
Cocktail Nibbles

Tartines

*Black Olive Tapenade,
Sundried Tomato, Pesto
Marinated Bocconcini - 240*

*Goat Cheese, Beetroot,
Walnuts, Rocket - 240*

*Hass Avocado, Ricotta,
Oven-Roasted Cherry Tomato - 310*

*Smoked Salmon, Cucumber,
Sour Cream, Dill - 310*

*Spanish Chorizo, Sundried
Tomato Pesto, Kalamata - 310*

*Warm Pulled Pork Rillettes,
Pistachio, Pickles,
Mustard Cress - 310*

French Fries

*Classic Salted or
Herb & Garlic - 250
Truffle Oil - 310*

Potato Rosti - 310

White Onion Jam, Sour Cream

Chicken & Rocket

Croquettes - 310

Panko Crust

Pulled Chicken &

Carrot Maki - 340

*Gratinated Parmesan,
Chicken Jus*

Panko Prawns - 380

Tartar Sauce

Cheese Plate - 510

*Please ask your waiter for
today's selection*

Up First

Soupe du Jour - 280

Please Ask Your Waiter

Brie en Croûte - 410

Filo Pastry, Organic Lavender Honey, Toasted Nuts

Autumn Salad - 330

*Mixed Leaves, Ponzu-Marinated Baby Aubergines, Butternut,
Truffled Lentils, Toasted Pumpkin Seeds, Sherry Vinaigrette*

Pearl Barley & Millet Salad - 280

Raisins, Walnuts, Pickled Mustard Seeds, Apricot Vinaigrette

Kale Caesar - 330

House-Cured Pancetta, French Beans, Crispy Chickpeas

Asparagus Flan - 410

Sunchoke & Truffle Mousse, Kalamata Biscuit, Tartar Sauce

Beetroot Carpaccio - 340

Hung Curd, Pesto Gel, Sumac, Zucchini

Lobster & Swiss Chard Roulade - 690

Vanilla & Citrus Vinaigrette, Apple Compote, Gremolata Chips

Chicken Liver Parfait - 340

Carrot & Apricot Chutney, Cocoa Nib Jam

Steak Tartare - 410

Mustard Ice Cream, Toasted Baguette

Taxes as applicable. We levy a 10% service charge.

Vegetarian Small Plates

Gratin Dauphinois - 410

Potato, Brie, Garlic Cream, Green Apple Salad

Parisienne Gnocchi & Japanese Consommé - 410

Black Garlic & Sake Broth, Poached Winter Vegetables (Gnocchi Contains Egg)

Mushroom Vol-au-Vent - 410

Puff Pastry, Baby Leeks, White Wine, Green Peas

Vegetable "Tagliatelle" - 310

Zucchini, Carrot, Charred Aubergine Purée, Cherry Tomato, Garlic Oil

The Salsify - 410

Smoked Snow Ear Mushroom, Garlic Potatoes, Kalamata Dust

Tomato & Mozzarella Tart - 410

Parmesan Sablé, Sautéed Spinach, Olive Oil Ice Cream (Ice Cream Contains Egg)

Open Up Lasagna Forestière - 410

Shiitake, Mornay Sauce, Thyme

Gluten-Free Pappardelle - 440

*Smoked Tomato Sauce, Black Olives, Button Mushrooms,
Amaranth Flour Pasta (Contains Egg)*

Beer Batter Waffle & Truffled Poached Egg - 610

Sautéed Spinach, Sour Cream, Dill (Contains Egg)

Taxes as applicable. We levy a 10% service charge.

Small Plates

Beer Batter Waffle & Truffled Poached Egg - 610

Smoked Salmon, Sour Cream, Dill

Red Snapper à la Meunière - 540

Capers, Lemon Juice, Brown Butter Purslane, Green Grapes

Assamese Black Rice Paella - 510

Spanish Chorizo, Clams, Calamari, Prawn, Saffron

Boneless Chicken Leg - 510

Smoked Snow Ear Mushroom, Pickled Mustard Seeds, Lavender Jus

Chicken & Mushroom Vol-au-Vent - 490

Puff Pastry, Baby Leeks, White Wine, Green Peas

Lamb Ragout & Gluten-Free Pappardelle - 590

Smoked Tomato Sauce, Rosemary, White Wine

Herb-Crusted Australian Lamb Loin - 1050

Truffled Lentils, Charred Aubergine Purée, Lamb Jus

36-Hour Belgian Pork Belly - 590

Pepperoni & Turtle Bean Cassoulet, Creamy Polenta, Pickled Onions

Steak au Poivre - 720

Mash Potato, Glazed Vegetables, Brandy Peppercorn Sauce

The Duck - 840

Bacon Brussels Sprouts, India Pale Ale-Glazed Sweet Potatoes, Coffee Jus

Taxes as applicable. We levy a 10% service charge.

Desserts

Poached Pear Belle-Hélène - 290

Vanilla Ice Cream, Hot Chocolate Sauce

Crème Brûlée - 290

Of The Day

Balsamic-Glazed Pineapple - 290

Pistachio Dacquoise, Limoncello Popcorn

Mont Blanc - 590

*Chestnut Parfait, Rum Jelly, Almond Sablé,
Chestnut Ice Cream*

Paris-Brest - 410

*Choux Pastry, Praline Mousse, Caramelised Nuts,
Old Monk Ice Cream*

Lemon Tart - 360

Shortbread, Lemon Mousse, Crispy Meringues

Dark Chocolate Tartelette - 440

Crispy Quinoa, Salted Caramel

Ice Creams - 200

Please ask your server for today's selection

Mocktails

at 250

Thai Nojito

Watermelon Juice, Thai Syrup, Thai Basil, Lime, Ginger Beer

Cucumber Fields

Cucumber Juice, Tonic Water, Lime, Lavender

The Healthy Craving

Carrot Juice, Bell Pepper, Chili & Jaggery Syrup, Neem Leaves, Ginger Beer

Dope Martini

Dope Cold Brew, Fresh Vanilla & Coffee Syrup, Espresso

Soft Beverages

Mineral Water - 100
Aerated Beverages - 200
Schweppes Tonic Water - 200
Swami Grapefruit Tonic - 200
Fresh Lime Water/Soda - 200
Iced Tea - 200
Red Bull - 300
Fresh Fruit Juice - 300
Homemade Ginger Beer - 225
Sparkling Mineral Water - 250

Coffee & Tea

Espresso - 175
Americano - 175
Café Latte - 225
Cappuccino - 225
Decaffeinated - 225
Cold Coffee - 225
Selection of Teas - 150

Light & Fruity

Sitting in an English Garden Waiting for the Sun - 590

*Tanqueray Gin, Ricard, Homemade Elderflower Syrup,
Cucumber Juice, Egg White, Lavender Bitters*

Ch-Ch-Ch Chia - 590

Absolut Vodka, Aperol, Pomegranate, Lime, Chia Seeds

Mediterranean G n' T - 790

Gin, Campari, Sweet Vermouth, Tonic Water, Rosemary Sprig, Orange Twist

Thai Me Up - 590

Absolut Vodka, Triple Sec, Thai Syrup, Kaffir Lime Leaves, Thai Basil, Lime

Aloe Vera Martini - 590

Tanqueray Gin, Martini Extra Dry, Aloe Vera, Cucumber, Mint, Cantaloupe

So Fresh So Green - 590

Don Alejandro Tequila, Martini Extra Dry, Asparagus, Ginger, Lime, Egg White

Sass & Smoke - 990

Taliskar, Fresh Grapefruit Juice, Guava, Honey, Lime, Homebrewed Ginger Beer

Lavender Pisco Sour - 890

Pisco Puro, Organic Lavender Syrup, Lime, Egg White, Lavender Bitters

Ultimate Gin & Tonic - 690

*Tanqueray with Choice of In-house Tonics
Upgrade to Monkey 47 - 1390*

Slink & Bardot Original

Bombay Dry

Basil, Apple & Limoncello

Taxes as applicable. We levy a 10% service charge.

Dark & Broody

Smoked Manhattan - 690

*Jim Beam, Martini Rosso, Angostura,
Chocolate Bitters, Maraschino, Smoke*

Thyme for an Old Fashioned - 690

Jim Beam, Thyme Syrup, Campari

Barrel-Aged Negroni - 750

Beefeater, Martini Rosso, Campari

Espresso Old Fashioned - 690

Jameson Irish Whiskey, Espresso, Sugar, Bitters

Barrel-Aged Boulevardier - 750

Jim Beam, Campari, Martini Rosso

The Sazerac - 890

*Hennessy VS, Canadian Club, Absinthe Spray,
Orange, Peychaud's Bitters*

Taxes as applicable. We levy a 10% service charge.

Modern Classics

Moscow Mule - 540

Vodka, Homebrewed Ginger Beer, Lime

Mojito - 540

Bacardi Carta Blanca, Sugar, Mint, Soda, Lime

Caipiroska - 540

Vodka, Mint, Sugar, Lime

Long Island Iced Tea - 540

Vodka, Gin, Tequila, White Rum, Triple Sec, Cola, Lime

Cosmopolitan - 540

Vodka, Triple Sec, Cranberry, Lime, Orange Twist

Dark N' Stormy - 540

Bacardi Black, Homebrewed Ginger Beer, Lime

Margarita - 540

Tequila, Triple Sec, Lime, Salt

Penicillin - 540

Grant's, Ginger, Honey, Lime

Taxes as applicable. We levy a 10% service charge.

In Vino Veritas

Sangria - 490/1900

Red Wine, Port, Fresh Fruits, Spirit

Sangria Bianco - 490/1900

White Wine, Limoncello, Fresh Fruits, Mixed Juice, Spirit

I'll Have What She's Having - 690

Chandon, Elderflower, Orange, Vodka

The Blue Shoe - 690

Chandon Brut, Blueberry & Hibiscus Syrup, Vodka

Aperol Spritz - 790

Aperol, Chandon Brut, Angostura Bitters, Orange

Shooters

A Schrubbery! - 350

Vodka, Apple Syrup, Pineapple Juice

Wake Up!!! My Husband's Here - 350

Vodka, Coffee Liqueur, Irish Cream Liqueur

Pickle Back - 390

Whisky, Pickled Cucumber

Sambuca - 350

Homemade Limoncello - 350

Absinthe - 750

Taxes as applicable. We levy a 10% service charge.

Bottled Beer & Cider

Kingfisher Premium - 290

Kingfisher Ultra - 350

Budweiser - 350

Heineken - 400

Bira Light - 450

Stella Artois - 725

Hoegaarden - 725

Corona - 725

Sheppy's Apple Cider - 725

Taxes as applicable. We levy a 10% service charge.

Spirits

Vodka

<i>Smirnoff</i>	- 250
<i>Stolichnaya</i>	- 350
<i>Absolut</i>	- 400
<i>Absolut Flavours</i>	- 400
<i>Ketel One</i>	- 450
<i>Ciroc</i>	- 725
<i>Absolut Elyx</i>	- 725
<i>Grey Goose</i>	- 725
<i>Belvedere</i>	- 725
<i>Beluga Noble</i>	- 800
<i>Greygoose VX</i>	- 1800
<i>Beluga Gold Line</i>	- 2200

Gin

<i>Stranger & Sons</i>	- 350
<i>Tanqueray</i>	- 375
<i>Bombay Sapphire</i>	- 375
<i>Tanqueray 10</i>	- 550
<i>Botanist</i>	- 725
<i>Hendrick's</i>	- 790
<i>Hepple</i>	- 950
<i>Gin Mare</i>	- 950
<i>Martin Millers</i>	- 950
<i>Monkey 47</i>	- 950

Tequila

<i>Jose Cuervo</i>	- 450
<i>Calle 23</i>	- 800
<i>Patron XO Cafe</i>	- 750
<i>Patron Silver</i>	- 1250
<i>Patron Reposado</i>	- 1500

Cognac

<i>Martell V.S.</i>	- 650
<i>Hennessy V.S.</i>	- 690
<i>Martell V.S.O.P</i>	- 750
<i>Hennessy V.S.O.P</i>	- 1200
<i>Hennessy XO</i>	- 3000

Blended Whisky

<i>Black & White</i>	- 350
<i>Johnnie Walker Red Label</i>	- 375
<i>J&B Rare</i>	- 375
<i>Ballantine's Finest</i>	- 375
<i>Jameson Irish Whisky</i>	- 450
<i>Jameson Caskmates Irish Whisky</i>	- 490
<i>Johnnie Walker Black Label</i>	- 625
<i>Chivas Regal 12</i>	- 625
<i>Monkey Shoulder</i>	- 675
<i>Johnnie Walker Double Black</i>	- 675
<i>Johnnie Walker White Walker</i>	- 675
<i>Johnnie Walker Gold Label</i>	- 825
<i>Chivas XV</i>	- 875
<i>Johnnie Walker Platinum</i>	- 990
<i>Chivas Regal 18</i>	- 1100
<i>Royal Salute 21</i>	- 2000
<i>Johnnie Walker Blue Label</i>	- 2200

Spirits

Rum

<i>Old Monk</i>	- 250
<i>Captain Morgan Black</i>	- 250
<i>Bacardi Carta Blanca</i>	- 250
<i>Bacardi 8 Ocho</i>	- 600
<i>Diplomatico Mantuano</i>	- 600

Single Malts

<i>Tatisker 10</i>	- 775
<i>Glenlivet 12</i>	- 775
<i>Singleton of Glendullan</i>	- 775
<i>Glenfiddich 12</i>	- 825
<i>Glenmorangie Original</i>	- 825
<i>Aberlour 12</i>	- 825
<i>Caol Ila</i>	- 975
<i>Macallan 12</i>	- 975
<i>Scapa 12</i>	- 1050
<i>Balvenie 12</i>	- 1100
<i>Glenmorangie Lasanta</i>	- 1100
<i>Glenfiddich 15</i>	- 1200
<i>Oban</i>	- 1200
<i>Ardbeg</i>	- 1300
<i>Glenfiddich 18</i>	- 1600
<i>Lagavulin 16</i>	- 1600
<i>Glenlivet 18</i>	- 1900

Bourbon

<i>Jim Beam</i>	- 350
<i>Jack Daniel's</i>	- 590
<i>Woodford Reserve</i>	- 725
<i>Marker's Mark</i>	- 725

Aperitifs & Liqueurs

<i>Martini Bianco</i>	- 225
<i>Martini Rosso</i>	- 225
<i>Amaretto</i>	- 300
<i>Ricard</i>	- 350
<i>Kahlua</i>	- 350
<i>Aperol</i>	- 400
<i>Baileys</i>	- 400
<i>Amarula</i>	- 400
<i>Campari</i>	- 450
<i>Sambuca</i>	- 500
<i>Drambuie</i>	- 550
<i>Jägermeister</i>	- 600

Wine

Sparkling

	Glass	Carafe	Bottle
<i>Sula Brut, Nashik, India</i>			2900
<i>Sula Brut Rosé, Nashik, India</i>			2900
<i>Chandon Brut, Nashik, India</i>	650		3800
<i>Chandon Brut Rosé, Nashik, India</i>			3800
<i>Mini Moët & Chandon Brut, Champagne, France</i>			4000
<i>Bolla Prosecco, Veneto, Italy</i>			4500
<i>Il Concerto Brut Rosé, Veneto, Italy</i>			4500
<i>G.H. Mumm Cordon Rouge, Champagne, France</i>			14000
<i>Moët & Chandon Brut, Champagne, France</i>			16000
<i>Moët & Chandon Brut Rosé, Champagne, France</i>			18000
<i>Dom Pérignon Brut, Champagne, France</i>			38000

White

<i>Sula Chenin Blanc, Nashik, India</i>	350	1350	2050
<i>Indiosa Chenin Blanc, Nashik, India</i>	375	1450	2150
<i>Fratelli MS Chardonnay-Sauvignon Blanc, Akhuj, India</i>	450	1750	2650
<i>Kumala Sauvignon Blanc, Western Cape, South Africa</i>	650	2450	3700
<i>Hardy's Stamp Riesling-Gewurztraminer, Australia</i>	650	2450	3700
<i>Le Grand Noir, Chardonnay, Languedoc, France</i>	750	2850	4300
<i>Tropiche, Pinot Grigio, Mendoza, Argentina</i>	775	2950	4400
<i>Scaia Garganega, Veneto, Italy</i>			5500
<i>Crios Torrontes, Mendoza, Argentina</i>			6000
<i>Brancott Estate, Sauvignon Blanc, Marlborough, New Zealand</i>			6200
<i>Reichsgraf von Kesselstatt Riesling Kabinett, Mosel, Germany</i>			6500
<i>Bouchard Aine et Fils, Chablis, Burgundy, France</i>			7500
<i>Honig Vineyards, Sauvignon Blanc, California, USA</i>			8200
<i>Henris Bourgeois Pouilly-Fumé, Loire, France</i>			9200

Taxes as applicable. We levy a 10% service charge.

Wine

Red	Glass	Carafe	Bottle
<i>Sula Zinfandel, Nashik, India</i>	350	1350	2050
<i>Indiosa Shiraz, Nashik, India</i>	375	1450	2150
<i>Fratelli MS, Sangiovese-Cabernet Franc-Shiraz, Akhij, India</i>	450	1750	2650
<i>Conti Serristori, Sangiovese, Tuscany, Italy</i>	650	2450	3700
<i>Le Grand Noir, Pinot Noir, Languedoc, France</i>	750	2850	4300
<i>Trapiche Malbec, Mendoza, Argentina</i>	775	2950	4400
<i>Bouchard Aine & Fils, Cotes-du Rhone, Rhone Valley, France</i>	800	3050	4500
<i>Sula Rasa Cabernet Sauvignon, Nashik, India</i>			4200
<i>Portia Roble, Tempranillo, Ribera Del Duero, Spain</i>			5400
<i>Brancott Estate, Pinot Noir, Marlborough, New Zealand</i>			6200
<i>Brancaia TRE, Tuscany, Italy</i>			8200
<i>Château Tour de Séguir, Lussac-Saint-Émilion, Bordeaux, France</i>			8200
<i>Il Poggione, Rosso di Montalcino, Tuscany, Italy</i>			9200
<i>Château Poujeaux, Cru Classé, Moulis-en-Médoc, Bordeaux, France</i>			14500
<i>Tenuta Sant'Antonio, Amarone della Valpolicella, Veneto Italy</i>			16500
<i>Château La Louvière, Pessac-Léognan, Bordeaux, France</i>			16500
<i>Duckhorn Paraduxx, Napa Valley, USA</i>			19600

Rose

<i>Sula Zinfandel Rosé, Nashik, India</i>	350	1350	2050
<i>Fratelli MS Sangiovese Rosé, Akhij, India</i>	450	1750	2650
<i>Fortant Grenache Rosé, Pays d'Oc, France</i>	725	2750	4150