

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



IHM,
Aurangabad, India



BHMS
Luzern, Switzerland



Au Premier,
Zurich, Switzerland



MY JOURNEY



Borago
Santiago, Chile





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



Dominique Ansel Bakery,
New York, USA

AROUND THE

Four Seasons,
Washington D.C., USA

WORLD.



EBS,
Amsterdam, Netherlands



Steinhalle,
Bern, Switzerland



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





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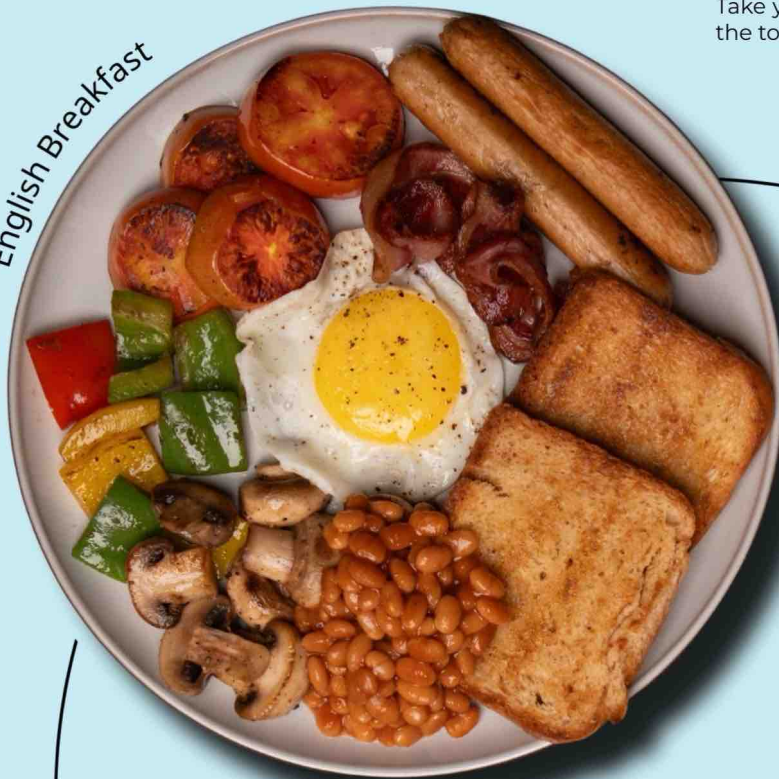
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WINE SELECTIONS

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.

English Breakfast



1

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

French Toast



Tea



Choice of Eggs 410

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 ● ● 400

Toasted grilled cheese sandwich served with tomato ketchup and French fries

Muesli Bowl ● ● 400

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

Avocado Toast ● ● 650

Avocado mash with Feta cheese and other toppings spread on Sourdough

Pancakes ● ● 490

Served with Nutella, blueberry, maple syrup & butter

Quesadilla ● ● 570

Grilled flour tortilla filled with beans, cheese & sweet potato

French Toast ● ● 520

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

Breakfast Burrito ● ● 620

Flour tortilla filled with rice, scrambled eggs, beans, cheese & avocado

Eggs Kejriwal ● ● 560

Sunny side-up egg, chillies & cheese on toasted brioche

American Breakfast ● ● 770

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

English Breakfast ● ● 750

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.

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 ● 🥒

Tomatoes, bocconcini, basil & olive oil

450

Greek Salad ● 🥒 🥑

Feta cheese, olives, bell peppers, cucumbers & cherry tomato

440

Beetroot, Citrus & Feta Cheese ● 🥒

Baked beetroots & feta, topped with citrus wedges & balsamic vinaigrette

490

Caesar Salad ● 🥒 🥑

Romaine lettuce, croutons, parmesan & Caesar dressing

480

Smoked Salmon Tartar ● 🐟 🥑

Norwegian smoked salmon mixed with gochujang, capers, sour cream & tabasco

730



Greek Salad

Add on
Chicken: +200

S O U P S



Tingmo & Ema Dashi

Bhutanese cheese-chili soup served with a steamed bun

395



Thukpa

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

400



Tomato Soup

Classic tomato soup served with mini grilled cheese sandwich

420

Our Best Seller

Ema Datshi is often called Bhutan's national dish, built around two everyday essentials: chillies and cheese. Pairing it with soft Tingmo brings together two Himalayan comfort-food traditions, with the steamed bread doing exactly what it should: soaking up every bit of that rich, spicy cheese sauce.

SMALL PLATES

Trio of Fries ● 🍷 🍄

Classic, chili garlic & parmesan truffle fries

440

Arancini al Burro ● 🍷 🍄

Fried saffron risotto balls stuffed with mozzarella, served with garlic aioli and arrabbiata sauce

560

Corn Ribs ● 🍷

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

430

Mini Mezze Platter ● 🍷 🍄

Lebanese platter served with pita, falafel, hummus, baba ganoush and pickled veg

540

Onion Rings ● 🍷 🍄

Beer battered fried onion rings served with marinara and aioli

430

Baked Mushroom ● 🍷 🍄 🍄

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

540

Open Bao 🍷 🍷 🍄

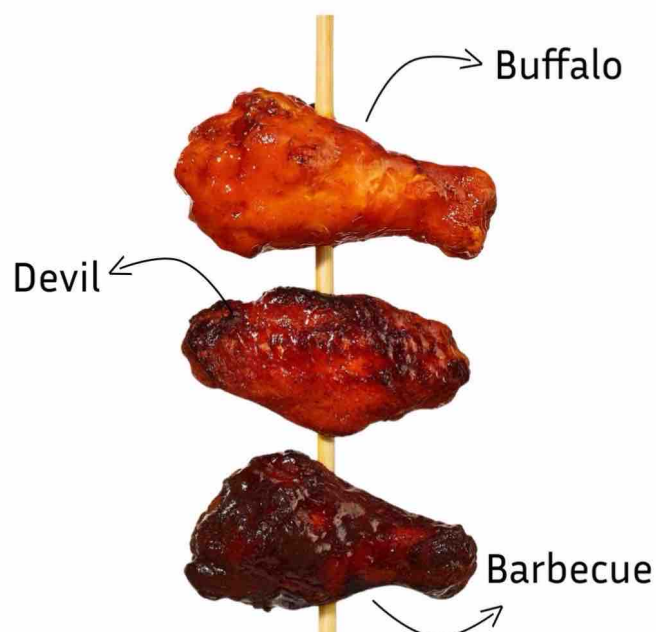
Mushroom and tofu / Korean fried chicken, served with gochujang mayo

560/660

Empanadas 🍷 🍷

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

560/650



CHOOSE YOUR WINGS

390 / 670

4 Pcs

8 Pcs

Fried: Coat / No Coat



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

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

Shrimp Toast ●●●

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

690

Butter Garlic Prawns ●●

Prawns tossed in a butter, garlic, lemon & coriander sauce

680

Pan Seared Fish ●●

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

650

Smoked Salmon Crostini ●●

Smoked salmon tartar with cream cheese served on toasted crostini slices

660

Grilled Chicken Sausage ●●

Grilled chicken sausages served with sweet-spicy mustard mayo

585

Avocado Sushi ●● [8pcs]

Creamy avocado wrapped in nori and sushi rice, finished with sesame

680

California Roll ●● [8pcs]

Imitation crab, avocado, and cucumber rolled in seasoned sushi rice and nori

790

Prawn Sushi ●● [8pcs]

Prawn tempura rolled with sushi rice, nori, and a light touch of soy and wasabi

800



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, Ireland and adaptations found across Japan, Vietnam and Thailand. Crisp, savoury and made for sharing, shrimp toast remains a staple wherever it’s served.



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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

Butter, cream and parmesan cheese

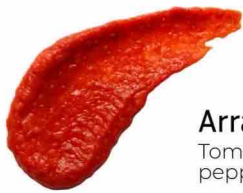
630



Pesto

Homemade basil pesto sauce made of nuts, basil & parmesan

650



Arrabbiata

Tomatoes, garlic and red chili peppers sauce

550



Vodka (pink)

Tomato and cream sauce with a splash of vodka

570



Carbonara

Egg yolk, bacon and cream

660



Lamb Bolognese

Tomato-based sauce with minced meat

730



Farfalle



Fusilli



Penne



Spaghetti



Fettuccine

CLASSICS

Mac & Cheese

Macaroni & cheese served with garlic bread

670

Spaghetti Aglio, Olio e Peperoncino

Spaghetti tossed in garlic, parsley, olive oil and chili flakes

550

Spaghetti alla Puttanesca

Spaghetti tossed in capers, olives, tomatoes & garlic

570

Spinach, Ricotta, Sun-dried Tomato Ravioli

Stuffed ravioli served in a garlic cream sauce

680

Sweet Corn & Goat Cheese Ravioli

Handmade ravioli, corn and goat cheese filling, sweet corn sauce

680

Genovese Pesto Gnocchi

Fluffy gnocchi served with a classical pesto sauce made from basil

630

Gnocchi alla Sorrentina

Fluffy gnocchi served with a tomato sauce, basil, mozzarella & parmesan

600

RICE BOWLS

General Tso's Paneer Bowl ● 🍷 🍲 🍴

Crispy fried paneer in a tangy, sweet & spicy sauce, served with stir fried broccoli

560

Chipotle Rice Bowl ●

Smoky chipotle-spiced rice bowl with beans, veggies, and tangy toppings

590

Thai Red / Green Curry Bowl ● 🍲

Curry simmered in coconut milk with herbs, vegetables, and your choice of red or green curry.

630

Japanese Katsu Curry 🍷 🍲 🍴

Japanese curry served with rice, spinach gomaе & panko fried *tofu* / *chicken*

590/670

Pad Kra Pao ● 🍷 🍲

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

630

Chicken Teriyaki Bowl ● 🍷

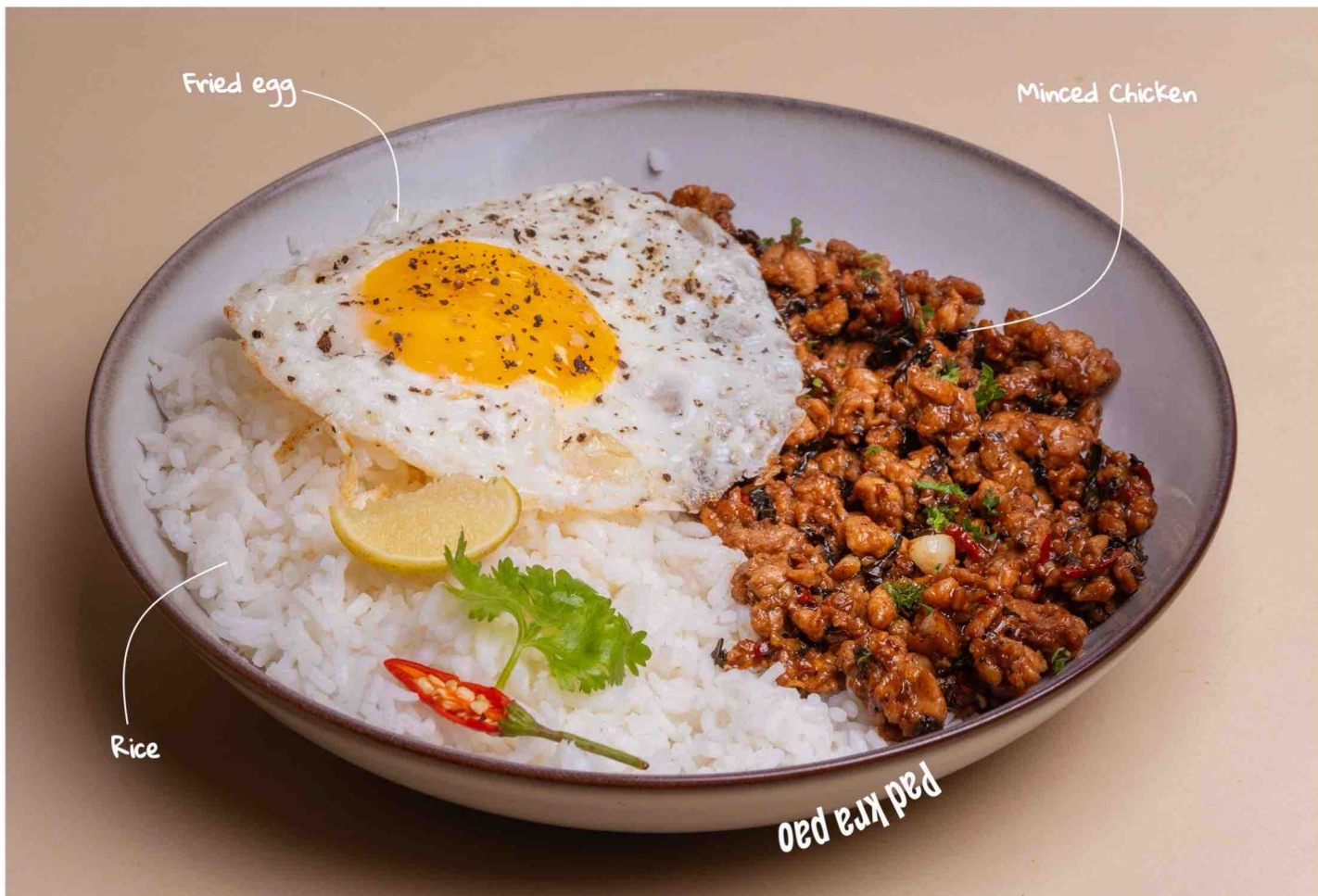
Rice, chicken teriyaki, stir fried veggies, sesame and fried onions

630

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





Chicken



Prawns



Fish



Paneer



Mushroom

GRILLED

Paneer Souvlaki

Grilled paneer served with grilled veggies, fries and tzatziki dip

580

Souvlaki - Olive oil, Lemon, Garlic, Oregano
(Greek)

Mushroom Adobo

Char-grilled mushrooms, served with salad and aioli

590

Adobo - Soy, Vinegar, Garlic, Bay leaves
(Philippines)

Chicken Yakitori

Japanese-style grilled chicken skewers glazed with tare sauce

620

Yakitori - Soy, Mirin, Garlic, Brown Sugar
(Japanese)

Lamb Shish

Tender lamb skewers grilled with Middle Eastern spices

690

Shish - Olive oil, Lemon juice, Garlic, Cumin
(Middle eastern)

Fish Chimichurri

Grilled fish served with a fresh herb chimichurri sauce

635

Chimichurri - Parsley, Vinegar, Garlic, Oregano
(South America)

Prawns Satay

Grilled prawns marinated in home-made satay paste

700

Satay - Lemongrass, Garlic, Galangal, Turmeric, Coriander, Cumin
(Indonesia)

L A R G E P L A T E S

DIY Taco Platter ● 🌮 🥗

Soft shell tacos served with beans, salsa, cheese, guacamole & sour cream.

610

Chimichanga ● 🌮 🥗

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

640

Paneer Shawarma ● 🌮 🥗

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

600

Nasi Goreng ● 🍛

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

620

Korean Ramen 🍜 🌮 🍄

Spicy Korean instant noodle soup with fried **tofu** / **chicken**, vegetables & chili oil

620/780

Khao Suey ● 🍛 🥗

Coconut curry noodle bowl with crispy toppings, and vegetables

630

Shakshuka ●

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

550

Fish & Chips ● 🐟 🥗

Beer battered fried fish served with French fries, tartar sauce and pea mash

720

Chicken Shawarma ● 🌮 🥗

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

670

Chicken Schnitzel ● 🍗 🥗

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

680

Southern Fried Chicken ● 🍗 🥗

Kentucky style fried chicken served with coleslaw, corn and sweet potato fries

720



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.

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.



DESSERT

- Kouign Amman with Nutella

French pastry of laminated dough baked with sugar, butter, nutella & served with coffee ice cream

350
- Opera Cake

Layers of sponge cake, coffee buttercream & chocolate ganache, served with coffee ice cream.

410
- Chocolate Mousse

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

430
- Chocolate Lava Cake

A warm, rich chocolate cake with a molten centre, served with vanilla ice cream

410
- Basque Cheesecake

Burnt Basque cheesecake with caramelised top served with blueberry ice cream

400
- Churros

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

520
- Tiramisu

Italian layers of espresso-soaked savoiardi and mascarpone cream

400



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

180
- Chocolate

155
- Kaffir Lime

190
- Strawberry

150
- Vanilla

130
- Coffee

180
- Honey Almond

190



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

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.

S M O O T H I E S

Fig It Out 410

Fig, Banana, Date, Oats, Vanilla, Yogurt

Honeyed Berry Glow 410

Berries, Honey, Muesli, Blueberry, Coconut Milk

Avo Good Day 450

Avocado, Spinach, Pineapple, Ginger, Lime

M I L K S H A K E S

Chocolate, Orange & Chili 370

Salted Caramel & Brown Butter 380

Roasted Banana & Tahini 390

Fresh Fruit Cold Press
Juice

(ask the server for which
fruits are available)

395

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

Red Bull 300

Sugar Free Red Bull 300

Old Jamaica Cream Soda 475

7UP 160

Mountain Dew 160

Sepoy & Co. Ginger Beer 290

Tonic 190

Tipsy Tiger (Low Cal. Tonic) 250

Coca Cola 160

Diet Coke (200ml) 190

Sprite (300ml) 160

Soda (300ml) 160

Thumbs Up 160

Fanta 160

Fresh Lime Soda 160

Ginger Ale 170

Mineral Water 200

Perrier Sparkling 250

Vedica Mineral Water 315

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

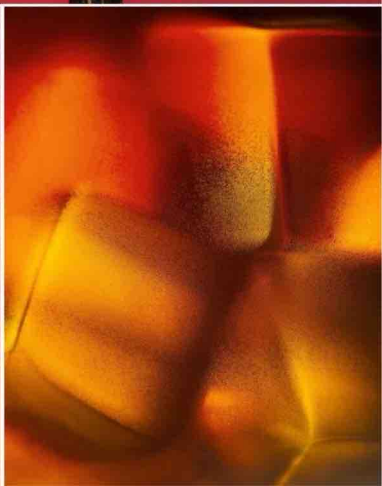
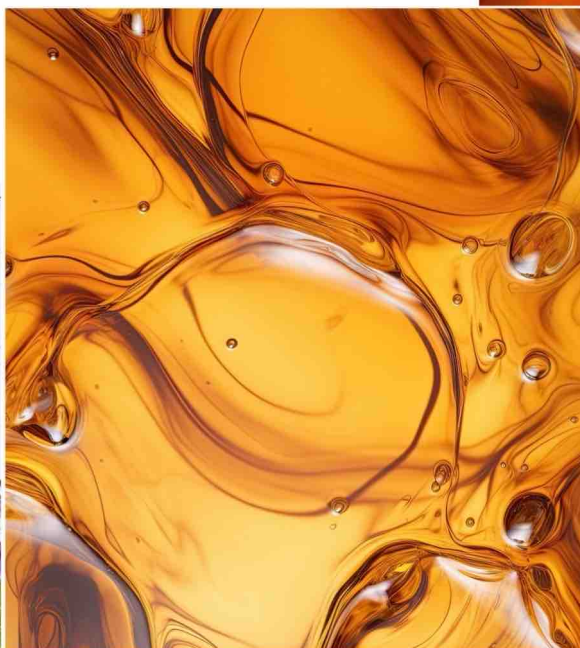
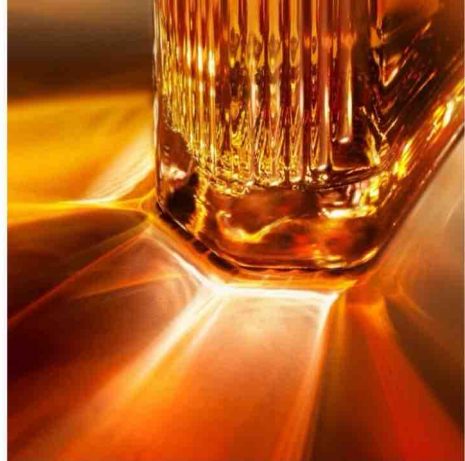
Dark Rum, Brown sugar, Apple

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



SINGLE MALT WHISKY

	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

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
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

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 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

C O G N A C

	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

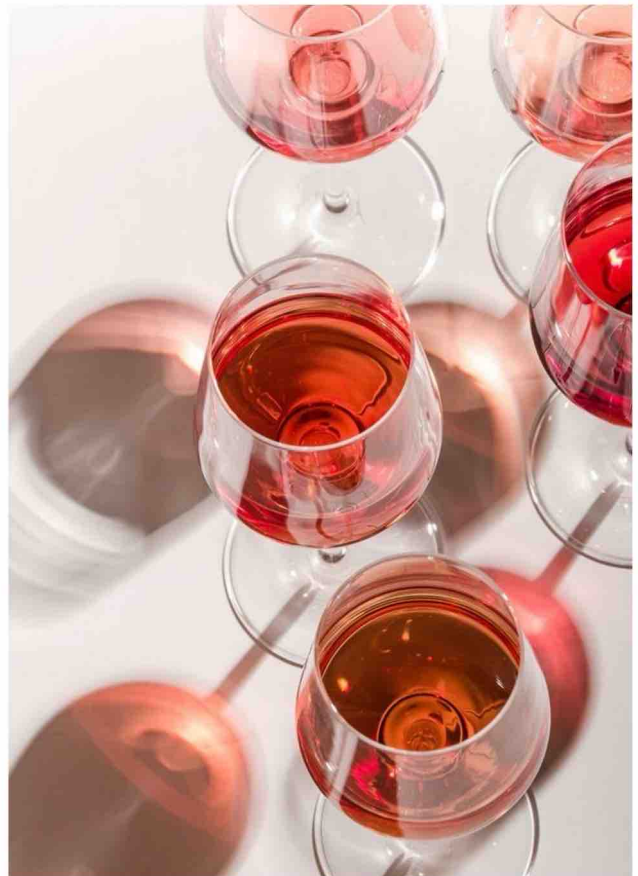
	Glass	Bottle
Woodbridge By Robert Mondavi Zinfandel (California) Sugary flavours of apricot, tangerines, peaches with crisp acidity.	1000	4250
Yellow Tail Red Moscato (Australia) description	1000	4250

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!





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.

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.

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.

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.

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.

At Atelier V

We aren't striving to be the trendiest spot in town; we simply want to offer something real. Our focus is on thoughtfully crafted food, classic cocktails prepared with precision, and a space that prioritises warmth over social media hype. At the end of the day, dining should be about feeling good, and that stems from what is on your plate, in your glass, and how you are welcomed through our doors.

Atelier V was born from a desire to move away from the flashy interiors and fleeting trends where service is often an afterthought. Whilst others focus on a "vibe," we focus on what truly matters: the integrity of a dish and the comfort of our guests. We see an opportunity to honour world cuisines and classic mixology by respecting their roots. No shortcuts and no gimmicks; just honest, well-made food and drinks in a space that feels like warm and inviting.

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