacon Served with Sticky Sauce and French Fries)

BEE STING 500

(Crispy Sticky Chicken Built Up With Maple Cocktail Sauce and Cheese Sauce Served With French Fries)

CLUMSY ROCKSTAR 450

(Beef Patty Loaded With Smoked Cheddar, Caramelized Onions and Honey Cayenne Bacon, Served with French Fries)

SHRIMP AND CALAMARI 400

(Batter Fried Calamari and Shrimps Tossed in a Cream Sauce and Loaded in a Bun with Tartar Sauce, Served with French Fries)

PIZZA

ROAST TONGUE

450

(Slow Cooked Tongue Cooked on a Thin Crust Pizza with Cheese and Jalapeno)

CHICKEN LOAF

450

350

(Chicken Loaf Placed on a Marinara Base with Fresh Basil and Edam Cheese. Topped with Bread Crumbs)

MODERN MARGARITA

(A Bed of Concentrated Tomato Sauce and Mozzarella Cheese Topped with Dry Basil Spice Mix)

INDIAN

CHICKEN MUGHLAI BIRYANI

400

(Long Grain Rice Cooked With a Rich Cashew and Onion Gravy)

RAJASTANI LAAL MAAS

400

(Slow Cooked Mutton in a Mild Spicy Gravy)

PORK FEIJOADA

350

(Pork Cooked with Goan Sausages and Beans in Rich Goan Masala)

BUTTER MALAI CHAR GRILLED CHICKEN

300

(Char Grilled Chicken Tossed In a Rich Gravy of Butter and Cream)

MALABARI FISH CURRY IN BANANA LEAF 350

(Kingfish Cooked in Coconut Milk with Curry Leaves)

GOAN PRAWN CURRY 350

(Prawns Cooked with a Coconut Masala and Flavored with Dry Kokum)

SHAAM SAVERA KOFTA 250

(Spinach and Cottage Cheese Kofta Cooked in Rich Tomato Gravy)

KESAR BADAMI SABZI KHURMA 250

(Mixed Vegetables Cooked in a Rich Nut and Brown Onion Gravy)

GLOBAL FLAVORS

CHATEAU BRIAND WITH RED WINE JUS 450

(Beef Tenderloin Cooked to Your Preference and Served in a Red Wine Reduction with Butter Garlic Mushroom Feet and Baby Potato Summer Salad)

BBQ PORK RIBS 450

(Juicy Pork Ribs Cooked with our in House BBQ Sauce and Served with Macaroni Pesto Salad and Onion Rings)

LOBSTER AND SMOKED SALMON RAVIOLI IN AURORA SAUCE 400

(Ricotta, Lobster and Smoked Salmon in a Pastry Pocket Tossed in a Creamy Tomato Sauce)

CHICKEN STROGNOFF 350

(Chicken Cooked with Mushrooms and Bell Peppers in a Cream Sauce, Served with Foccacia)

POMODORO TAGLIATELLE WITH PARMESAN REGGIANO 300

(Fresh Made Tagliatelle Tossed in a Cherry Tomato Sauce and Served with Parmesan Cheese)

RATATOUILLE LAYONNAISE 300

(Vegetables Cooked in a Marinara Sauce and Topped with a Alfredo Sauce and Caramelized Balsamic Onions)

BREADS

CHULA PARATHA 100

(Paratha Tossed with Brown Onions and Chaat Masala)

Naan 100

(Indian Flat Bread Straight From the Clay Oven)

ROTI 100

(Indian Whole Wheat Flat Bread Made in the Clay Oven)

FOCCACIA 100

(Italian Bread Enriched with Olives Oil)

DESSERTS

BAILEY CHEESECAKE WITH HAZELNUT PRALINE

250

(Frozen Baileys Cheese Cake Centered with Caramelized Hazelnut)

OLIVE OIL AND DARK CHOCOLATE TART

250

(Cocoa Tart with Walnut Brownie and Dark Chocolate Olive Oil Mousse)

RASGULLA

200

(Spongy Curdled Milk Balls Poached in Sugar Syrup)