Casual
fine dine

Cocktail bar

Western cuisine

Global comfort

ATELIER V

by
Vedant Newatia

We're the kind of team that argues about sauces, celebrates small wins, and gets excited about new ingredients. Everything you see here comes from that obsession.

Second Edition

MY JOURNEY AROUND THE WORLD.

IHM,
Aurangabad, India

BHMS
Luzern, Switzerland

L'Oustau de Baumanière,
Les Baux-de Provence,
France

Dominique Ansel Bakery,
New York, USA

Au Premier,
Zurich, Switzerland

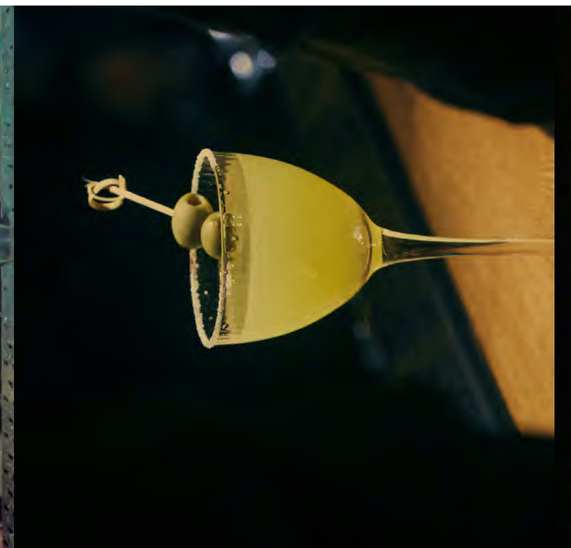
EBS,
Amsterdam, Netherlands

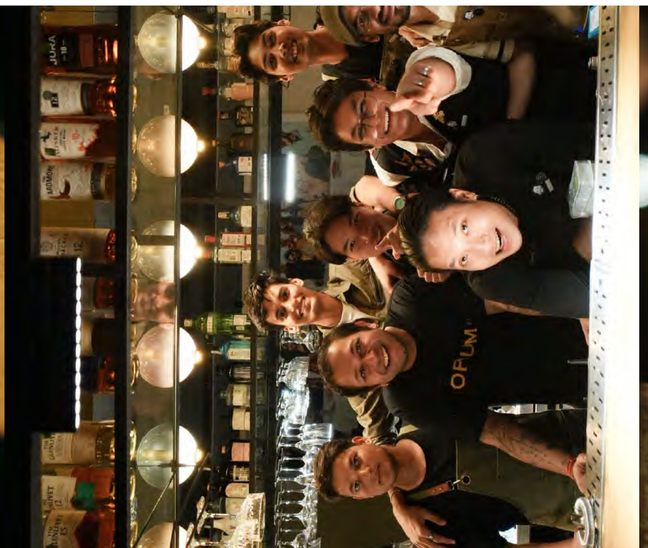
Borago
Santiago, Chile

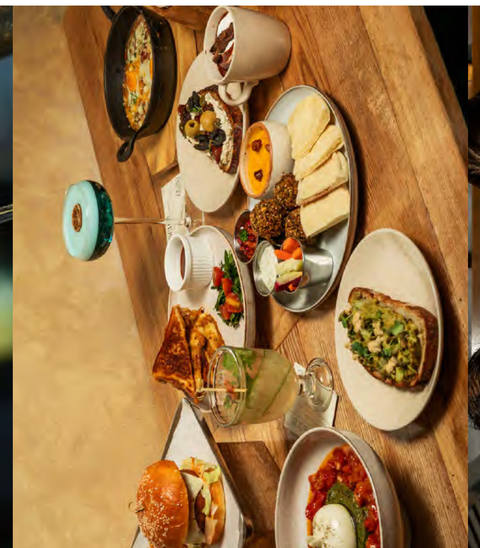
Four Seasons,
Washington D.C., USA

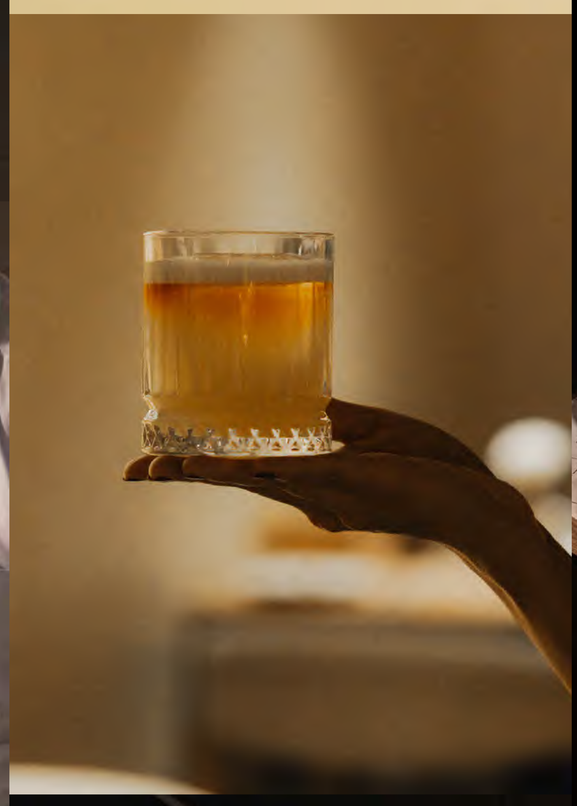
Steinhalle,
Bern, Switzerland

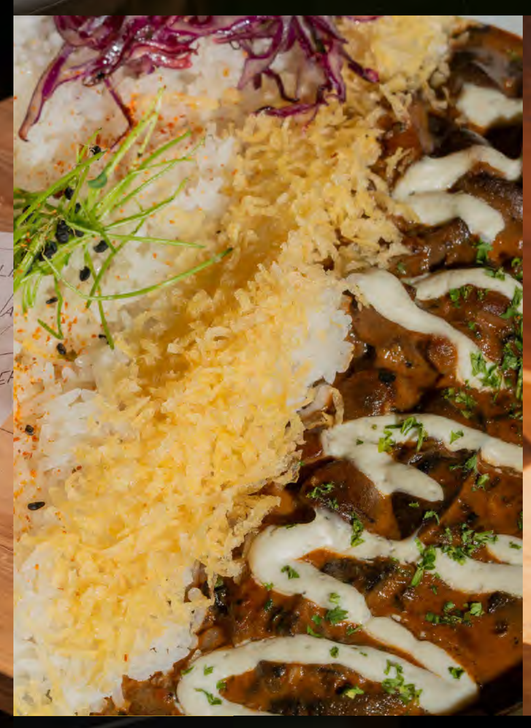
WHAT'S NEW THIS MONTH



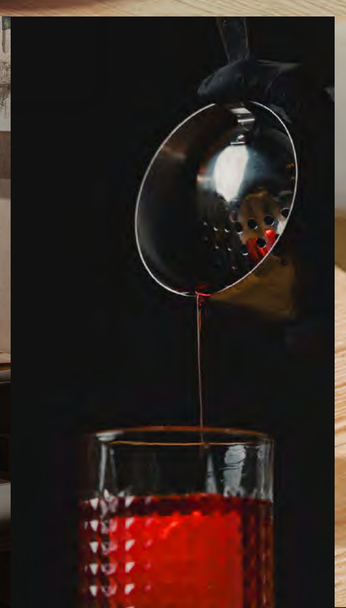








ATELIER V



OUR SECOND CHAPTER

Atelier V began with a simple idea: that good food, well-made drinks, and genuine hospitality can turn a regular night out into something memorable. My journey into this industry started with a deep love for flavours and the emotions they create. That curiosity took me across Switzerland, France, the USA, and Chile, working in kitchens that shaped my understanding of discipline, technique, and respect for ingredients. Along the way, my interest in cocktails grew just as strong, leading me to study bartending in Amsterdam and truly appreciate how balance and craft in a drink can elevate the entire dining experience.

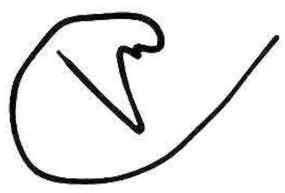
When I came back to Indore, I felt something was missing. Too many places focused on flashy interiors and trends, while food, drinks, and service were often treated as secondary. Global cuisines and classic cocktails had lost their identity. Atelier V is my answer to that. It isn't about being the loudest or trendiest restaurant in the room. It's about doing things right, honest food, properly made cocktails, and a space that feels warm, comfortable, and welcoming.

This is the *second edition* of our menu, and it reflects how we've grown. You'll still find familiar dishes that people love, but alongside them are bolder flavours and more confident ideas. These are dishes we've always wanted to cook, and dishes we believe Indore is ready for now. Nothing here is meant to shock, only to push thoughtfully and with intent.

Atelier V is part of House of V, a growing family of spaces built around craft, culture, and consistency. While Atelier V focuses on global cuisine and cocktails, Masala Code celebrates Indian flavours through a modern lens, and Fabric represents the energy of nightlife, music, movement, and atmosphere. Each space has its own identity, but all three share the same foundation: quality without compromise, respect for people, and an honest approach to hospitality.

The name Atelier V means "Vedant's workshop," and that's exactly what this place is. A space to create, learn, and grow, both for me and for the team behind the scenes. I believe leadership is about discipline with empathy, setting standards through action, and building an environment where people feel inspired to do their best work.

At its core, this restaurant stands for consistency, good food, good drinks, and good service, every single day. Welcome to our second chapter. Enjoy what you know, explore what's new, and most importantly, enjoy your time with us.



Chef Vedant Newatia

Founder of Atelier V, Masala Code, Fabric

“You should reach across the table. Make grunting sounds, slurp your noodles, wipe your sweat off your forehead. The whole idea of leaving one piece on the plate because everyone’s afraid to eat the last piece? F*** that. Eat the last piece and order another one.”

~ Chef Roy Choi

ATELIER V

SOURCED WITH INTENTION

For us, ingredients aren't just "supplies", they're the foundation of everything we cook. We source carefully, question everything, and stay loyal to quality over convenience. Some days it means waiting longer, paying more, or saying no to things that don't feel right. But that's the point, great food only happens when you start with ingredients that truly deserve to be on the plate. We'd rather do it the right way than the easy way, always and honestly, that commitment shows up in every bite, cleaner flavours, better textures, and food that tastes like someone genuinely cared. We treat every ingredient with the same respect we give the dish itself, because the plate you get is only as good as what went into it. This is how we cook, every day, without shortcuts or secrets, just good ingredients, handled well.

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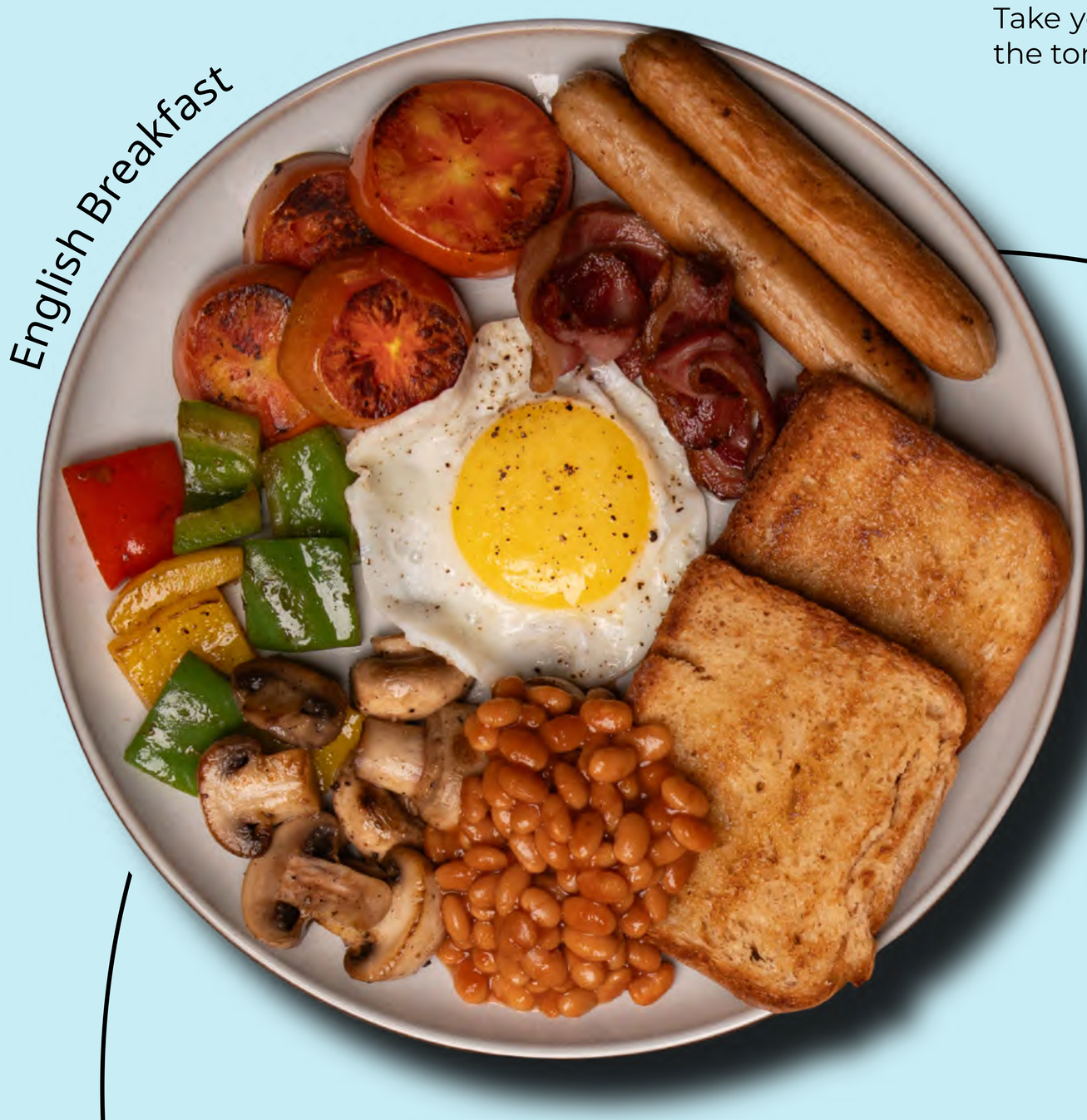
ATELIER V

BREAKFAST

Breakfast is the world's oldest reset button. It's that quiet moment where your day hasn't begun yet, but you get to decide how it will feel. A good breakfast isn't about eating early, it's about eating intentionally, something warm, something comforting, something that tells your body, "We're starting right." Take your time. Let breakfast do what it's meant to do, set the tone.



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The perfect breakfast has a rhythm, begin with something fresh to wake the palate, steady sip that gently pulls you into the day, move into something warm and comforting to ground the body, and finish with a small sweet or the last sip of coffee. A simple sequence that makes mornings feel effortless.

2

3

Choice of Eggs 400

Choose your style of eggs, served with buttered white toast and a side of pan-fried vegetables.

- Omelette (Plain / Cheese / Vegetables)
- Sunny Side Up
- Fried Egg
- Scrambled
- Boiled

Grilled Cheese Sandwich 390
Toasted grilled cheese sandwich served with tomato ketchup and French fries

Muesli Bowl 390
A nourishing blend of muesli, nuts, yogurt, and fresh seasonal fruits

Avocado Toast 640
Avocado mash with Feta cheese and other toppings spread on Sourdough

Pancakes 470
Served with Nutella, blueberry, maple syrup & butter

Quesadilla 550
Grilled flour tortilla filled with beans, cheese & sweet potato

French Toast 500
Pan-fried egg toast, served with caramelised banana & honey

Breakfast Burrito 590
Flour tortilla filled with scrambled eggs, beans, cheese & avocado

Eggs Kejriwal 540
Sunny side-up egg, chilies & cheese on toasted brioche

American Breakfast 760
Choice of eggs, bacon, sausages, baked beans, mushroom, hash brown & pancake

English Breakfast 740
Choice of eggs, bacon, sausages, baked beans, grilled mushroom, tomatoes & toast

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

Sea Food · Non-Veg · Eggs · Veg · Mushroom · Pork · Gluten · Dairy · Nuts · Soy

THE KITCHEN

ARANCINI

Arancini are stuffed rice balls, traditionally from Sicily, known for their golden crisp exterior and molten, savoury centre.

After plenty of cooking, tasting, and a fair bit of debating, this menu is ready. All that's left is for you to pick your favourites.

EMPANADAS

Empanadas are folded pastries filled with savoury ingredients, baked or fried until golden and crisp.

Confit
/ˈkɒnfɪ/ (noun) — A French preservation method in which food is slowly cooked in fat at a low temperature.

Aioli
/aɪˈəʊli/ (noun) — Mediterranean sauce made by emulsifying garlic with oil, often enriched with egg yolk.

S A L A D S

Caprese Salad 440
Tomatoes, bocconcini, basil & olive oil

Greek Salad 430
Feta cheese, olives, bell peppers, cucumbers & cherry tomato

Beetroot, Citrus & Feta Cheese 465
Baked beetroots & feta, topped with citrus wedges & balsamic vinaigrette

Caesar Salad 470
Romaine lettuce, croutons, parmesan & Caesar dressing

Smoked Salmon Tartar 710
Norwegian smoked salmon mixed with gochujang, capers, sour cream & tabasco

S O U P S

Tingmo & Ema Dashi
Bhutanese cheese-chili soup served with a steamed bun

390

Thukpa
Tibetan soup served with noodles, vegetables, momo and chili oil

420

Tomato Soup
Classic tomato soup served with mini grilled cheese sandwich

420

Add on
Chicken: +200

Borscht
Eastern European beet soup served with sour cream

400

Goulash
Hungarian stew simmered with paprika and vegetables

400

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Seafood Non-Veg Eggs Veg Mushroom Pork Gluten Dairy Nuts Soy

SMALL PLATES

Trio of Fries 430
Classic, chili garlic & parmesan truffle fries

Arancini al Burro 530
Fried risotto balls stuffed with béchamel, served with garlic aioli and arrabbiata sauce

Corn Ribs 420
Rib-cut corn, baked with in-house rub and drizzled with garlic butter

Mini Mezze Platter 500
Lebanese platter served with pita, falafel, hummus, baba ganoush and pickled veg

Onion Rings 410
Beer battered fried onion rings served with marinara and aioli

Baked Mushroom 520
Cheese - stuffed baked mushrooms, served with phyllo sheet and arrabbiata sauce

Open Bao 545/655
Mushroom and tofu / Korean fried chicken, served with gochujang mayo

Empanadas 555/630
Caponata / Chicken mix filled in home-made puff pastry , served with arrabbiata

Xiao Long Bao [4pcs/6pcs] 575/720
Soupy dumplings filled with chicken, veggies and a savoury aromatic chicken broth

CHOOSE YOUR WINGS

380 / 650

4 Pcs | 8 Pcs

Fried: Coat / No Coat

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Seafood Non-Veg Eggs Veg Mushroom Pork Gluten Dairy Nuts Soy

Shrimp Toast 680
Crispy golden deep fried toast filled with a savoury minced shrimp spread

Butter Garlic Prawns 660
Prawns tossed in a butter, garlic, lemon & coriander sauce

Pan Seared Fish 640
Pan-seared singhara fish served with citrus salad and lemony meunière sauce

Smoked Salmon Crostini 650
Smoked salmon tartar with cream cheese served on toasted crostini slices

Tsukune 590
Japanese style chicken meatballs served with Togarashi mayo, gomae and coleslaw

Grilled Chicken Sausage 565
Grilled chicken sausages served with sweet-spicy mustard mayo

Avocado Sushi [4pcs/8pcs] 400/650
Creamy avocado wrapped in nori and sushi rice, finished with sesame

California Roll [4pcs/8pcs] 450/730
Imitation crab, avocado, and cucumber rolled in seasoned sushi rice and nori

Prawn Sushi [4pcs/8pcs] 500/780
Prawn tempura rolled with sushi rice, nori, and a light touch of soy and wasabi

A Cantonese Classic

Shrimp toast, or prawn toast, began in Hong Kong as an early kind of fusion cooking, where everyday prawn paste met Western-style toast. Known locally as haa dō si (with haa meaning prawn and dō si borrowed from the English word “toast”), it’s made by spreading minced shrimp onto small bread triangles and baking or frying them until crisp. As trade routes expanded, the dish travelled far beyond its origins, becoming a familiar starter in Western Chinese restaurants and taking on local touches along the way, like the sesame-crusted version popular in the United Kingdom, Australia, and Ireland, and adaptations found across Japan, Vietnam, and Thailand. Crisp, savoury, and made for sharing, shrimp toast remains a staple wherever it’s served.

Prices are in INR. Government taxes as applicable.
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Seafood Non-Veg Eggs Veg Mushroom Pork Gluten Dairy Nuts Soy

PASTA BAR

Discover your perfect pairing: choose a pasta, choose a sauce, and let the combination surprise you.

Change to Gluten free Pasta: 250
Add on Chicken: 200
Add on Vegetables/Mushrooms: 120
Add on Bacon: 275

Alfredo 620
Butter, cream and parmesan cheese

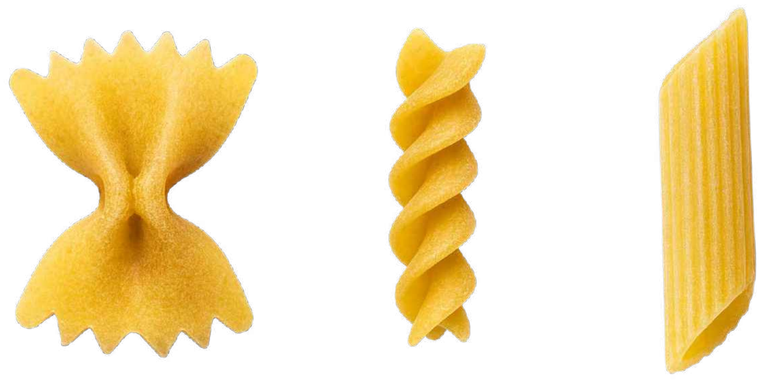
Pesto 640
Homemade basil pesto sauce made of nuts, basil & parmesan

Arrabbiata 540
Tomatoes, garlic and red chili peppers sauce

Vodka (pink) 560
Tomato and cream sauce with a splash of vodka

Carbonara 650
Egg yolk, bacon and cream

Lamb Bolognese 700
Tomato-based sauce with minced meat



Farfalle *Fusilli* *Penne*

Spaghetti

Fettuccine

CLASSICS

Mac & Cheese 660
Macaroni & cheese served with garlic bread

Spaghetti Aglio, Olio e Peperoncino 540
Spaghetti tossed in garlic, parsley, olive oil and chili flakes

Spaghetti alla Puttanesca 550
Spaghetti tossed in capers, olives, anchovies, tomatoes & garlic

Leek, Onion and Goat Cheese Agnolotti 700
Pasta stuffed with caramelised onions and goat cheese, finished with buttery sauce

Spinach, Ricotta, Sun-dried Tomato Ravioli 680
Stuffed ravioli served in a garlic cream sauce

Genovese Pesto Gnocchi 610
Fluffy gnocchi served with a classical pesto sauce made from basil

Gnocchi alla Sorrentina 580
Fluffy gnocchi served with a tomato sauce, basil, mozzarella & parmesan

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Seafood Non-Veg Eggs Veg Mushroom Pork Gluten Dairy Nuts Soy

RICE BOWLS

General Tso's Paneer Bowl 550
Crispy fried paneer in a tangy, sweet & spicy sauce, served with stir fried broccoli

Chipotle Rice Bowl 580
Smoky chipotle-spiced rice bowl with beans, veggies, and tangy toppings

Thai Red / Green Curry Bowl 615
Curry simmered in coconut milk with herbs, vegetables, and your choice of red or green curry.

Japanese Katsu Curry 580/630
Japanese curry served with rice, spinach gomae & panko fried ***tofu / chicken***

Pad Kra Pao 620
Thai basil chicken mince stir-fried with chilies & garlic, served with fried egg and jasmine rice

Chicken Teriyaki Bowl 620
Rice, chicken teriyaki, stir fried veggies, sesame and fried onions

Hawaiian Poke Bowl 615
Marinated tuna fish bowl with rice, veggies, and island-style toppings

A Hug In A Bowl

There's something undeniably satisfying about a well-crafted rice bowl. It's not just a meal, it's an experience. A perfect balance of flavours, textures, and nourishment, all in one bowl. Whether you're craving something bold and spicy, creamy and comforting, or light and fresh, a rice bowl is the ultimate answer.

Add on
Chicken: +200

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Discretionary service charge of 7% may be applied.

Seafood Non-Veg Eggs Veg Mushroom Pork Gluten Dairy Nuts Soy

GRILLED

		What goes into the marinades?
Paneer Souvlaki Grilled paneer served with grilled veggies, fries and tzatziki dip	570	**Souvlaki** - Olive oil, Lemon, Garlic, Oregano *(Greek)*
Mushroom Adobo Char-grilled mushrooms, served with salad and aioli	580	**Adobo** - Soy, Vinegar, Garlic, Bay leaves *(Philippines)*
Chicken Yakitori Japanese-style grilled chicken skewers glazed with tare sauce	610	**Yakitori** - Soy, Mirin, Garlic, Brown Sugar *(Japanese)*
Lamb Shish Tender lamb skewers grilled with Middle Eastern spices	680	**Shish** - Olive oil, Lemon juice, Garlic, Cumin *(Middle eastern)*
Fish Chimichurri Grilled fish served with a fresh herb chimichurri sauce	615	**Chimichurri** - Parsley, Vinegar, Garlic, Oregano *(South America)*
Prawns Satay Grilled prawns marinated in home-made satay paste	680	**Satay** - Lemongrass, Garlic, Galangal, Turmeric, Coriander, Cumin *(Indonesia)*

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L A R G E P L A T E S

DIY Taco Platter 610
Soft shell tacos served with beans, salsa, cheese, guacamole & sour cream.

Chimichanga 640
Deep fried burrito served with guacamole, sour cream & salsa.

Paneer Shawarma 590
Paneer filled in pocket pita bread, pickled veggies, French fries & aioli

Korean Ramen Veg 660
Spicy Korean noodle soup, served with fried tofu, vegetables and chili oil

Pad Thai Noodles 680
Thai rice noodles tossed with vegetables, peanuts and tamarind sauce

Nasi Goreng 600
Classic Indonesian fried rice, made with vegetables, sambal & sweet soy sauce

Khao Suey 620
Coconut curry noodle bowl with crispy toppings, and vegetables

Shakshuka 600
Tomato and pepper stew with eggs poached in sauce, served with foccacia

Fish & Chips 700
Beer battered fried fish served with French fries, tartar sauce and pea mash

Korean Ramen Non-Veg 720
Spicy Korean noodle soup with fried chicken, vegetables and chili oil

Chicken Shawarma 650
Chicken filled in pocket pita bread, pickled veggies, French fries & aioli

Chicken Schnitzel 670
Austrian-style pan-fried chicken served with mayo & potato mash

Southern Fried Chicken 700
Kentucky style fried chicken served with coleslaw, corn and sweet potato fries

Meal Made for Streets

On a fog-heavy evening in 19th-century London, a fishmonger and a potato seller set up their stalls side by side, sharing heat, space, and customers to get through the cold. One night, a hungry dock worker ordered fried fish from one and crisp potatoes from the other. With no plate to spare, they wrapped both together in old newspaper and handed it over.

The steam softened the paper, the vinegar cut through the fat, and the meal was eaten standing on the street. Word spread quickly. Fish and chips became more than food; it was fuel for workers and a reminder that some of the world's most loved dishes are born not in fine kitchens, but on cold streets where practicality meets hunger.

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Seafood Non-Veg Eggs Veg Mushroom Pork Gluten Dairy Nuts Soy

BREAD, BAKE & SWEET

Bread and desserts quietly map the moment humans became more than hunters.

Archaeology shows flatbreads were made over 14,000 years ago - before farming itself requiring grinding, fermentation, fire control, and shared time. Bread wasn't just food; it made settlement possible. It could be stored, divided, traded, and relied upon, allowing communities to grow into cities.

Desserts arrived much later, and their significance is just as telling. Sugar, honey, and refined flour used purely for pleasure indicate surplus, trade routes, and social rituals. Desserts marked feasts, faith, power, and celebration.

Together, bread and desserts tell the story of humanity's shift from survival to culture; when food became meaning, not just fuel.

BREADS

Basil & Tomato Bruschetta 390
Basil, confit tomatoes, olive oil & balsamic reduction.

Mushroom & Artichoke Bruschetta 460
Artichoke & mushroom sauteed with burnt black pepper, lemon zest and olive oil.

Avocado & Cream Cheese Bruschetta 550
Avocado, Lime zest & cream cheese with olive oil

Pesto Bocconcini Bruschetta 480
Pesto, bell peppers, bocconcini & balsamic reduction

Garlic Knots 450
Mini Garlic knots served with side salad, marinara & aioli

Stuffed Cheesy Garlic Bread 490
In-house garlic bread stuffed with confit garlic, herb butter & cheese

Philly Cheese Chicken 640
Grilled chicken with melted cheese, peppers, and onions in toasted bread

Classic Hot Dog 640
Chicken hot dog with caramelized onions, gherkins and fried onions

OPEN PUFFS

Mushroom & Cheese 490
Sautéed mushrooms and melted cheese

Salmon & Cream cheese 640
Smoked salmon, cream cheese and fresh herbs

Chicken & Leek 570
Leeks, diced smoked chicken, cheese, pepper, and a light cream reduction

Mushroom & Artichoke Bruschetta

Chicken & Bacon

TOASTIES

toastie /ˈtəʊ.sti/ *(noun) — A hot, toasted sandwich with savoury fillings, crisp outside and melted cheese*

Spiced Gherkin 490
Gherkins, Jalapeños, Red Paprika

Mixed Veggies 490
Tomato, Mushroom, Corn, Bell peppers

Onion, Leek & Ham 550
Chicken ham, Caramelized onions, Leek

Chicken & Bacon 590
Roast chicken, pork bacon, harissa mayo

Egg Melt 460
Omelette, Chives, Mayonnaise

Tuna Melt 640
Creamy tuna and melted cheese

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Seafood Non-Veg Eggs Veg Mushroom Pork Gluten Dairy Nuts Soy

PIZZAS

Classic Margherita 570
San Marzano-style tomato base, Bocconcini, Basil

Truffle Mushroom 610
Mushrooms, Cheese, Truffle oil

Farmhouse 630
Sweet corn, Jalapeños, Bell peppers, Onions, Broccoli

Four Cheese 660
Mozzarella, Parmesan, Cheddar, Processed

Spicy Chicken Sausage 690
Chicken sausage, Jalapeño, Bell pepper

Diavola 720
Chicken Salami, Red chili pepper, Olives

Pepperoni Pizza 735
(Pork) Pepperoni, Cheese

Chicken Overloaded 760
Barbecue, Peri-Peri, Sausage, Red jalapeño.

BURGERS

All burgers come with fries/chips/salad (choose one)

Add ons:
Cheese +75.00 per slice/ Fried Egg +50.00 per egg
Pork Bacon +275.00

Banh Mi Paneer
570

Quinoa Crusted Red Bean
580

Nashville Chicken
650

Chicken Smash
670

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DESSERT

Kouign Amman with Nutella — 390
French pastry of laminated dough baked with sugar & butter, served with nutella & coffee ice cream

Opera Cake — 420
Layers of sponge cake, coffee buttercream & chocolate ganache, served with coffee ice cream.

Chocolate Mousse — 400
Chocolate mousse made with Callebaut chocolate. Served with Extra virgin olive oil.

Chocolate Lava Cake — 390
A warm, rich chocolate cake with a molten centre, served with vanilla ice cream

Basque Cheesecake — 410
Burnt Basque cheesecake with caramelised top served with blueberry ice cream

Churros — 490
Sweet fried dough served with vanilla ice cream, caramel & chocolate sauce

Lemon Cake — 400
Lemon sponge finished with citrus glaze, served with vanilla ice cream

Tiramisu — 430
Italian layers of espresso-soaked savoiardi and mascarpone cream

The Night Churros Found Their Purpose

Once, a street vendor in Madrid noticed people lingering longer on cold evenings. He dipped his leftover dough into hot oil, dusted it with sugar, and handed it out warm to frozen hands. The churros sold out faster than anything else that night, proof that some comfort foods are born simply from wanting to make someone feel better.

ICE CREAM

A scoop of ice cream is the perfect way to end a meal or let's be honest, who needs a reason? We've got an assorted lineup of flavours waiting to hit the spot:

Blueberry	190
Chocolate	175
Kaffir Lime	220
Strawberry	160
Vanilla	130
Coffee	200
Honey Almond	210

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Seafood Non-Veg Eggs Veg Mushroom Pork Gluten Dairy Nuts Soy

BEVERAGES

TEA & COFFEE

Espresso	180/300
Americano	180/300
Latte	230
Flat White	230
Cappuccino	250
Macchiato	290
Cortado	240
Cafe Frappe	290
Affogato	280
Cold Brew (200ml)	280
Hot Chocolate	390
Flavoured Teas	170
Masala Tea	200
Iced Tea (In-house)	240

The Coffee That Started a Revolution

Did you know coffee once led to a revolution? In the 1600s, coffeehouses in England became hotspots for political debates, philosophy, and intellectual discussions. In fact, King Charles II feared coffeehouses were breeding rebellion, so in 1675, he tried to ban coffee altogether. However, the people protested so fiercely that the ban was lifted within 11 days! Lesson learned: never mess with people's morning coffee.

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S M O O T H I E S

Fig It Out Fig, Banana, Date, Oats, Vanilla, Yogurt	400
Honeyed Berry Glow Berries, Honey, Muesli, Blueberry, Coconut Milk	400
Avo Good Day Avocado, Spinach, Pineapple, Ginger, Lime	440

Fresh Fruit Cold Press Juice — 380

Ask the server for which fruits are available

M I L K S H A K E S

Chocolate, Orange & Chili	350
Salted Caramel & Brown Butter	360
Roasted Banana & Tahini	370
Matcha & Coconut	410

S O F T B E V E R A G E S

Red Bull	270
Sugar Free Red Bull	270
Old Jamaica Cream Soda	475
7UP	150
Mountain Dew	150
Sepoy & Co. Ginger Beer	250
Tonic	170
Tipsy Tiger (Low Cal. Tonic)	240
Coca Cola	150
Diet Coke (200ml)	170
Sprite (300ml)	150
Soda (300ml)	150
Thumbs Up	150
Fanta	150
Fresh Lime Soda	150
Ginger Ale	160
Mineral Water	150
Perrier Sparkling	250
Vedica Mineral Water	315

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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

S H O T S

(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

L I I T S

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

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

bad decision in a glass

-Andy Bernard (The Office)

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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.

WHISKEY / WHISKY

Penicillin 775
Whiskey, Ginger, Honey

Horse's Neck 775
Bourbon, Ginger, Angostura

Mint Julep 725
Bourbon, Mint, Angostura

Boulevardier 775
Whiskey, Campari, Vermouth

Hot Toddy 750
Whiskey, Honey, Lemon, Cinnamon

Trinidad Sour 775
Bourbon, Orgeat, Angostura

Brown Derby 775
Bourbon, Grapefruit, Maple

Improved Whiskey 800
Bourbon, Maraschino, Absinthe

Lynchburg Lemonade 775
Jack Daniels, Cointreau, Lemon, Sprite

Whiskey Sour 775
Jim Beam, Lemon, Angostura

Rob Roy 725
Blended Scotch, Vermouth, Angostura

Manhattan 775
Bourbon, Vermouth, Angostura

Irish Coffee 775
Jameson, Coffee, Cream

New York Sour 850
Bourbon, Lemon, Red Wine

Gold Rush 775
Bourbon, Honey, Grapefruit

Bourbon Smash 775
Bourbon, Mint, Lime

BRANDY / COGNAC

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.

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

G I N

Spanish G&T Gin, Grenadine, Spices	750
Southside Gin, Mint, Lime	750
Pegu Club Cocktail Gin, Cointreau, Lime, Angostura	750
Bee's Knees Gin, Honey, Lemon	700
Gimlet Gin, Lime Cordial	725
French 75 Gin, Lemon, Sparkling	750
Breakfast Martini Gin, Cointreau, Orange	725
Casino Gin, Maraschino, Lime	750
Martinez Gin, Vermouth, Maraschino	750
Ramos Gin Fizz Gin, Lime, Cream, Egg	825
Bronx Gin, Vermouth, Orange	750
Aviation Gin, Maraschino, Lemon	750

Gin Basil Smash Gin, Lemon, Basil	750
Clover Club Bombay Sapphire, Raspberry, Lemon	750
White Lady Gin, Cointreau, Lemon	750
Corpse Reviver Gin, Cointreau, Lillet, Lemon, Absinthe	800
Martini Gin, Vermouth Dry, Olive	750
Negroni Gin, Campari, Vermouth	775
Bee Fizz Gin, Honey, Orange Bitters	750
Gin Fizz Gin, Lemon, Soda	750
Monkey Gland Gin, Orange, Absinthe, Grenadine	775
Tuxedo Gin, Vermouth Dry, Absinthe	750
Orange Blossom Gin, Orange, Grenadine	725
Satan's Whiskers Gin, Vermouth, Cointreau, Orange	775

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.

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V O D K A

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

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

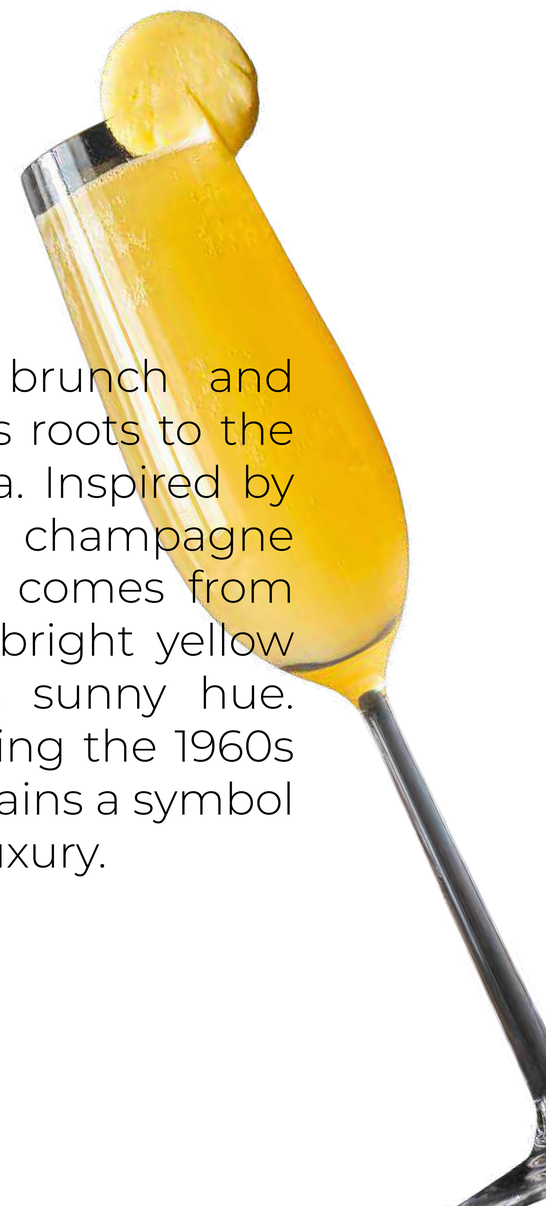
A classic gin martini, but garnished with a pickled onion.

W I N E

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

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.



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

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 750
Aperol, Prosecco, Soda

Sidecar 750
Cognac, Cointreau, Lemon

Americano Highball 725
Campari, Vermouth, Soda

Bloodhound 725
Dry & Sweet Vermouth, Gin, Raspberry

Sbagliato 750
Campari, Vermouth, Sparkling

Enzoni 725
Campari, Gin, Grapes

Spritz Veneziano 725
Campari, Sparkling, Soda

Absinthe Drip 725
Absinthe, Chilled water, Sugar

TEQUILA

Margarita 750
Tequila, Cointreau

Tequila Sunrise 750
Tequila, Orange, Grenadine

Batanga 725
Tequila, Coke, Lime

Picante 725
Tequila, Jalapenos, Coriander

American Margarita 775
Tequila, Lemon, Cointreau, Egg

Brave Bull 750
Tequila, Kahlua

Bloody Maria 775
Tequila, Tomato, Tabasco

Paloma 800
Tequila, Lime. Grapefruit

Elegante Margarita 750
Tequila, Cointreau, Lime Cordial

Nautilus 750
Tequila, Cranberry, Lime

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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

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

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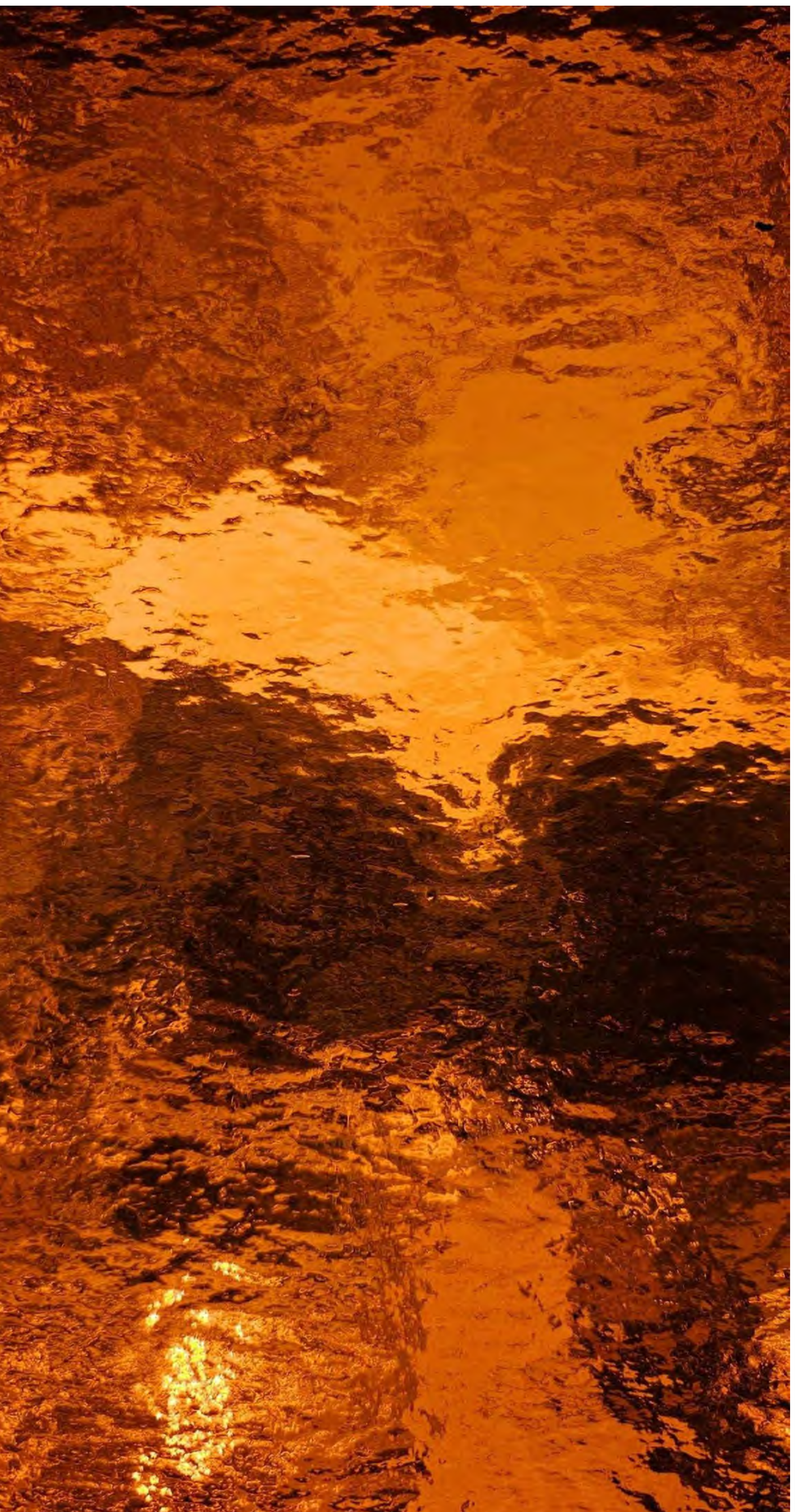

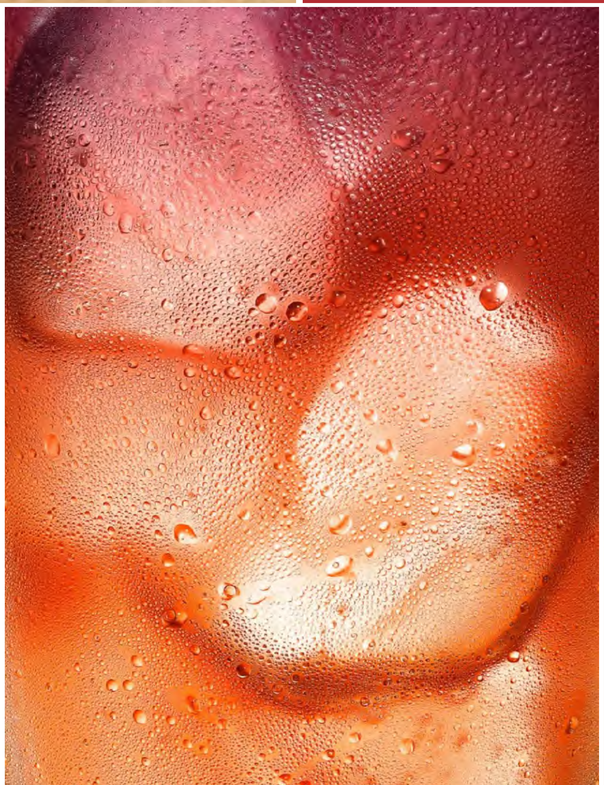

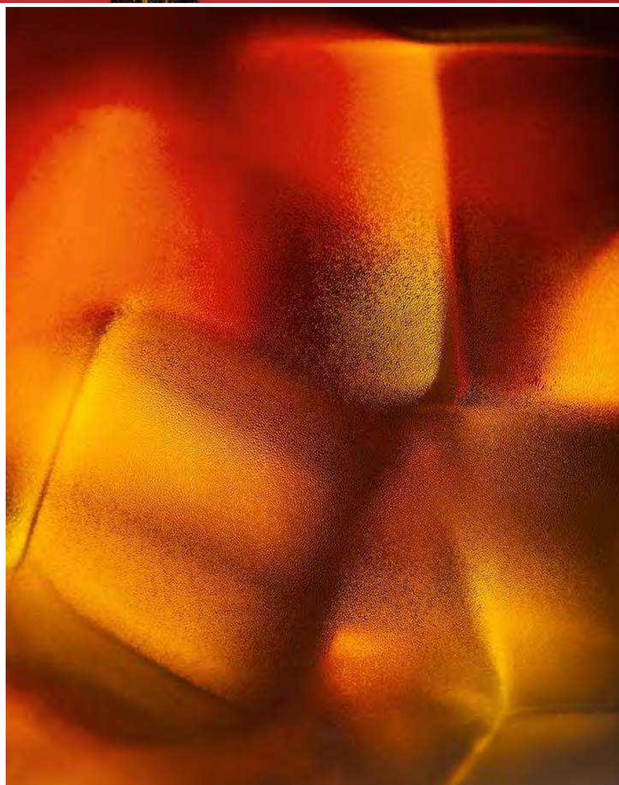

SINGLE MALT WHISKY

	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

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BLENDED WHISKEY/ WHISKY

	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
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

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AMERICAN WHISKEY

	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

COGNAC

	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

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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.

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T E Q U I L A

	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

R U M

	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

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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

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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% ABV)*

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

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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

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WHITE WINE

	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.

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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

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

DESSERT WINE

	Glass	Bottle
Woodbridge By Robert Mondavi Zinfandel (California) Sugary flavours of apricot, tangerines, peaches with crisp acidity.	975	4250
Yellow Tail Moscato (Australia) Aromas of peach and passionfruit with kiwi and sweet melon flavours.	975	4250

ROSE WINE

	Glass	Bottle
Mateus The Original Rose (Portugal) Lightly structured and crisp wine with attractive acidity and great fruitiness	1150	5000
Mount Rozier Rose (South Africa) Fresh and bright with layers of delicate wild strawberries.	1000	4250
Barone Ricasoli Albia Rose (Italy) Dry, silken palate led by strawberry, plums, tangerine, pink florals, spices.	1000	4250

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!

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

CRAFTING A NEW ERA OF FOOD & COCKTAILS IN INDORE AT

ATELIER V

Our Commitment to Quality, Hygiene, and Customer Satisfaction

We prioritize customer satisfaction above all. We source the best ingredients available within our budget, maintain impeccable hygiene standards, and continuously refine our offerings based on guest feedback. While we are not perfect, we are committed to constant improvement.

What's Next For Us?

As we grow, we aim to enrich Indore's food and beverage scene beyond our restaurant. Our vision includes launching bars, educational courses, F&B workshops, and tasting dinners, offering deeper insights into fine dining and mixology. However, we believe authenticity is worth the effort. Our team continuously researches & refines our offerings to stay true to the origins of each dish and drink. Our goal is to create awareness of what makes a great cocktail or dish. Through tasting events, workshops, and educational courses, we aim to make dining a more immersive and enriching experience.

Creating a Culture

While many restaurant interiors in Indore follow predictable trends, we focus on comfort and an ambiance that enhances the dining experience. Our space is designed to be inviting, where guests can relax and enjoy thoughtfully crafted food and drinks. Every visit is an opportunity to experience something new, whether it's a rare ingredient, an unfamiliar technique, or a cocktail with a story. The space is about making you feel at ease. in every sense.

Why Indore?

We're often told that spaces like these belong to Tier-1 cities such as Mumbai, Delhi, places where global cuisine and experimental dining feel expected. We never agreed.

Indore is home and Indore has always had an instinct for food. A city of chatore people who don't just eat to fill plates, but to satisfy curiosity. From street corners to home kitchens, flavour matters here. Taste is discussed, debated, remembered.

At **Atelier V**, our aim is simple, to bring a global dining experience to Indore without diluting it or over-explaining it. To offer quality, technique, and variety that match international standards, right here at home. Not to follow trends, but to build taste.

Indore isn't just clean, it's ready. Ready for thoughtful menus, carefully sourced ingredients, and plates that travel across cultures. A city where people are open to discovering something new, yet grounded enough to know when something is done well.

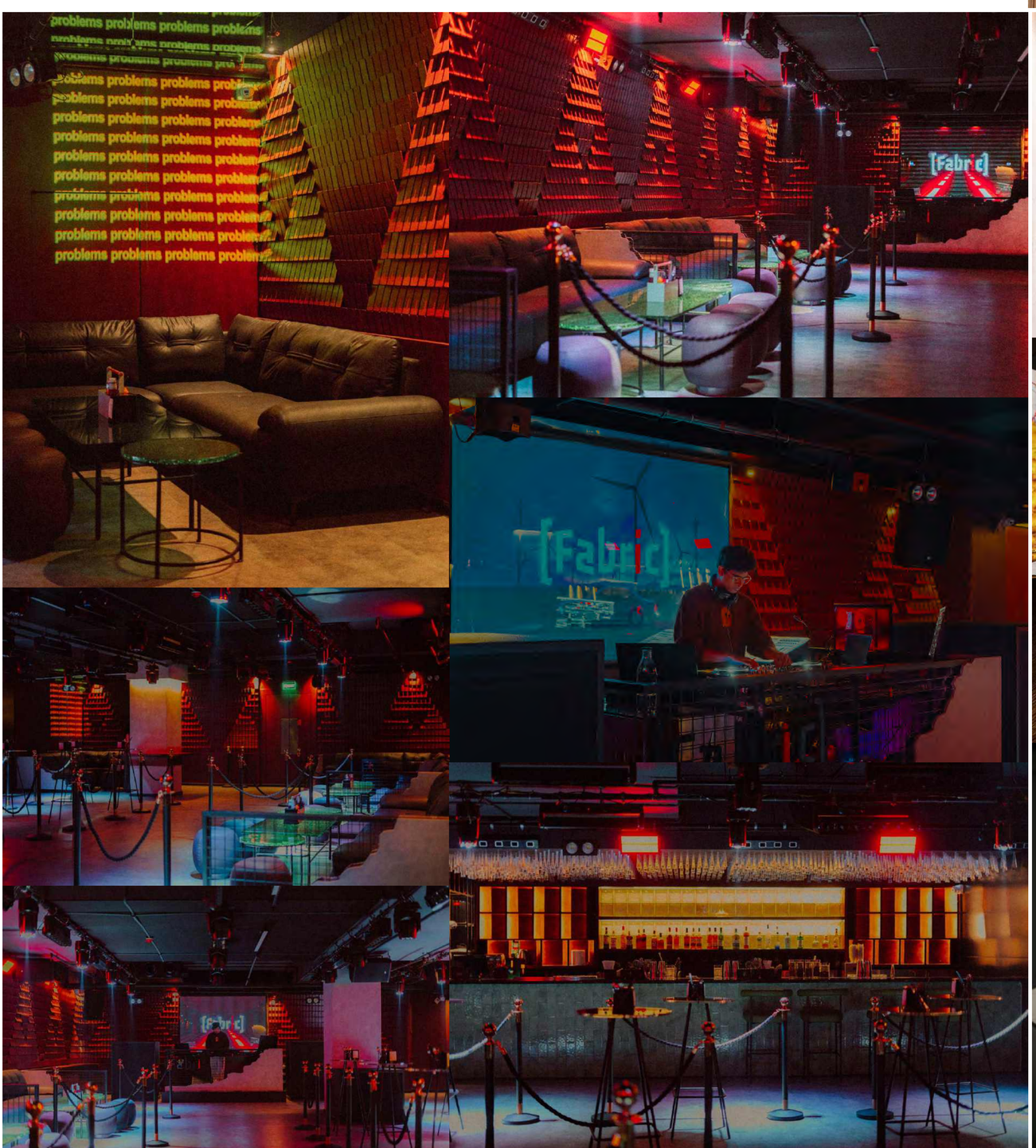
For us, Indore isn't a compromise. It's the perfect place to create something considered, ambitious, and honest because a city that loves food this deeply deserves nothing less.

How Indore helps us grow?

Indore has never needed outside validation when it comes to food. Its people are instinctive, opinionated, and deeply invested in taste. A city like this doesn't just accept new dining experiences, it shapes them. That's what makes Indore not just ready for global cuisine, but deserving of it.

THE HOUSE OF V

ATELIER V | Masala Code | [Fabric]



At Atelier V

We're not trying to be the trendiest spot in town. We just want to offer something real, thoughtfully crafted food, classic cocktails made with proper techniques, and a space that's warm and welcoming, not just Instagrammable. Because at the end of the day, dining isn't just about looking good, it's about feeling good, and that comes from what's on your plate, in your glass, and how you're treated when you walk in.

Atelier V started because, honestly, we were tired of seeing restaurants in Indore put everything into flashy interiors and social media hype, while the actual food, drinks, and service felt like an afterthought. There's so much focus on creating a **'vibe' -** whatever that even means - but not enough on what really matters: how a dish tastes, how a cocktail is made, and how a guest feels when they walk in.

Over the years, global cuisines and cocktails here have been altered so much that they barely resemble what they're supposed to be. But instead of complaining about it, we saw an opportunity to do things differently, to bring flavours and techniques that respect the roots of world cuisine and classic drinks. No shortcuts, no unnecessary gimmicks; just honest, well-made food and drinks in a space that feels warm and inviting.

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