

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	475
Plum Pickled Juice & Vodka	475
Olive Brine & Whiskey	475
Mixed Pickle Juice & Gin	475
Sambuca	475
Jäger Bomb	525
French Drop	475
Absinthe	525
B52	575
Silverbullet	575
Kamikaze	550
Alaskan Duck Fart	575
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 T I L	Classic	1400
	Gin, Vodka, Tequila, Cointreau, Lime, Sugar, Coke	
	L.I.I.Tea	1400
	Gin, Vodka, Tequila, Cointreau, Lime, Elderflower, Chamomile Soda	
	Tokyo Tea	1400
	Gin, Vodka, Tequila, Cointreau, Honeydew Melon, Sprite	
	Bullfrog	1500
	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	795	Lynchburg Lemonade	795
Whiskey, Ginger, Honey		Jack Daniels, Cointreau, Lemon, Sprite	
Horse's Neck	795	Whiskey Sour	795
Bourbon, Ginger, Angostura		Jim Beam, Lemon, Angostura	
Mint Julep	750	Rob Roy	750
Bourbon, Mint, Angostura		Blended Scotch, Vermouth, Angostura	
Boulevardier	795	Manhattan	795
Whiskey, Campari, Vermouth		Bourbon, Vermouth, Angostura	
Hot Toddy 🍷	775	Irish Coffee	800
Whiskey, Honey, Lemon, Cinnamon		Jameson, Coffee, Cream	
Trinidad Sour	795	New York Sour	850
Bourbon, Orgeat, Angostura		Bourbon, Lemon, Red Wine	
Brown Derby	795	Gold Rush	795
Bourbon, Grapefruit, Maple		Bourbon, Honey, Grapefruit	
Improved Whiskey	820	Bourbon Smash	795
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 Shepherd'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	780	Gin Basil Smash	775
Gin, Grenadine, Spices		Gin, Lemon, Basil	
Southside	780	Clover Club	775
Gin, Mint, Lime		Bombay Sapphire, Raspberry, Lemon	
Pegu Club Cocktail	780	White Lady	775
Gin, Cointreau, Lime, Angostura		Gin, Cointreau, Lemon	
Bee's Knees	750	Corpse Reviver	830
Gin, Honey, Lemon		Gin, Cointreau, Lillet, Lemon, Absinthe	
Gimlet	750	Martini	775
Gin, Lime Cordial		Gin, Vermouth Dry, Olive	
French 75	775	Negroni	795
Gin, Lemon, Sparkling		Gin, Campari, Vermouth	
Breakfast Martini	750	Bee Fizz	775
Gin, Cointreau, Orange		Gin, Honey, Orange Bitters	
Casino	775	Gin Fizz	775
Gin, Maraschino, Lime		Gin, Lemon, Soda	
Martinez	775	Monkey Gland	795
Gin, Vermouth, Maraschino		Gin, Orange, Absinthe, Grenadine	
Ramos Gin Fizz	850	Tuxedo	775
Gin, Lime, Cream, Egg		Gin, Vermouth Dry, Absinthe	
Bronx	775	Orange Blossom	750
Gin, Vermouth, Orange		Gin, Orange, Grenadine	
Aviation	775	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	800
Vodka, Kahlua, Espresso	
Cosmopolitan	800
Citron Vodka, Cointreau, Cranberry	
White Russian	750
Vodka, Kahlua, Milk	
Sea Breeze	750
Vodka, Cranberry, Grapefruit	
Bloody Mary	795
Vodka, Tomato, Tabasco	
Black Russian	750
Vodka, Kahlua	
Moscow Mule	795
Vodka, Ginger Ale	
Woo-Woo	750
Vodka, Peach, Cranberry	
Screaming Orgasm	750
Vodka, Kahlua, Orgeat, Baileys, Milk	
Caipiroska	795
Vodka, Lime, Brown Sugar	
Lemon Drop Martini	775
Vodka, Cointreau, Lemon	
Spicy FIFTY	795
Vodka, Elderflower, Lemon, Honey	

A SMALL GUIDE TO MARTINIS

800



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	975
Red wine, Brandy, Cinnamon	
White Wine Sangria	975
White Wine, Cointreau, Sprite	
Mimosa	750
Sparkling, Orange	
Bellini	750
Sparkling, Peach	
Classic Champagne Cocktail	800
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	750	Sbagliato	775
Aperol, Prosecco, Soda		Campari, Vermouth, Sparkling	
Sidecar	750	Enzoni	750
Cognac, Cointreau, Lemon		Campari, Gin, Grapes	
Americano Highball	750	Spritz Veneziano	750
Campari, Vermouth, Soda		Campari, Sparkling, Soda	
Bloodhound	750	Absinthe Drip	750
Dry & Sweet Vermouth, Gin, Raspberry		Absinthe, Chilled water, Sugar	

TEQUILA

Margarita	775	Brave Bull	775
Tequila, Cointreau		Tequila, Kahlua	
Tequila Sunrise	775	Bloody Maria	795
Tequila, Orange, Grenadine		Tequila, Tomato, Tabasco	
Batanga	750	Paloma	820
Tequila, Coke, Lime		Tequila, Lime, Grapefruit	
Picante	775	Elegante Margarita	775
Tequila, Jalapenos, Coriander		Tequila, Cointreau, Lime Cordial	
American Margarita	795	Nautilus	775
Tequila, Lemon, Cointreau, Egg		Tequila, Cranberry, Lime	

R U M

Daiquiri 650

White Rum, Lime

Mojito 700

White Rum, Lime, Mint

Pina Colada 780

White Rum, Malibu, Pineapple

Cuba Libre 675

Rum, Coke, Lemon

Dark & Stormy 700

Rum, Lime, Ginger beer

Between The Sheets 750

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 750

Rum, Cointreau, Lime

Hemingway Special 775

Rum, Grapefruit, Orange

Mai-Tai 800

Dark Rum, Agricole Rum, Orgeat

Mary Pickford 700

White Rum, Pineapple, Grenadine

Old Cuban 750

Rum, Sparkling, Mint, Lime

Painkiller 725

Dark Rum, Pineapple, Orange, Coconut

Eggnog 750

Rum, Egg, Milk, Cream

Honolulu 725

Rum, Pineapple, Grenadine

Hurricane 725

Rum, Passionfruit, Pineapple, Orange

X.Y.Z 700

White Rum, Cointreau, Lime

Treacle 700

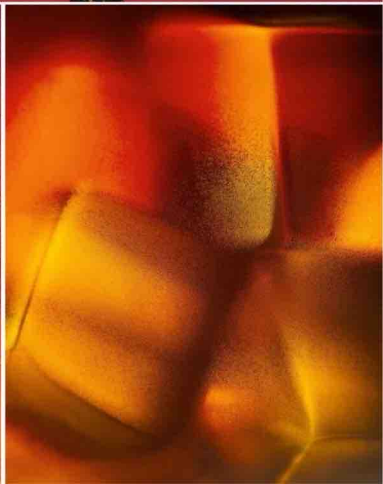
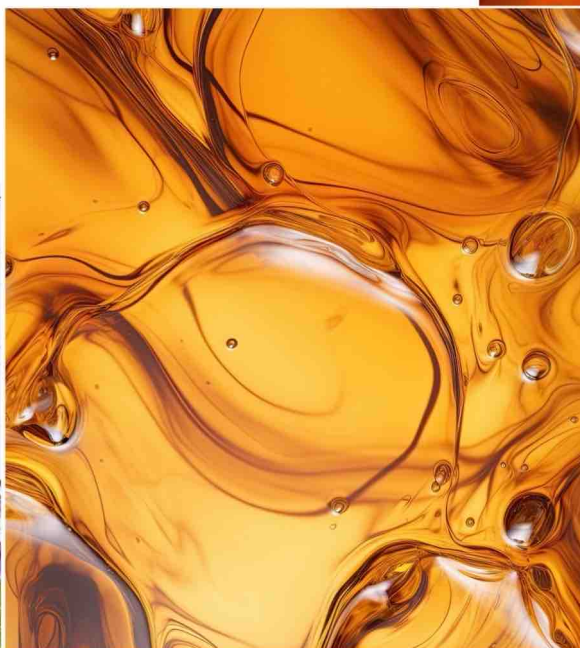
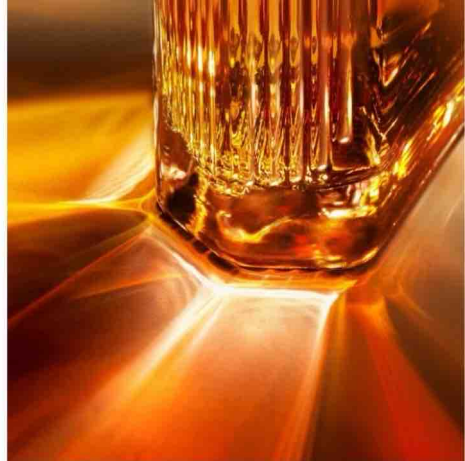
Dark Rum, Brown sugar, Apple

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
Aberfeldy 16	1300	2400	23000
Aberlour 12	850	1600	14000
Aberlour 16	1300	2400	23000
Aberlour 18	2000	3800	40000
Ardmore	700	1300	11000
Bowmore 12	500	950	9000
Balvenie 12	850	1600	15500
Bushmills 10	750	1400	14000
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 10	850	1550	14000
Laphroaig 10	950	1750	16000
Lagavulin 16	1700	3200	30000
Macallan Double Cask 12	1200	2200	21000
Macallan Double Cask 15	2500	4800	48000
Oban 14	1450	2700	29000
Royal Brackla 12	1350	2550	24000
Royal Brackla 21	2850	5400	52000
Talisker 10	750	1400	14500
Dalmore 12	1600	3100	30000
Singleton 12	750	1400	12000
Singleton 15	1200	2000	19000

BLENDED WHISKY / WHISKY

	30ml	60ml	Bottle
Ballantine's Finest	450	800	7000
Ballantine's 07	550	1000	9000
Ballantine 12	675	1200	11000
Bushmills Irish	600	1100	10000
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 12	600	1100	10000
Dewar's 15	750	1350	12500
Dewar's 18	900	1750	16500
Drumshanbo Irish	1350	2300	22000
Hibiki Japanese	1600	3000	28000
J & B Rare	500	900	8000
JW Red Label	450	750	7000
JW Blonde	575	950	8500
JW Black Label	650	1200	11000
JW Double Black	750	1250	10500
JW Gold Label Reserve	950	1800	17500
JW 18Y	1350	2550	23500
JW Blue Label	1650	3100	30000
Jameson Irish	550	950	9000
Monkey Shoulder	700	1250	11000
Royal Salute 21	1500	2750	26000
Teacher's 50 Reserve	550	950	9000
The Famous Grouse	450	800	7500
Suntory Toki Japanese	650	1200	11000

AMERICAN WHISKEY

	30ml	60ml	Bottle
Evan Williams Kentucky Straight Bourbon	550	1000	10000
Jack Daniel's Honey Tennessee	550	1000	10000
Jack Daniel's Tennessee Apple	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
Gentleman Jack Tennessee	750	1350	13000
Woodford Reserve Kentucky Straight Rye	900	1700	16500

COGNAC

	30ml	60ml	Bottle
Hennessy V.S	950	1700	16000
Martell V.S	650	1200	11000



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
AMG Smooth (All Flavours)	550	950	9000
Belvedere	700	1300	12500
Beluga	1200	2300	23000
Ciroc	550	1000	9000
Drumshanbo Sausage Tree	1100	1900	18000
Grey Goose	650	1200	11000
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
Hendrick's Oasium	750	1350	13500
Monkey 47	850	1500	12000
Nicobar	300	550	5000
Roku	800	1500	15000
Tanqueray	550	950	9000
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
1800 Silver	1000	1900	19000
Camino Real Silver	600	1100	10500
Don Angel Blanco	650	1150	11000
Don Julio Blanco	1100	2000	19500
Don Julio Reposado	1200	2300	22500
Don Julio 1942	3300	6300	60000
Patron Silver	950	1800	17500
Patron Reposado	1050	2000	19500
Patron El Alto	3500	6500	62000

All tequila is technically mezcal, but not all mezcal is tequila

Same family, very different personalities. Tequila is made only from Blue Weber agave, while mezcal can come from many different agave varieties. Traditionally, tequila sits under the wider mezcal family, but today both are recognised as separate protected categories in Mexico, each with its own rules, regions and production methods.

RUM

	30ml	60ml	Bottle
Bacardi Carta Blanca White	350	600	5000
Big Bull Dark	350	550	3500
Diplomatico Mantuano (Dark)	750	1400	13500
Diplomatico Reserva (Dark)	850	1600	15500
Havana Club White	400	700	6500
Old Monk Dark	350	550	4000
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: /lɪ'kjʊə(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	425
Corona Extra	600
Heineken	425
Hoegaarden	675
Kingfisher Ultra	400

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



SOJU

(Chum Churum) Bottle

Original	1500
Blueberry	1550
Grape	1550
Peach	1550

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.



RTD (10% ABV)	Pint
Rascal Classic Rum & Cola	225
Rascal Fresh Lime & Mint	225
Rascal Twisted Coffee & Caramel	225

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

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!

S P A R K L I N G W I N E

Bottle

Luna Argenta Prosecco Doc Brut (Italy)	6500
Jacob's Creek Chardonnay Pinot Noir (Australia)	5000
Yellow Tail Bubbles Rose (Australia)	5250

C H A M P A G N E

Bottle

Dom Pérignon Brut (France)	65000
Moët & Chandon Brut Imperial (France)	19000
Moët & Chandon Ice Imperial (France)	26000
Moët & Chandon Rose Imperial (France)	26000

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	1000	4250
Yellow Tail Chardonnay (Australia) Aromas of melon & white peach with a hint of vanilla.	1000	4250
French Roots Sauvignon Blanc (France) Fresh, non acidic with hints of peach & citrus.	1000	4250
Bush Ballad Chardonnay (Australia) Smooth & creamy with ripe stone fruit flavours.	1000	4250
Two Oceans Sauvignon Blanc (South Africa) Passion fruit & sweet lemon aromas with a crisp acidity.	1000	4250
Jacob's Creek Chardonnay (Australia) Nut, lemon, pineapple & oyster shell notes along with slight acidity.	1000	4250
Altozano Verdejo Sauvignon Blanc (Spain) Dry and zesty with tropical & crisp citrus flavours.	1000	4250
Giacondi Chardonnay (Italy) Crisp acidity, minerality, lemon & lime, apple, pear, & grassiness notes.	975	4000
Mannara Pinot Grigio (Italy) Floral aroma & flavours of citrus, apple, pear, vanilla & almonds.	1100	4500
Fontanafredda Gavi De Gavi (Italy) Cortese grape, citrus, green apple & floral notes		12000
Campo Viejo Tempranillo Blanco (Spain) Floral, fresh and fragrant wine. with light citrus notes	1000	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	1000	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	1000	4250
Yellow Tail Shiraz (Australia) Red Cherry and plum aromas with hints of vanilla and spices	1000	4250
Yellow Tail Pinot Noir (Australia) description	1000	4250
Dr. Scmitt Pinot Noir (Germany) Full bodied, with flavour profile of red berries and cherries	1000	4250
Altozano Tempranillo Syrah (Spain) Spicy and vanilla flavoured, aged in Oak barrels	1000	4250
Bush Ballad Shiraz (Australia) Well balanced, full flavoured fruit & spice driven	1000	4250
Jacob's Creek Shiraz (Australia) Fruity aromas, low tannins and light bodied	1000	4250
Ironstone Merlot (California) Blackberries and cherries, light tannins and full bodied	1500	6250
Mount Rozier Pinotage (South Africa) Spicy aromas with smooth tannins, plum & wild berry flavour	1200	5000
Mount Rozier Shiraz (South Africa) Peppery aromas along with plum, blackberry flavour	1200	5000
Barone Ricasoli Chianti (Italy) Ripe cherries, violets & spice offering a smooth finish	1400	6000
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		18500

DESSERT WINE

	Glass	Bottle
Woodbridge By Robert Mondavi Zinfandel (California) Sugary flavours of apricot, tangerines, peaches with crisp acidity.	1000	4250
Yellow Tail Red Moscato (Australia) description	1000	4250

ROSE WINE

	Glass	Bottle
Mateus The Original Rose (Portugal) Lightly structured and crisp wine with attractive acidity and great fruitiness	1250	5250
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!

