

House Cocktails

Residence Martini 23

Choice of Frozen Belvedere Pure or Sipsmith London Dry, Extra Dry Vermouth, Cocktail Achaar.

DGC Bitter Lemon 22

Fords Gin, Curry Leaf Distillate, Salted Indian Lemon Distillate, Club Soda, Cinchona Bark.

Moose Wala 22

The Lost Explorer Blanco, Raw Coriander Seed Distillate, Grapefruit Soda & Timur Citrus 'Chaat'.

Bhang Lassi 24

House Rum Blend, Pineapple, Lime Sherbet, Clarified Coconut Milk, Marigold, OG Kush.

Bagheera 25

The Lost Explorer Espadín, Chapra Weaver Ant Chutney, Lime Juice, Bansura Peppercorn.

Club Cocktails

Royal Bombay Yacht Club 24

Hennessy VSOP, Tanqueray, Muscatel Tea, Strawberry, Mint, Nutmeg, Champagne.

Pegu Club 21

Tanqueray 10, Grapefruit Sherbet, Lime, Campari, Sabro Hops.

Clarified Lychee Martini 23

Belvedere Pure, Ambrato Vermouth, Lychee Cordial.

Jal Jeera 20

The Macallan Double Cask 12yr, Somerset Apple EDV, Chaat Masala Bitters, Ginger Ale.

Penicillin 22

Johnnie Walker Gold Label, Peat Monster, Lemon, Ginger, Honey.

Reserve Cocktails

A selection of exceptional interpretations of classic & contemporary cocktails using some of our favourite bottles.

Mezcal Martini 45

The Lost Explorer Salmiana Mezcal, a rare, wild-harvested agave spirit that brings bright minerality & flavours of jalapeno & coriander is paired with Toku Saké, a highly polished saké known for its delicate umami, floral notes & pristine texture. The addition of pickled green chilli provides a subtle lift of heat, creating a Martini of exceptional depth & character.

X.A Café 50

Volcán X.A Tequila represents the pinnacle of agave craftsmanship, made from carefully selected Highland & Lowland agave for a perfect balance of rich sweetness, deep minerality & a smooth, lingering finish. Aged to develop layers of caramel, oak & spice, its complexity is heightened by the bold intensity of monsoon rain cured Malabar coffee & the velvety depth of espresso liqueur. This cocktail offers a luxurious, smoky refinement to the classic espresso serve.

Reserve Cocktails

(The) Oaxacan Fashioned 60

Tapatio Excellencia Extra Añejo, aged over four years in ex-Bourbon casks, showcases unparalleled depth, warm oak, dark chocolate & dried fruit, sweetened with pure agave nectar, lifted by Angostura Bitters & grapefruit oils for the most refined & fresh take on an Old Fashioned.

Reserve Fifty-Fifty Sazerac 65

A 50:50 Sazerac of true distinction, blending Michter's Rye - a meticulously aged, high-rye whiskey known for its bold spice & caramel complexity, with Martell Cordon Bleu, a legendary XO Cognac with deep rancio, candied fruit notes, finished with the historic absinthe artistry of Jade 1901 Absinthe Supérieure.

Pappy Old Fashioned 250

An extraordinary Old Fashioned, showcasing Pappy Van Winkle 20yr - one of the most sought after Bourbons in the world. Its deep notes of toffee, oak & dried fruit are elegantly enhanced with gum syrup, Angostura Bitters & fragrant orange oils for a perfectly balanced, velvety finish.

Without Alcohol

Gujarat Rose Fizz 14

Sparkling Gujarat Rose Tea, Ice Wine Verjus, Pomegranate.

Pearl of India 14

Passion Fruit, Orange Blossom, Sparkling Jasmine Pearl Tea.

Kerala Kulukki 14

Indian Green Chilli & Coriander Chapra, Lime, Jeera.

Pink City 14

Timur Peppercorn & Grapefruit Sherbet, Amarico Bitter, Soda, Orange.

All prices are inclusive of VAT. A discretionary 15% service charge will be added to your bill.

Cocktail Chakna

Aloo Papads, Dill Raita 8 add Oscietra Caviar, 30G 72

Black Pepper Almonds & Cashews 12

Bitings

Punjabi Samosa, Imli Saunth Chutney Patiala Fried Chicken, Imli & Mint Amritsari Shrimps & Queenies, Dill Raita Podi Gobhi, Tomato Chutney Roasted Corn Masala Bhel Dahi Sev Puri, Sprouting Moong, Tamarind Chutney

Please speak to your server regarding any allergy concerns. Whilst every effort is made, we cannot guarantee that each dish is free from traces of allergens including peanuts.

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