

THE BAR

This is where the lights dim, conversations get a little deeper, and time quietly slips away. What comes next isn't just a list of drinks, but moments poured into a glass shaken, stirred, and made to be enjoyed at your own pace. Welcome to the bar.



Vodka
Kahlua
Espresso

Espresso Martini

SHOTS

(All shots have 30ml alcohol)

Tendli Pickle Juice & Tequila	450
Plum Pickled Juice & Vodka	450
Olive Brine & Whiskey	450
Mixed Pickle Juice & Gin	450
Sambuca	450
Jäger Bomb	525
French Drop	450
Absinthe	525
B52	550
Silverbullet	550
Kamikaze	525
Alaskan Duck Fart	525
Raging Bull	600

B52 OR DUCK FART

The B-52 and the Alaskan Duck Fart may both be layered shots, but they tell completely different stories. The B-52 is the smooth, retro classic, coffee liqueur, Irish cream, and that touch of orange liqueur giving it a luxurious orange glow. The Duck Fart is its rowdy cousin: Kahlúa, Irish cream, and whiskey stacked into a warmer, cheekier shot with true dive-bar attitude. One is a silky little dessert; the other walks in with a grin and a punch.



B52



Alaskan
Duck Fart

S	Classic	1350
	Gin, Vodka, Tequila, Cointreau, Lime, Sugar, Coke	
T	L.I.I.Tea	1350
	Gin, Vodka, Tequila, Cointreau, Lime, Elderflower, Chamomile Soda	
I	Tokyo Tea	1350
	Gin, Vodka, Tequila, Cointreau, Honeydew Melon, Sprite	
L	Bullfrog	1450
	Gin, Vodka, Tequila, Cointreau, Blue Curacao, Lime, Red Bull	

*mademoiselle, beer me dos
long island iced teas,
S'il vous plait*

bad decision in a glass

-Andy Bernard
(The Office)

COCKTAILS 101

Cocktails 101 is our essential guide to the classics, the drinks that built bar culture as we know it today. From timeless sours to spirit-forward icons, this column brings together 101 classic cocktails, each one a lesson in balance, technique and history.



W H I S K E Y / W H I S K Y

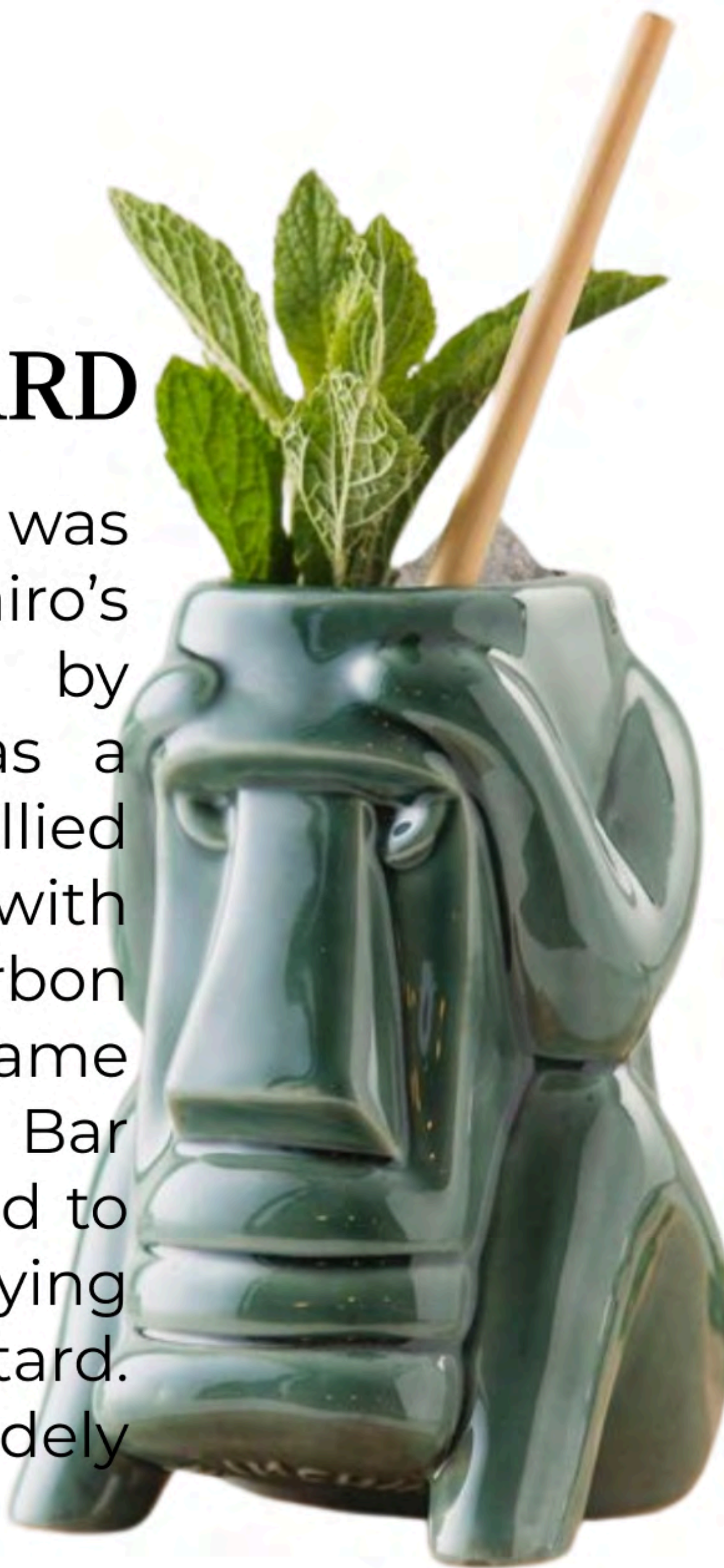
Penicillin	775	Lynchburg Lemonade	775
Whiskey, Ginger, Honey		Jack Daniels, Cointreau, Lemon, Sprite	
Horse's Neck	775	Whiskey Sour	775
Bourbon, Ginger, Angostura		Jim Beam, Lemon, Angostura	
Mint Julep	725	Rob Roy	725
Bourbon, Mint, Angostura		Blended Scotch, Vermouth, Angostura	
Boulevardier	775	Manhattan	775
Whiskey, Campari, Vermouth		Bourbon, Vermouth, Angostura	
Hot Toddy 🍷	750	Irish Coffee	775
Whiskey, Honey, Lemon, Cinnamon		Jameson, Coffee, Cream	
Trinidad Sour	775	New York Sour	850
Bourbon, Orgeat, Angostura		Bourbon, Lemon, Red Wine	
Brown Derby	775	Gold Rush	775
Bourbon, Grapefruit, Maple		Bourbon, Honey, Grapefruit	
Improved Whiskey	800	Bourbon Smash	775
Bourbon, Maraschino, Absinthe		Bourbon, Mint, Lime	

B R A N D Y / C O G N A C

Brandy Crusta	750
Brandy, Maraschino, Cointreau	
Sazerac	825
Cognac, Absinthe, Angostura	
Suffering Bastard	800
Brandy, Gin, Ginger Beer	
Brandy Flip	775
Brandy, Sugar, Egg	
East India	800
Brandy, Cointreau, Raspberry	

SUFFERING BASTARD

The Suffering Bastard was created during WWII at Cairo's Shepheard's Hotel by bartender Joe Scialom as a hangover cure for Allied soldiers. Originally made with brandy, it later saw bourbon substitutions and name variations like Suffering Bar Steward. Further tweaks led to versions called Dying Bastard and Dead Bastard. Today, the recipe varies widely from bar to bar.



G I N

Spanish G&T	750	Gin Basil Smash	750
Gin, Grenadine, Spices		Gin, Lemon, Basil	
Southside	750	Clover Club	750
Gin, Mint, Lime		Bombay Sapphire, Raspberry, Lemon	
Pegu Club Cocktail	750	White Lady	750
Gin, Cointreau, Lime, Angostura		Gin, Cointreau, Lemon	
Bee's Knees	700	Corpse Reviver	800
Gin, Honey, Lemon		Gin, Cointreau, Lillet, Lemon, Absinthe	
Gimlet	725	Martini	750
Gin, Lime Cordial		Gin, Vermouth Dry, Olive	
French 75	750	Negroni	775
Gin, Lemon, Sparkling		Gin, Campari, Vermouth	
Breakfast Martini	725	Bee Fizz	750
Gin, Cointreau, Orange		Gin, Honey, Orange Bitters	
Casino	750	Gin Fizz	750
Gin, Maraschino, Lime		Gin, Lemon, Soda	
Martinez	750	Monkey Gland	775
Gin, Vermouth, Maraschino		Gin, Orange, Absinthe, Grenadine	
Ramos Gin Fizz	825	Tuxedo	750
Gin, Lime, Cream, Egg		Gin, Vermouth Dry, Absinthe	
Bronx	750	Orange Blossom	725
Gin, Vermouth, Orange		Gin, Orange, Grenadine	
Aviation	750	Satan's Whiskers	775
Gin, Maraschino, Lemon		Gin, Vermouth, Cointreau, Orange	

Ramos Gin Fizz

The question appears to be a misinterpretation of a story related to the creator of the famous Ramos Gin Fizz cocktail, Henry C. Ramos, not the footballer Sergio Ramos. To meet the high demand and the rigorous 12–15 minute shaking process, Ramos employed an “assembly line” of up to 35 “shaker men” during busy periods like Mardi Gras, with each taking turns to preserve stamina. Modern methods have since reduced the shaking time to just a few minutes using the “dry shake” technique.



V O D K A

Sex On The Beach	725
Vodka, Peach, Orange, Cranberry	
Espresso Martini	775
Vodka, Kahlua, Espresso	
Cosmopolitan	775
Citron Vodka, Cointreau, Cranberry	
White Russian	725
Vodka, Kahlua, Milk	
Sea Breeze	725
Vodka, Cranberry, Grapefruit	
Bloody Mary	775
Vodka, Tomato, Tabasco	
Black Russian	700
Vodka, Kahlua	
Moscow Mule	775
Vodka, Ginger Ale	
Woo-Woo	700
Vodka, Peach, Cranberry	
Screaming Orgasm	700
Vodka, Kahlua, Orgeat, Baileys, Milk	
Caipiroska	775
Vodka, Lime, Brown Sugar	
Lemon Drop Martini	750
Vodka, Cointreau, Lemon	
Spicy Fifty	775
Vodka, Elderflower, Lemon, Honey	

A SMALL GUIDE TO MARTINIS

750



Vodka Martini

A smooth and clean take on the classic, swapping gin for vodka.



50/50 Martini

An equal split of gin and dry vermouth, creating a lighter, more aromatic sip.



Dirty Martini

A salty twist with olive brine, making it smooth and savory.



Vesper

Bond's favorite, blending gin, vodka, and Lillet Blanc for a potent yet elegant drink.



Gibson

A classic gin martini, but garnished with a pickled onion.

W I N E

Red Wine Sangria	950
Red wine, Brandy, Cinnamon	
White Wine Sangria	950
White Wine, Cointreau, Sprite	
Mimosa	725
Sparkling, Orange	
Bellini	725
Sparkling, Peach	
Classic Champagne Cocktail	775
Sparkling, Brandy, Angostura	

Mimosa

The mimosa cocktail, a brunch and celebration staple, traces its roots to the 1920s on the French Riviera. Inspired by the Buck's Fizz, it blends champagne with citrus juice. Its name comes from the mimosa plant, whose bright yellow flowers mirror the drink's sunny hue. Popularised in the U.S. during the 1960s and 1970s, the mimosa remains a symbol of elegance and effortless luxury.



Not Your Average Sip

The history of the margarita is shrouded in mystery and folklore due to its numerous origin stories. According to cocktail historian David Wondrich, the margarita is related to the brandy daisy (margarita is Spanish for "daisy"), remade with tequila instead of brandy. (Daisies are a family of cocktails that include a base spirit, liqueur, and citrus. A sidecar and gin daisy are other related drinks.) There is an account from 1936 of Iowa newspaper editor James Graham finding such a cocktail in Tijuana, years before any of the other margarita "creation myths".



LIQUEUR

Aperol Spritz Aperol, Prosecco, Soda	750	Sbagliato Campari, Vermouth, Sparkling	750
Sidecar Cognac, Cointreau, Lemon	750	Enzoni Campari, Gin, Grapes	725
Americano Highball Campari, Vermouth, Soda	725	Spritz Veneziano Campari, Sparkling, Soda	725
Bloodhound Dry & Sweet Vermouth, Gin, Raspberry	725	Absinthe Drip Absinthe, Chilled water, Sugar	725

TEQUILA

Margarita Tequila, Cointreau	750	Brave Bull Tequila, Kahlua	750
Tequila Sunrise Tequila, Orange, Grenadine	750	Bloody Maria Tequila, Tomato, Tabasco	775
Batanga Tequila, Coke, Lime	725	Paloma Tequila, Lime, Grapefruit	800
Picante Tequila, Jalapenos, Coriander	725	Elegante Margarita Tequila, Cointreau, Lime Cordial	750
American Margarita Tequila, Lemon, Cointreau, Egg	775	Nautilus Tequila, Cranberry, Lime	750

R U M

Daiquiri	625
White Rum, Lime	
Mojito	675
White Rum, Lime, Mint	
Pina Colada	745
White Rum, Malibu, Pineapple	
Cuba Libre	675
Rum, Coke, Lemon	
Dark & Stormy	675
Rum, Lime, Ginger beer	
Between The Sheets	725
Rum, Cognac, Cointreau, Lemon	
Bacardi Cocktail	675
Bacardi White, Lemon, Grenadine	
Bee's Kiss	675
Bacardi White, Cream, Honey	
Planters Punch	700
Dark Rum, Orange, Pineapple	
Cable Car	675
Rum, Cointreau, Lime	
Hemingway Special	745
Rum, Grapefruit, Orange	
Mai-Tai	750
Dark Rum, Agricole Rum, Orgeat	
Mary Pickford	675
White Rum, Pineapple, Grenadine	
Old Cuban	700
Rum, Sparkling, Mint, Lime	
Painkiller	675
Dark Rum, Pineapple, Orange, Coconut	

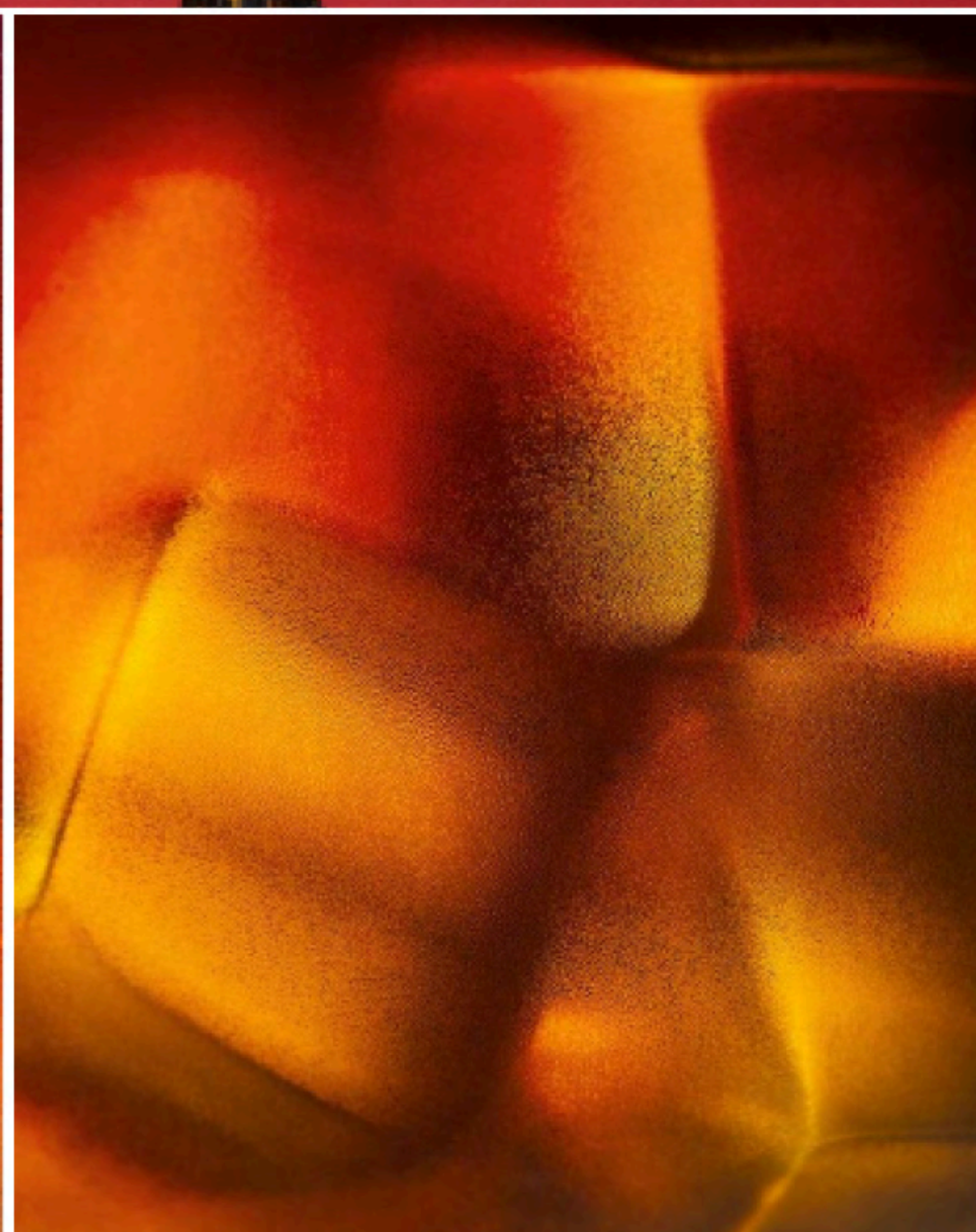
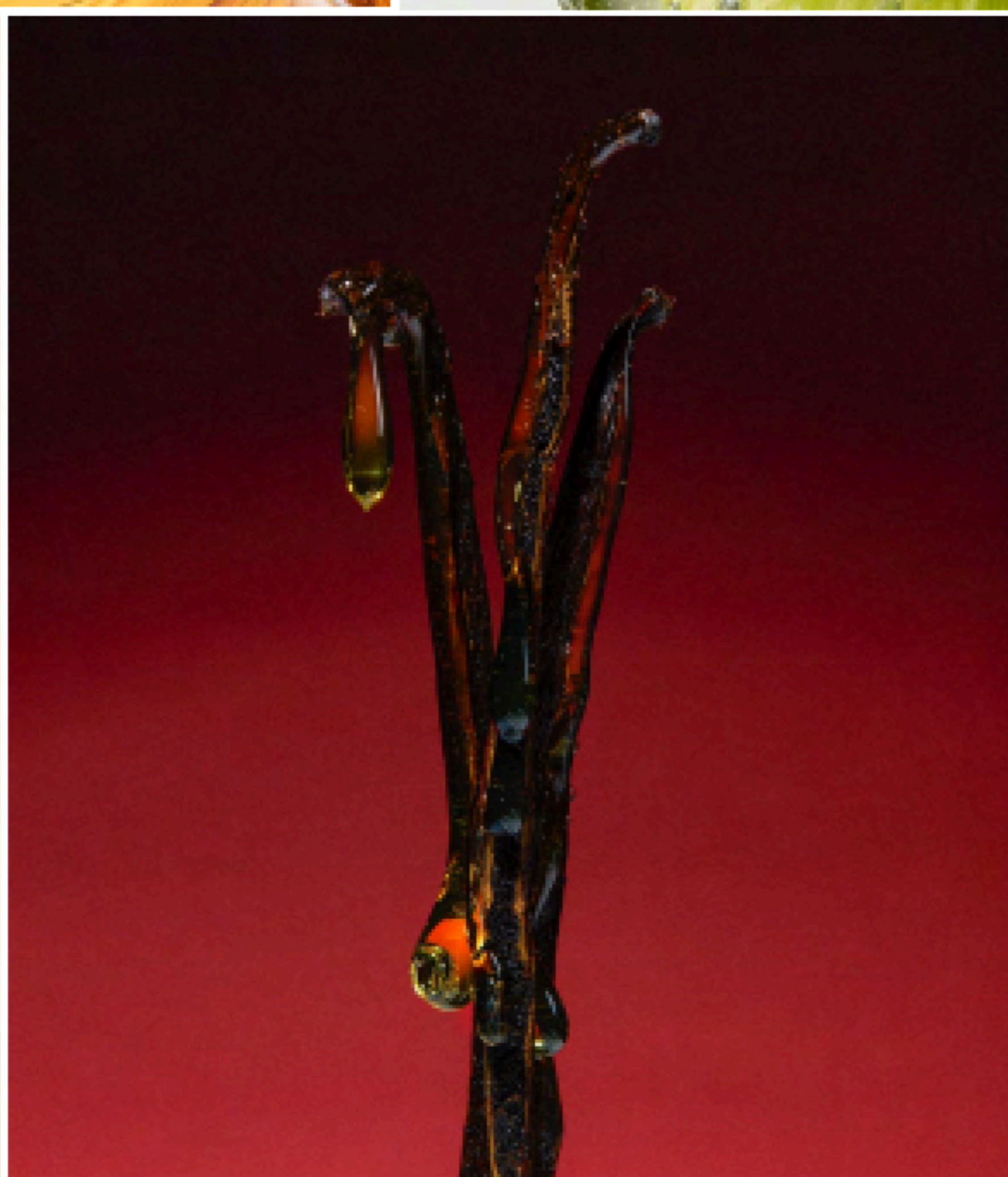
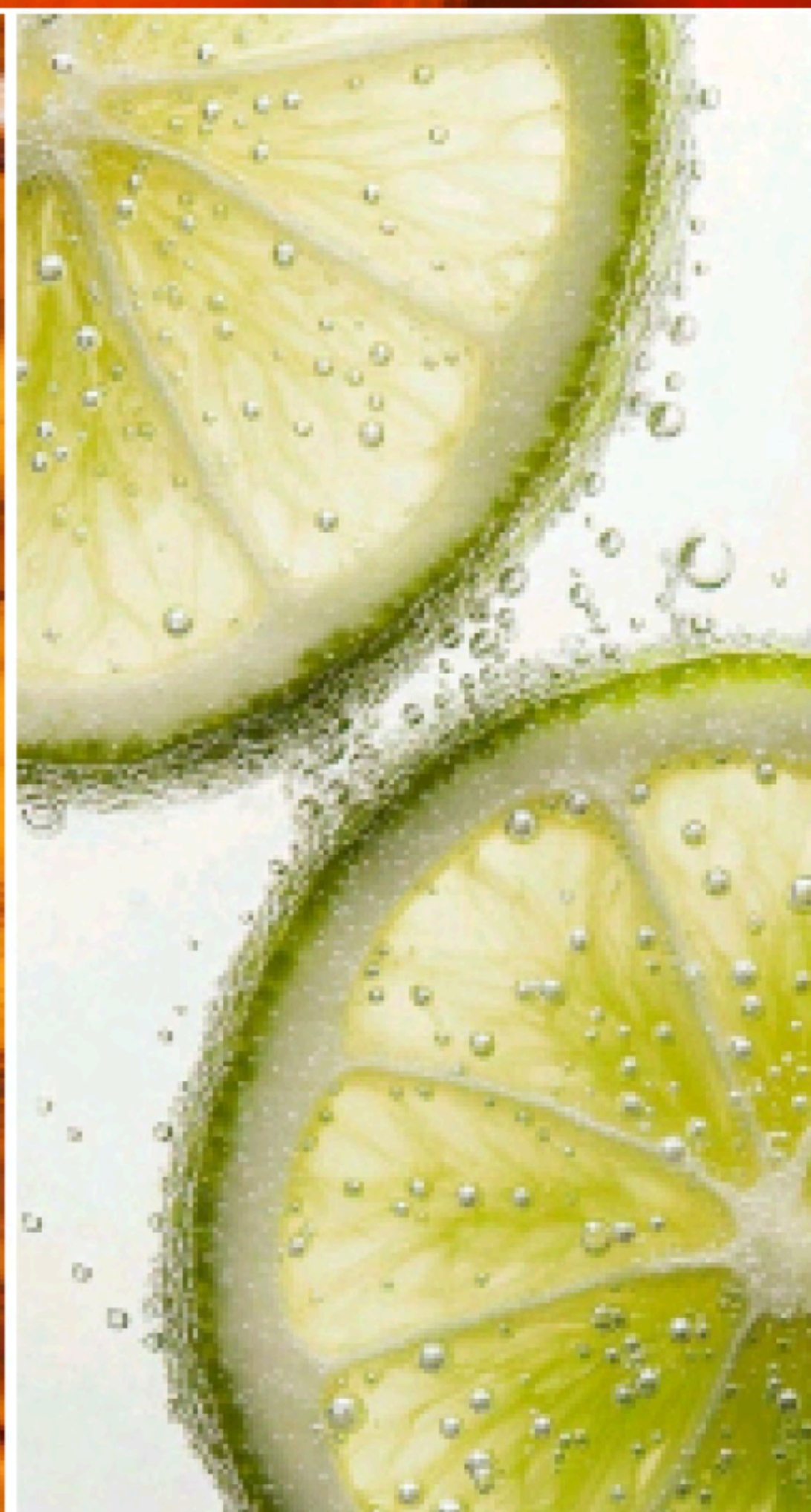
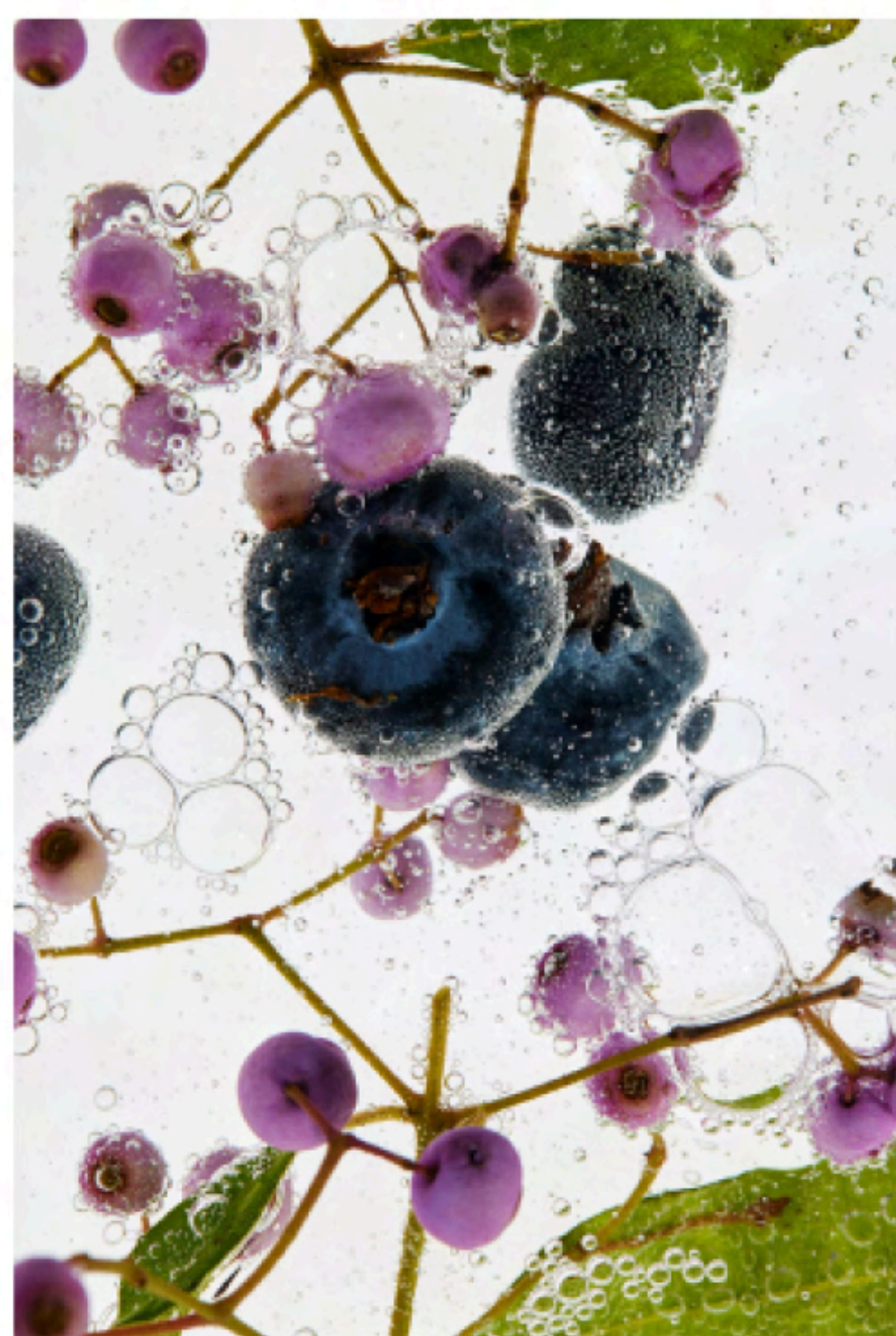
Eggnog	700
Rum, Egg, Milk, Cream	
Honolulu	725
Rum, Pineapple, Grenadine	
Hurricane	675
Rum, Passionfruit, Pineapple, Orange	
X.Y.Z	675
White Rum, Cointreau, Lime	
Treacle	675
Dark Rum, Brown sugar, Apple	

Vacation? Poured.

Rum is, at its core, a summer spirit, by origin, by ritual, and by the way the world drinks it. First, rum is born of the sun. Sugarcane does not thrive in cold climates; it demands heat, humidity, and long tropical days. From the Caribbean to Latin America, rum is literally distilled sunshine. Its DNA is tropical, not temperate. Second, rum’s global identity is tied to refreshment. The most iconic rum drinks are designed to cool you down. Mojito, Daiquiri, Piña Colada, Rum Punch, Cuba Libre



LIQUOR



S I N G L E M A L T W H I S K Y

	30ml	60ml	Bottle
Aberfeldy 12	600	1100	9500
Aberlour 12	850	1600	14000
Aberlour 16	1300	2400	23000
Ardmore	700	1300	11000
Bowmore 12	500	950	9000
Balvenie 12	800	1500	13000
Caol Ila 12	1000	1800	16000
Glenfiddich 12	800	1400	12000
Glenfiddich 15	950	1800	17000
Glenfiddich 18	1250	2350	22000
Glenfiddich 21	3000	5800	55000
Glenmorangie X	800	1400	13000
Glenmorangie 10	850	1500	14000
Glenmorangie 12	900	1700	16000
Glenmorangie 14	950	1850	16500
Glenmorangie 18	1900	3650	34000
Glenlivet 12	600	1100	10000
Glenlivet 15	950	1750	16000
Glenlivet 18	1450	2800	26000
Glenlivet Nadurra	750	1400	14000
Jura	850	1550	14000
Laphroaig 10	950	1750	16000
Macallan Double Cask 12	1200	2200	21000
Royal Brackla 12	1350	2550	24000
Royal Brackla 18	1750	3350	32000
Royal Brackla 21	2850	5400	52000
Singleton 12	750	1400	12000
Singleton 18	1600	3000	28000

B L E N D E D W H I S K E Y / W H I S K Y

	30ml	60ml	Bottle
Ballantine's Finest	450	800	7000
Ballantine's 07	550	1000	9000
Ballantine 12	675	1200	11000
Chivas Regal 12	600	1000	9000
Chivas Regal XV 15	750	1400	13000
Chivas Regal 18	975	1750	16000
Dewar's White Label	425	750	6500
Dewar's Japanese 8Y	500	900	8000
Dewar's 12	600	1100	10000
Dewar's 15	750	1350	12500
Dewar's 18	900	1750	16500
J & B Rare	500	900	8000
JW Red Label	450	750	7000
JW Blonde	575	950	8500
JW Black Label	600	1100	10000
JW Double Black	750	1250	10500
JW Gold Label Reserve	900	1700	16000
JW 18Y	1350	2550	23500
JW Blue Label	1650	3100	30000
Monkey Shoulder	700	1250	11000
Royal Salute 21	1500	2750	26000
Teacher's 50 Reserve	550	950	9000
Jameson Irish	550	950	9000
Bushmills Irish	600	1100	10000
Drumshanbo Irish	1350	2300	22000
Suntory Toki Japanese	650	1200	11000
Hibiki Japanese	1600	3000	28000

A M E R I C A N
W H I S K E Y

	30ml	60ml	Bottle
Evan Williams Kentucky Straight Bourbon	550	1000	10000
Jack Daniel's Honey Tennessee	550	1000	10000
Jack Daniel's No. 7 Tennessee	600	1100	10000
Jim Beam Kentucky Straight Bourbon	575	1000	9000
Jim Beam Black Kentucky Straight Bourbon	650	1150	10500
Makers Mark Bourbon	675	1200	12000
Wild Turkey Kentucky Straight Bourbon	500	900	9000
Woodford Reserve Kentucky Straight Rye	850	1600	16000

C O G N A C

	30ml	60ml	Bottle
Hennessy V.S	950	1700	16000
Martell V.S	650	1200	11000
Remy Martin XO	1350	2500	24000



Whiskey or Cognac? Pick Your Potion.

One is bold, smoky, and all-American, the other is smooth, elegant, and oh-so-French, both are aged to perfection, made for slow sipping, and packed with history.

American Whiskey is a bonfire in a glass, caramel, spice, and just the right amount of kick. It’s for those who like their drinks a little rebellious.

Cognac is pure sophistication, silky, fruity, and rich with deep flavours. It’s for those who appreciate the finer things in life (or just want to feel fancy for a night).



James Bond Ditched Gin for Vodka

Before James Bond, a Martini was always made with gin—classy, botanical, and strictly stirred. But in *Casino Royale*(1953), Bond broke tradition, ordering a Vesper Martini with both gin and vodka, shaken until ice-cold. When Sean Connery sipped a Vodka Martini, “shaken, not stirred,” in *Dr. No* (1962), vodka instantly became the drink of spies, charm, and sophistication. Sales of vodka skyrocketed, and the Vodka Martini dethroned gin as the modern cocktail of choice.

V O D K A

	30ml	60ml	Bottle
Absolut (All Flavours)	450	800	7000
Belvedere	700	1300	12000
Ciroc	550	1000	9000
Drumshanbo Sausage Tree	1100	1900	18000
Grey Goose	600	1100	9500
Haku Japanese	700	1300	12000
Ketel One	450	800	7500
Russian Standard	500	900	8000
Skyy	500	900	8000
Svedka (All Flavours)	600	1100	10000
Tito's Handmade	600	1100	10000
Zubrowka Biala	500	900	9000

G I N	30ml	60ml	Bottle
Beefeater	500	900	8000
Beefeater Strawberry	550	1000	9000
Bombay Sapphire	500	900	8000
Bulldog	600	1100	10000
Drumshanbo Gunpowder	850	1500	14000
Greater Than	400	700	6500
Hapusa	550	1000	10000
Hendrick's	600	1100	11000
Monkey 47	825	1500	13000
Nicobar	300	550	5000
Roku	750	1300	12000
Tanqueray	550	950	8500
Tanqueray No.10	650	1200	16000
Tom & Mew	550	900	8000



G&T was invented in British India.

In an unexpected twist of history, the beloved Gin & Tonic was originally a malaria treatment for British soldiers stationed in India. Faced with the bitter taste of quinine, the only known cure for the disease, officers began mixing it with sugar, lime, and gin—turning medicine into refreshment. What started as a lifesaving necessity quickly evolved into a staple of the British Empire and, eventually, a global cocktail favorite. Originally, tonic was non-aerated. Today’s tonic water contains far less quinine, but the legacy of the G&T lives on—no prescription required.

TEQUILA

	30ml	60ml	Bottle
Buen Amigo Blanco	550	950	9500
Camino Real Silver	550	950	9500
Don Angel Blanco	550	950	9500
Don Julio Blanco	750	1450	14000
Don Julio Reposado	950	1800	17000
Don Julio 1942	3300	6300	60000
El Jimador Blanco	650	1200	11000
Patron Silver	750	1400	13000
Patron Reposado	850	1600	15000
Patron El Alto	3500	6500	62000
Sierra Reposado	600	1050	10000
Sierra Silver	600	1050	10000

RUM

	30ml	60ml	Bottle
Bacardi Carta Blanca White	300	500	4000
Big Bull Dark	300	500	2500
Diplomatico Mantuano (Dark)	700	1300	12000
Diplomatico Reserva (Dark)	800	1500	14000
Havana Club White	350	600	5500
Old Monk Dark	300	500	3500
Ron Barcelo Blanco White	550	1000	9000
Ron Barcelo Dorado Dark	550	1000	9000

L I Q U E U R	30ml	60ml	Bottle
Absinthe	525	950	9500
Aperol	525	950	9500
Bailey's Irish Cream	500	900	9000
Campari Milano Bitter	550	850	8500
Cointreau	475	750	7500
Dolin Dry Vermouth	500	900	9000
Dolin Blanco Vermouth	500	900	9000
Jagermeister	500	900	9000
Kahlua	525	900	9000
Malibu	525	900	9000

Liqueur *li-KEUR (UK: /lɪˈkjʊə(r)/)*
noun: **liqueur**; plural noun: **liqueurs**
a strong sweet alcoholic drink that is sometimes drunk in small quantities after a meal

B E E R	Pint
Budweiser	400
Corona Extra	575
Heineken	400
Hoegaarden	600
Kingfisher Ultra	375

PS: We do a Boilermaker too!
@ 950/-



S O J U

(Chum Churum)

	Bottle
Original	1400
Blueberry	1450
Grape	1450
Peach	1450

That Green Bottle

Legend has it that soju became the great equaliser during long, hard days, factory workers, office clerks, students, all ending up at the same plastic table, steam rising from food, green bottles clinking like punctuation marks between stories. The drink itself is gentle, almost deceptive, but the conversations it unlocks are anything but. Some say you don't really remember your first soju, you remember the night around it: the shared silence after a tough confession, the burst of laughter over nothing, the unspoken understanding that tomorrow can wait. Soju doesn't rush you. It sits with you, one small pour at a time, until strangers feel like friends and the night feels complete.



R T D (10% A B V)

	Pint
Rascal Classic Rum & Cola	225
Rascal Fresh Lime & Mint	225
Rascal Twisted Coffee & Caramel	225

WINE SELECTION

That faint ring left behind after a sip isn't a flaw, it's a footprint of the moment.





Champagne Vs Sparkling Wine

Champagne and sparkling wine may both bring the bubbles, but only sparkling wine made in the Champagne region of France, using the traditional method, can legally be called Champagne. The difference lies in the production process—Champagne undergoes a second fermentation in the bottle, creating finer, longer-lasting bubbles, while most sparkling wines, like Prosecco, are made in large tanks, resulting in a fruitier, lighter taste.

Champagne tends to be more complex, with toasty and nutty notes, while other sparkling wines offer a fresher, more affordable alternative. So, whether you're celebrating with a luxurious bottle of Champagne or a crisp Prosecco, the magic is in the fizz!

SPARKLING WINE

Bottle

Cinzano Prosecco (Italy)	5000
Luna Argenta Prosecco Doc Brut (Italy)	6000
Jacob's Creek Chardonnay Pinot Noir (Australia)	4750
Yellow Tail Bubbles Rose (Australia)	5000

CHAMPAGNE

Bottle

Dom Pérignon Brut (France)	60000
Moet & Chandon Brut Imperial (France)	18000
Moet & Chandon Ice Imperial (France)	25000
Moet & Chandon Rose Imperial (France)	25000

Prices are in INR. Government taxes as applicable. Discretionary service charge of 7% may be applied.

W H I T E W I N E

	Glass	Bottle
Dr. Schmitt Riesling (Germany) Light bodied, granny smith apple characteristic that is crisp & lively	975	4250
Yellow Tail Chardonnay (Australia) Aromas of melon & white peach with a hint of vanilla.	975	4250
French Roots Sauvignon Blanc (France) Fresh, non acidic with hints of peach & citrus.	975	4250
Bush Ballad Chardonnay (Australia) Smooth & creamy with ripe stone fruit flavours.	975	4250
Two Oceans Sauvignon Blanc (South Africa) Passion fruit & sweet lemon aromas with a crisp acidity.	975	4250
Jacob's Creek Chardonnay (Australia) Nut, lemon, pineapple & oyster shell notes along with slight acidity.	975	4250
Altozano Verdejo Sauvignon Blanc (Spain) Dry and zesty with tropical & crisp citrus flavours.	975	4250
Roche Mazat Sauvignon Blanc (France) Warm tropical fruit & a touch of oak, well balanced on the palate.	975	4250
Giacondi Chardonnay (Italy) Crisp acidity, minerality, lemon & lime, apple, pear, & grassiness notes.	925	4000
Mannara Pinot Grigio (Italy) Floral aroma & flavours of citrus, apple, pear, vanilla & almonds.	1000	4500
Fontanafredda Gavi De Gavi (Italy) Cortese grape, citrus, green apple & floral notes		11000
Campo Viejo Tempranillo Blanco (Spain) Floral, fresh and fragrant wine. with light citrus notes	975	4250



White Wine & Pairings

White wines are incredibly versatile, offering crisp, fruity, and refreshing flavours that pair beautifully with a variety of dishes. A zesty Sauvignon Blanc complements seafood and fresh salads, while a buttery Chardonnay enhances creamy pastas and roasted chicken. Riesling’s sweetness balances spicy Asian dishes, and Pinot Grigio is perfect for light appetisers and grilled fish. For dessert or a touch of sweetness, Moscato pairs wonderfully with fruit and pastries.

Red Wine & Pairings

Red wines bring depth, richness, and bold flavours, making them perfect for hearty and flavourful dishes. A light and fruity Pinot Noir pairs beautifully with roasted chicken and earthy mushrooms, while a bold Cabernet Sauvignon complements with aged cheeses. Merlot's smooth, velvety texture works well with pasta and roasted vegetables, and the spice of Shiraz enhances barbecued meats and rich stews. The golden rule? Lighter reds for delicate dishes, fuller-bodied reds for bold flavours, ensuring every glass enhances the experience!



R E D W I N E		Glass	Bottle
Giacondi Sangiovese Merlot (Italy)	Fruity aromas, acidic character along with tobacco smelling notes	975	4250
Campo Viejo Rioja (Spain)	Spicy aromas with smooth tannins, plum & wild berry flavour	1000	4500
Yellow Tail Merlot (Australia)	Aromas of plums and mulberries, flavour of dark plums and subtle spice	975	4250
Yellow Tail Shiraz (Australia)	Red Cherry and plum aromas with hints of vanilla and spices	975	4250
Dr. Scmitt Pinot Noir (Germany)	Full bodied, with flavour profile of red berries and cherries	975	4250
Altozano Tempranillo Syrah (Spain)	Spicy and vanilla flavoured, aged in Oak barrels	975	4250
Bush Ballad Shiraz (Australia)	Well balanced, full flavoured fruit & spice driven	975	4250
Jacob's Creek Shiraz (Australia)	Fruity aromas, low tannins and light bodied	975	4250
Ironstone Merlot (California)	Blackberries and cherries, light tannins and full bodied	1300	5500
Mount Rozier Pinotage (South Africa)	Spicy aromas with smooth tannins, plum & wild berry flavour	1100	4500
Mount Rozier Shiraz (South Africa)	Peppery aromas along with plum, blackberry flavour	1100	4500
Roche Mazat Cuvee Speciale Pinot Noir (France)	Black fruit notes and spicy aroma with medium tannins	975	4000
Barone Ricasoli Chianti (Italy)	Ripe cherries, violets & spice offering a smooth finish	1200	5000
Fishing Cat Cabernet Sauvignon (Italy)	Medium-bodied blackcurrant and plum notes, gentle spice	1000	4500
Fontanafredda Barolo (Italy)	Nebbiolo grape, dark berries, rose & spice, leading to a smooth, velvety finish		17500

DESSERT WINE

Woodbridge By Robert Mondavi Zinfandel (California)
Sugary flavours of apricot, tangerines, peaches with crisp acidity.

Glass	Bottle
975	4250

Yellow Tail Moscato (Australia)
Aromas of peach and passionfruit with kiwi and sweet melon flavours.

975	4250
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ROSE WINE

Mateus The Original Rose (Portugal)
Lightly structured and crisp wine with attractive acidity and great fruitiness

Glass	Bottle
1150	5000

Mount Rozier Rose (South Africa)
Fresh and bright with layers of delicate wild strawberries.

1000	4250
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Barone Ricasoli Albia Rose (Italy)
Dry, silken palate led by strawberry, plums, tangerine, pink florals, spices.

1000	4250
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Rose/Dessert Pairings

Rosé wines offer the best of both worlds—crisp like a white wine, yet fruit-forward like a red, making them incredibly versatile. A dry Provence Rosé pairs beautifully with light salads, grilled seafood, and Mediterranean dishes, while a fruitier White Zinfandel complements spicy foods and summer barbecues. For those with a sweet tooth, dessert wines like Port, Sauternes, and Moscato bring rich, honeyed flavours that pair wonderfully with chocolate, cheesecake, fruit tarts, and even blue cheese for a sweet-savoury balance. Whether you prefer a refreshing rosé on a sunny afternoon or a luxurious dessert wine to end your meal, these wines add the perfect finishing touch to any occasion!

