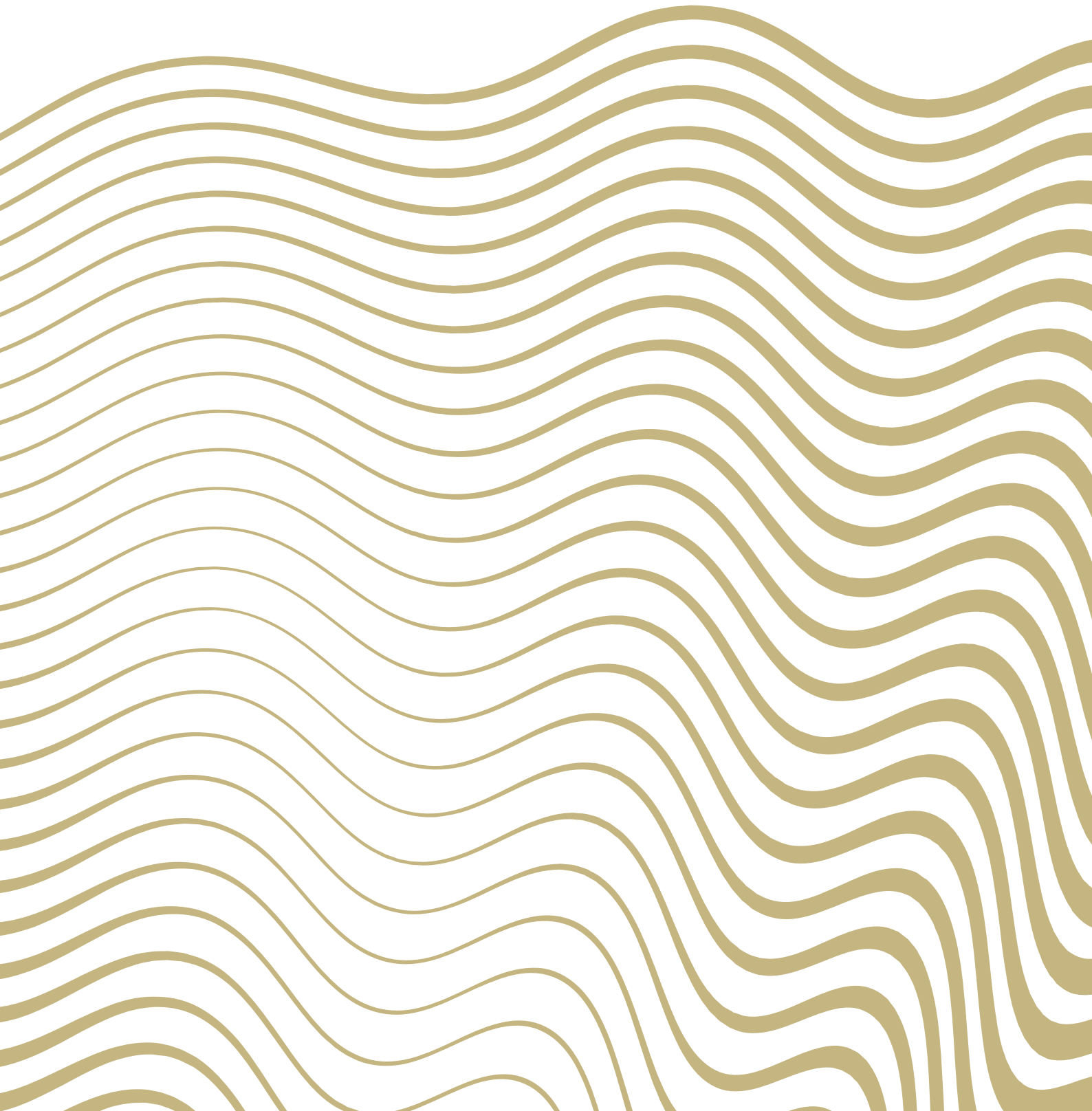


ALL DAY MENU



SALADS

-  **Grilled Chicken Salad** **550**
Greens, asparagus, jalapeno's, grilled chicken and mustard mayo
-  **Indian Tuna Nicoise** **550**
Rock salt roasted potatoes, beans, tomatoes, soft boiled egg
-  **Beetroot Hummus and Pickled Beetroot with Feta Cheese** **490**
Thin slices of pickled beetroot on a base of beetroot hummus and feta cheese, salad greens, pine nuts and treated balsamic
-  **Fresh Greens "Caesar"** **490**
With cherry tomatoes, olives and pine seeds
-  **Fresh Fenugreek Leaves and Watermelon Salad** **490**
Grilled watermelon with fresh fenugreek leaves, house made cumin dressing
-  **Traditional Greek Salad** **490**
Fresh lettuce leaves combined with cucumber, tomatoes, onions, bell peppers, olives and Greek feta cheese. Topped with a classic lemon and pepper dressing and dried seeds.
-  **Som Tam, Raw Papaya Salad** **490**
Traditional Thai raw papaya salad with a jaggery and crushed tomato dressing with crunchy beans, fresh red chillies and coriander leaves
-  **Sliced Green Salad** **325**
Slices of cucumber, tomato, onions with fresh lettuce greens, lemon and whole green chillies



Seafood



Meats & Poultry



Vegetarian

We levy a 12.5% service charge.

SOUPS

-  **Curried Lentil Soup, Puffed Rice** 350
Curry leaves, green apple, fennel
-  **Minestrone** 350
Italian classic soup with tomatoes, vegetables and pasta. flavoured with fresh basil and roasted garlic
-  **Bangkok Tom Yum** 350
Spicy Thai broth flavored with lemon grass, basil and bird chilly
- South China Hot and Sour, Steamed Dumpling**
Hot peppery soup finished with sour vinegar, sesame oil and vegetables
-  **Vegetables** 350
 **Chicken** 375
- Manchow Soup**
Minced vegetables or chicken soup flavored with fresh coriander, chillies and Chinese spices
-  **Vegetables** 350
 **Chicken** 375
-  **Lemon Coriander Soup** 350
Semi thick soup flavored with fresh coriander and lemon
- Sweet Corn Soup**
Traditional Chinese non spicy, sweet corn soup with creamy corn and a dash of soy and vinegar
-  **Vegetables** 350
 **Chicken or Egg** 375
- Caldo Verde Soup**
Goan influenced Portuguese potato and spinach soup
-  **Vegetables** 350
 **Seafood** 400



Seafood



Meats & Poultry



Vegetarian

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Indian Kitchen

A taste of India, its varying flavors and spices.

APPETIZERS

-  **Chicken Kebabs** **650**
Tandoori kebabs, marinated overnight and cooked in the charcoal fired clay oven. Choice of chicken tikka, chicken malai tikka, Malabari chicken tikka, Awadhi kebab, half tandoori chicken. Feel free to order an assortment of your choice (6 pieces)
-  **Lamb Kebabs** **750**
Minced lamb kebabs in traditional Mughlai style - soft and flavourful. Choice of shami or seekh kebabs. Feel free to order an assortment of your choice (6 pieces)
-  **Fish Kebabs** **650**
An array of fish preparations cooked in the charcoal fired clay oven. Choice of mahi tikka, ajwaini tikka, malai tikka, tawa masala fish. Feel free to order an assortment of your choice (6 pieces)
-  **Prawn Kebabs** **710**
Fresh prawns marinated and cooked in the Indian tandoor. Barbecued to perfection! choice of ajwaini tikka or tandoori style. Feel free to order an assortment of your choice (6 pieces)
-  **Paneer Tikka** **490**
Tandoori fresh paneer kebabs, marinated with flavored yoghurt. Assorted platter of bedgi chilly tikka, malai tikka and ajwaini tikka
-  **Vegetable Kebabs** **490**
Vegetable kebabs from the tandoor or grilled on the iron tawa. Choice of dahi kebab, tandoori mushroom, stuffed tandoori aloo or harra barra kebabs. Feel free to order an assortment of your choice (6 pieces)
-   **Chicken 65 / Paneer 65** **650/490**
Fiery dry chicken or paneer flavored with Andhra red chillies, curry leaves and ground spices
-  **Mutton Kerala Pepper Fry** **750**
Shredded lamb tossed with chillies, capsicum and onions flavored heavily with fresh black pepper
-   **Prawn Karwari / Mushroom Karwari** **710/ 490**
Fresh mushrooms or prawns tossed with onion, garlic, curry leaves, chillies and turmeric



Seafood



Meats & Poultry



Vegetarian

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CURRIES AND MAINS

 Chicken Curry	700
<i>Choice of home style, awadhi Korma, chettinadu, tikka masala, butter chicken, handi, kadhai</i>	
 Lamb Curry	750
<i>Choice of Kashmiri roganjosh, awadhi kaliya, rara ghosht</i>	
 Paneer of Your Choice	590
<i>Choice of makhani, palak, kadhai, butter masala, mutter paneer</i>	
 Potato of Your Choice	550
<i>Choice of heeng jeera, gobhi, mutter, tarriwale</i>	
 Dal of Your Choice	390
<i>Choice of tadka, makhani</i>	
 Vegetables of Your Choice	550
<i>Choice of subz milauni, bhindi do pyaza, nilgiri Korma, corn palak, methi mutter malai</i>	
Biryani	
 Chicken	700
 Mutton	750
 Prawn	750
 Rice of Your Choice	300/300/250
<i>Vegetable or mutter pulao / jeera or plain steamed</i>	
Breads	
 Tandoori naan (plain or butter / butter garlic or cheese garlic)	120/120/160
 Goan sausage naan	220
 Lachha paratha (plain, pudina, mirchi)	120
 Tandoori roti	110
 Stuffed kulcha – potato, vegetables, paneer or mushrooms	160
 Raita	110
<i>Pineapple and peppers or tomato, onion and cucumber or potato and roasted cumin</i>	



Seafood



Meats & Poultry



Vegetarian

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Goan Kitchen

SMALL PLATES

 **Stuffed Crabs** 690

Crabmeat uplifted with onions, coriander, spices and filled back in the crab shell. topped with cheese and baked

  **Rawa Fried – Prawns / Fish** 710/650

Goan chilly marinated, crispy shallow fried in a semolina coating

  **Chilly Fry (Goan Sausage / Tenderloin / Mushroom)** 650/ 650/ 490

Fiery pan tossed dish with onions, peppers, tomatoes, powdered spices. Perfect with a pint

 **Batter Fry Calamari or Prawn** 550/710

Calamari rings or medium sized prawns fried crisp in a light flour batter served with dip

 **Calamari or Prawn In Butter Garlic Sauce** 550/710

Fresh calamari rings or prawns quick tossed on a high flame with browned garlic butter and chilli flakes and finished with lemon juice

 **Goan Potato Chops** 450

Vegetable filling, recheado chutney, kachumber salad


MAINS

 **Chicken Cafreal** 700

Goan green coriander and chilly marinated chicken, pan grilled and served with tossed onions and peppers

 **Vindaloo Chicken / Pork** 700

Chicken or pork cooked with potatoes, goan vinegar and traditional spices

 **Fish Recheado** 700

Choice of fish, marinated in tangy and spicy recheado masala, pan grilled. served with goan pao bread and house greens



Seafood



Meats & Poultry



Vegetarian

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 Prawn Balchao	710
<i>Pickled prawns in a sweet, spicy and tangy masala, freshly pan tossed. served with goan pao bread and house greens</i>	
 Crab Xec Xec	1190
<i>Traditional goan crab curry, mildly spiced, finished with coconut and served with goan pao bread</i>	
 Traditional Goan Curry (Goan Kingfish / Modso Fish or Prawns)	650/710
<i>Goa's classical curry. Goan chilly, special goan vinegar, coconut milk and spices combine together to produce a heavenly curry, served with traditional goan rice</i>	
 Chicken or Mutton Xacuti	700/750
<i>Chicken or mutton goan dish with an array of spices and finished with coconut</i>	
 Vegetable Xacuti	550
<i>Vegetables cooked with an array of spices and finished with coconut</i>	
 Vegetable Foogath	550
<i>A simple dry mixed vegetable of fine chopped vegetables with curry leaves, coconut and light spices</i>	
 Eggplant Bhajee	550
<i>Goan eggplant dices, tossed in a dry coconut masala with fresh red chillies</i>	
 Bhindi Goan Style	550
<i>Ladies finger tossed with tangy kokum, coconut and powder spices</i>	
 Vegetable Caldin Curry	550
<i>Mixed vegetables in a lightly spiced coconut milk curry</i>	

ACCOMPANIMENTS

 Goan Rice	250
<i>Red, flavourful and packed with nutrients!!</i>	
 Goan Poie Bread	40
<i>Traditional whole wheat goan baked bread</i>	
 Goan Pao Bread	40
<i>Soft and buttery bread</i>	

European Kitchen

MAINS

- | | |
|--|-----|
|  Grilled Olive Chicken | 700 |
| <i>Buttermilk marinated chicken, chili fruit salad, honey mustard aioli</i> | |
|  Peri Peri Crumb Fried Chicken | 700 |
| <i>Peri peri marinated, double crumb fried. Served with house salad and fries</i> | |
|  Half A Roast Chicken, Farm Style | 700 |
| <i>Chargrilled pumpkin, roasted vegetables, fresh garlic, herbs and jus</i> | |
|  Pan Seared Fillet Of Fish | 990 |
| <i>With fresh greens chermoula and vegetables</i> | |
|  Fish & Chips | 750 |
| <i>The Beleza version. Tempura style, crisp batter fried, with fries and tangy tartar</i> | |
|  Tenderloin Steak | 750 |
| <i>Grilled and served with high flame roasted vegetables, pepper or mushroom sauce</i> | |
|  Eggplant Parmagiano | 590 |
| <i>Aubergine, zucchini, tomatoes herb roasted. Topped with cheese served with salad on the side</i> | |

PIZZA

 Classic Margherita Pizza	550
 Veggie Delight Pizza <i>Tomato sauce, mozzarella, peppers, onions, mushrooms, black olives</i>	590
 Pizza Bianca <i>Mozzarella, pesto sauce, caramelized onions, oven roasted tomatoes, black olives</i>	590
 Basil Pesto Pizza <i>Tomato sauce, mozzarella, pesto sauce, onions, oven roasted tomatoes</i>	590
 Goat Cheese Pizza <i>Tomato sauce, roasted garlic, goats cheese, pesto, sundried tomatoes</i>	590
 Double Cheese Pizza <i>Tomato sauce, smoked cheese, bocconcini, tomatoes, peppers, black olives</i>	690
 Italian spicy sausage Pizza <i>Tomato sauce, Pork sausage, cheese</i>	690
 Spicy Chicken Pizza <i>Tomato sauce, chimi churri chicken, jalapeno, sundried tomatoes</i>	690
 Chicken Tikka Pizza <i>Tomato sauce, mozzarella, chicken tikka, peppers, onions</i>	690
 Goan Sausage Pizza <i>Tomato sauce, mozzarella, goan sausages, caramelised onions</i>	690



Seafood



Meats & Poultry



Vegetarian

We levy a 12.5% service charge.

PASTA & RISOTTO



-  Spinach and Cheese Tortellini, Creamy Sauce, Pine Nuts 590
-  Spaghetti with Mushroom Trio, Parmesan, Roasted Nuts and Fresh Herbs 590
-  Penne, Basil, Arrabiata Sauce, Grated Parmesan 590
-  Penne, Alfredo Sauce, Grated Parmesan 590
-  Sundried Tomato Risotto 590
-  Spaghetti, Prawns, Lemon, Parsley, Chilli, Mascarpone 710
-  Chicken, Wild Mushroom, Thyme Risotto 650

Lasagna

With a crunchy vegetable or lamb filling, flavored with fresh basil and tomatoes. baked with a topping of cheese sauce

-  Vegetables 590
-  Lamb 710

WRAPS

-  Kathi Roll 490
-  Quesadilla Wrap 490
Kidney beans flavoured with spices and cheese and wrapped in a tortilla sheet
-  Enchilada 490
Filled with roasted vegetables, fresh coriander, chillis and cream cheese
-  Chicken Kathi Roll 550
-  Bbq Chicken Tortilla Wrap 550
Bbq chicken with refried beans, peppers, jalapenos in a flour tortilla



Seafood



Meats & Poultry



Vegetarian

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SANDWICHES AND BURGERS

All sandwich selections are served with seasoned fries and house greens

-  **Philly Chicken Sandwich** **620**
Grilled chicken steak in a soft mini baguette with sautéed onions, cheese spread and gherkins
-  **Goan Poie and Chicken Strips Sandwich** **620**
Chicken strips tossed in recheado masala with crisp iceberg, cucumber and chilly cheese spread in fresh goan poie bread
-  **Chicken Burger** **620**
Classical grilled chicken patty flavoured with fresh coriander in a burger bun. topped with onion rings, vegetables and cheese
-  **Lamb Burger** **650**
Spiced minced lamb patty in a burger bun, topped with onion rings, vegetables and cheese
-  **Bombay Toastie** **550**
Red onions, plum tomatoes, beetroot, sliced potato and mint chutney in toasted white loaf bread
-  **Crispy Potato Burger** **550**
Spiced crispy potato patty in a burger bun topped with shredded lettuce, vegetables and chilly mayo
- Sandwich Board**
Your choice of whole wheat, or classic bread – plain, toasted or grilled. Finished with choice of mustard and / or chilly mayo.
-  **Vegetarian:** *Cucumber, tomatoes, lettuce greens, onion rings, boiled potato, cabbage and carrot coleslaw, sliced cheese, jalapeno's, gherkins* **550**
-   **Non-Vegetarian:** *Grilled chicken, bbq chicken, cooked egg, tuna, or chicken slaw* **620**



Seafood



Meats & Poultry






Vegetarian










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Oriental Kitchen

STEAMED DIM SUMS

 Bokchoy Black Mushroom	490
 Vegetable	490
 Chicken with Ginger	550
 Prawn and Water Chestnut	590

APPETIZERS

 Drums of Heaven <i>Chicken wings, fried crisp and tossed up in a spiced schezwan sauce</i>	650
 Chicken Spring Rolls <i>Shredded chicken, Asian spices flavoured, deep fried crisp</i>	650
 Chilli Chicken <i>Chicken dices stir fried with onions, capsicum in a fiery chilly sauce</i>	650
 Honey Pepper Chicken <i>Crisp fried chicken quick wok tossed with a black pepper sauce and finished with a dash of honey</i>	650
 Chicken Black Pepper Sauce <i>Wok tossed chicken with freshly ground Black pepper</i>	650
  Chicken or Prawn Salt & Pepper <i>Crispy fried chicken or prawns tossed with finely diced vegetables, salt, pepper and a hint of five spice</i>	650/710
  Schezwan Chicken or Prawns <i>Fieri preparation of chicken or prawns tossed in a schezwan pepper sauce</i>	650/710



We levy a 12.5% service charge.

	Chicken Satay Skewer <i>Thai flavoured chicken satay on sticks, marinated and grilled. Served with a peanut sauce</i>	650
	Char Sui Chicken <i>Soya sauce and honey flavoured chicken</i>	650
	Chilli Basil Fish <i>Soft fried sliced fish stir fried and coated in sauce flavoured with fresh basil</i>	650
	Konjee Crispy Lamb <i>Double fried crispy lamb tossed with peppers in a soya and Asian spice sweet and spicy sauce</i>	720
	Jiang Beef <i>Beef tossed with capsicum and onions in oyster and chilly sauce</i>	650
	Vegetable Cheese Fitters <i>Vegetable dumplings stuffed with cheese and fried and served with Plum sauce</i>	490
	Vegetable Spring Rolls <i>Shredded pokchoy, Chinese cabbage, carrots tossed with Asian spices and rolled in spring roll sheets. Fried crisp</i>	490
	Honey Chilli Potato <i>A universal delight. Crisp potato fingers tossed in a hot and sweet sauce finished with sesame seeds</i>	490
	Crispy Lotus Stem <i>Sliced lotus stem, cornflour dusted, fried crisp. dry tossed with finely diced vegetables and crushed pepper</i>	490
	Chilli Paneer <i>Cottage cheese cubes, crisp fried and tossed in a spicy Asian sauce with onions and capsicum</i>	550

 **Paneer Satay Skewers** 550
Cottage cheese cubes on a satay stick, marinated in thai spices and grilled served with a peanut sauce

 **Cottage Cheese Barbeque Sauce** 550
Cottage cheese cubes on a satay stick, marinated in Thai spices and grilled. served with a peanut sauce

MAINS

 **Sliced Chicken / Fish In In Black Bean Sauce** 650
Sliced chicken or fish cooked with vegetables in a sauce flavoured with black beans, chilli paste and oyster sauce

 **Vietnamese Style Chicken / Fish Or Prawns** 650/710
A flavorful blend of spices garlic & slightly on the saltier side

 **Hong Kong Chicken / Prawn** 650/710
Diced chicken or prawns cooked with green, yellow and red capsicum and onions in a heavy chilly oyster sauce

 **Sweet and Sour Fish** 650
Sliced fish and vegetables cooked in a dry shrimp flavoured premium XO sauce

 **Lemon Chilli Prawn** 710
Medium sized prawns cooked with vegetables in a garlic sauce flavoured with basil and chilly paste

 **Sapo Tofu Vegetables** 590
Tofu cooked with vegetables in a light garlic and soya sauce with Chinese wine and spring onion greens

 **Vegetable In Mapo Sauce** 550
Long runner beans, lightly cooked and tossed in a black bean sauce with finely chopped onions

 **Taiwanese Stir Fry Veg** 550
Tofu cubes, cornflour dusted and fried crisp. Tossed with red, yellow and green peppers and a spicy sauce



We levy a 12.5% service charge.

 **Stir Fry Chinese Green Vegetables With Burnt Garlic** 490
Premium Chinese vegetables, pokchoy, Chinese cabbage, black mushrooms, baby corn, broccoli lightly tossed with a garlic sauce and Chinese wine


 **Vegetable In Hunan Sauce** 490
Mixed vegetables wok tossed in Hunan sauce

CURRIES

Thai Red or Green or Yellow Curry *served with a bowl of steamed rice*

 Vegetables 550
 Chicken 700
 Fish or Prawns 710

Malaysian Curry *served with a bowl of steamed rice*

 Vegetables 550
 Chicken 700
 Fish or Pawn 710

RICE OR NOODLES

Steamed Rice 250

Fried Rice


 Vegetables 400
 Chicken or egg 450
 Prawns 490

Pan Fried Noodles

Crisp fried noodle cake topped with vegetables or meats cooked in a light garlic sauce flavored with soya and wine

 Vegetables 400
 Chicken 450
 Prawns 490
Mix 490

Hakka Noodles

 Vegetables 400
 Chicken 450
 Prawns 490
Mix 490

 Seafood  Meats & Poultry  Vegetarian

We levy a 12.5% service charge.

DESSERTS

Goan Sweet Platter with A Dollop of Tender Coconut Ice Cream	390
<i>Goa's traditional sweets all on one platter-bebinca, dodol, jaggery pancake</i>	
Caramel Custard, Roasted Sesame Crisps	350
<i>Anglo Indian baked custard of eggs and milk with caramelized sugar syrup</i>	
Sticky Toffee Pudding	390
<i>Caramel sauce and ice cream</i>	
Warm Apple Pie with Ice Cream	450
Dark and White Chocolate Brownie	390
<i>Served with ice cream and finished with chocolate sauce</i>	
Indian Sweet Platter	390
<i>A selection of the quintessential Indian sweets of the day</i>	
Ice Cream (Per Scoop)	190
<i>Selection of home made gelatos</i>	



Seafood



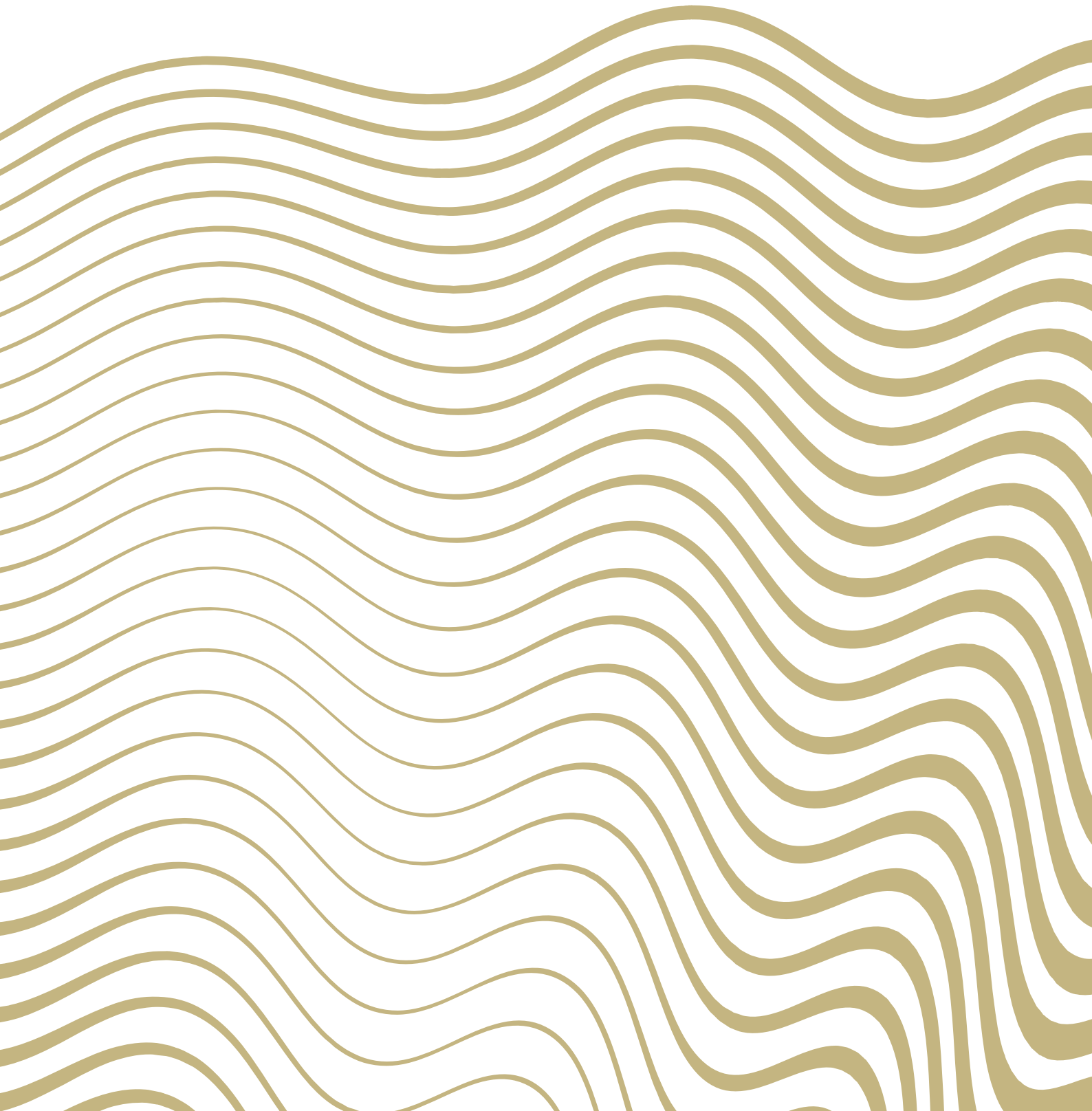
Meats & Poultry



Vegetarian

We levy a 12.5% service charge.

BAR MENU



APPERITIFS

Martini Extra Dry	295
Martini Rosso	295
Martini Bianco	295
Campari	345
Aperol	375

SIGNATURE COCKTAILS

Purple Haze <i>Full measure of butterfly blue pea infused gin, shaken with lavender cordial, balanced with citrus lime leaf rounded with velvety foam</i>	545
Green Gin Smash <i>Ultra refreshing concoction of thyme, basil leaves cucumber and full measure of london dry gin</i>	545
De Amour <i>Vodka, basil, strawberry puree, lime, cranberry, sparkling wine</i>	545
Sunburn Margarita <i>Tangy, fresh, herbaceous, pure satisfaction in liquid form</i>	545
Melonade <i>Light rum combined with fresh watermelon with hint of fresh mint</i>	545
Guava Mary <i>Savoury, fruitful and spicy, highly recommended, complexity in glass</i>	545
Goan Paradise <i>Not to be missed when in goa, heritage spirit of feni along with citrus, coconut water and all time favourite passion fruit</i>	545
Malibu Frohito <i>Vacation in your glass, taste it and you can thank us later</i>	545
Papa Shango <i>Strong body, but mild heart sip it carefully</i>	545

Standard measure is 30ml, taxes as applicable
we levy an optional 10% service charge

Amber Road 545
Earthy highball with a spark of bitter sweet Italian aperitif and notes of Maple, Bourbon, aperol, lemon, aromatic bitters, Maple syrup, sparkling water

Tamarind Whisky Sour 545
Winning marriage of bourbon and tamarind, satisfaction guaranteed

SPRITZER

Elderflower Spritzer 645
Gin, elderflower cordial, sauvignon blanc, sparkling water, cucumber

Blissful Bianco 645
Sauvignon blanc, orange liqueur, fruit herbs and bubbles, pomogranate seeds, splash of soda

Signature Rosso 645
Merlot, brandy, combined with fruits, honey and spices, ginger, gingerale

Aperol Spritz 695
Aperol, sparkling wine, orange

ULTIMATE CLASSIC

Martini 495
Vodka / Gin, dry martini

Negroni 595
Dry gin, sweet vermouth, campari

Margarita 495
Tequila, orange liqueur, lime, salt

Mojito 495
light rum, mint, demerara sugar, lime, club soda

Bloody Mary 495
Vodka, tomato juice, lemon, spices

Whisky Sour 495
Bourbon, lemon, sugar, aromatic bitters, easy foam

Moscow Mule 495
Vodka, lime, ginger juice, gingerale

*Standard measure is 30ml, taxes as applicable
we levy an optional 10% service charge*

London Mule	495
<i>Gin, lime, ginger juice, gingerale</i>	
Long Island Iced Tea	595
<i>Vodka, gin, white rum, tequila, triple sec</i>	
Old Fashioned	495
<i>Bourbon, sugar, bitter, orange peel</i>	
Espresso Martini	495
<i>Vodka, coffee liqueur (kahlua), espresso</i>	

RUM

Old Monk	195
Bacardi White / Gold	195
Bacardi Limon	195
Bacardi Black	195
Segredo Caffè	325
Bacardi 8 Ocho	425
Diplomatico Reserva Exclusiva	655

VODKA

Smirnoff	245
Russian Standard	295
Absolut	295
Grey Goose	445
Beluga	595

*Standard measure is 30ml, taxes as applicable
we levy an optional 10% service charge*

GIN

Greater Than	195
Stranger & Sons	295
Bombay Sapphire	345
Hapusa	345
Roku	645
Monkey 47	595
Tanqueray 10	445
Hendricks	445
Hendricks Flora	545

BRANDY/COGNAC

Honey Bee	195
Hennessy V.S.O.P	695

TEQUILA

Desmondji Agave 100%	295
Jose Cuervo Silver	395
Camino	345
Jose Cuervo Gold	395
Patron Silver	695
Villa Vercelli	295

*Standard measure is 30ml, taxes as applicable
we levy an optional 10% service charge*

WHISKY BLENDED

Teachers Highland Cream	245
Vat 69	245
Black And White	245
Wood Burns	245
Jw Red Label	295
Grants Triple Wood	345
Dewars 12 Yo	395
Chivas Regal 12 Yo	495
Jw Black Label	495
Monkey Shoulder	495
Smokey Monkey Shoulder	595
Hibiki	895

BOURBON

Jim Beam	295
Maker's Mark	695

TENNESSEE

Jack Daniels	395
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*Standard measure is 30ml, taxes as applicable
we levy an optional 10% service charge*

IRISH WHISKY

Jameson	395
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SINGLE MALT/ISLAY

Glenlivet 12 Yo	625
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Glenfiddich 12 Yo	625
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Glenmorangie	625
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Talisker	675
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Laphroig	675
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Paul John Nirvana	495
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Paul John Bold	495
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Balvenie 12 Yo	675
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Glenfiddich 15 Yo	745
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FENI

Big Boss Cashew	195
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Cazulo Cashew	195
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Big Boss Coconut	195
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Cazulo Coconut	195
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*Standard measure is 30ml, taxes as applicable
we levy an optional 10% service charge*

DIGESTIVES

Cabo	245
Jaggermeister	395
Peach Schnapps	245
Kahlua	395
Baileys	395
Sambuca	395
Café Patron Xo	695

BEERS (330ML)

Kingfisher Premium	225
Kingfisher Ultra	295
Budweiser Can 500ml	345
Corona Extra	395
Konigs	225
Tuborg	225
Hoegarden	395
Maka Di Rocket, Rice Lager	225
Maka Di Belgian Blanche, Wheat	225
Breezer	295

*Standard measure is 30ml, taxes as applicable
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Wines

CHAMPAGNE

Moët & Chandon, Brut, Imperial 15999

Bright, fruity and elegantly mature, the aromas reveal notes of apple, pear, honey, brioche and fresh nuts.

SPARKLING

Sula Brut, India (750ml/375ml) 4499/2249

Refreshing sparkling wine from Nashik, made from sauvignon blanc grape, crisp, clean and always a delight to pour and relish

Martini Prosecco Seco Italy 5499

Prosecco has made its presence felt and it has and will be all time favourite, fruity and fun at the same time food friendly

Chandon Rose, Brut India 5499

A stellar cuvee from the Moët & Chandon house who started

Chandon Brut, India 5499

From the champagne house of Moët & Chandon wine from Nashik, made from sauvignon blanc grape keeps the true legacy of the house, good value for money

WHITE

Chardonnay, Jacobs Creek, Australia 3999

Classic Chardonnay from down under, lots of tropical fruits, pineapple, pear finished in oak giving it a soft buttery finish, try with our crab dish or pasta in white sauce cannot go wrong with buttered prawns

The Source Sauvignon Blanc Reserve 3299

This white wine is partially barrel fermented, partially aged in French oak bowls full of tropical and green fruits, pair it with Aromatic salads, Sushi, Steamed fish asparagus or Garlic spinach

Reisling Hardy Stamp, Australia 3999

Another star wine from down under, the nose of ripe tropical stone fruits and lime, light and refreshing great with spicy food

Pinot Grigio, Trapiche, Argentina 4999

Classic white wine from Argentina, everyone's favourite great for lunch meals and just by itself cannot go wrong with seafood or white pasta dishes

*Taxes as applicable,
we levy an optional 10% service charge*

Sauvignon Blanc Sula, India **3499**

Crisp clean nose of citrus, teases you to take a sip dry yet refreshing in the warm day makes you go back and forth to keep you tantalising pair with some north Indian cuisine or tandoori snacks

Chardonnay Le Grande, France **4999**

Classical Chardonnay from south of France, subtle yet makes you feel its presence felt, long finish of tropical exotic fruits, subtle oak and minerals do pair it with our goan specialities cooked with coconut milk

Sauvignon Blanc Big Banyan India **3499**

Crisp clean nose of citrus, teases you to take a sip dry yet refreshing in the warm day, makes you go back and forth to keep you tantalising pair with some north Indian cuisine or tandoori snacks

RED

Cabernet Shiraz, Sula India **3499**

Classical cab and shiraz blend, everyone's favourite great for lunch meals and just by itself cannot go wrong with goan cuisine

Cabernet Sauvignon, Big Banyan, India **3499**

Medium bodied fruity style cabernet nose of cocoa and peppers, on the palate loads of dark fruits and spices

The Source Cabernet Sauvignon **3299**

This wine is partially aged in premium French oak barrel to bring a charming complexity while staying fruit forward with flavours of cherry, blackberry, plum and chocolate. Can be paired with red meat

Shiraz, Jacob Creek, Australia **3999**

Typical shiraz from down under fruit bomb packed with spices and oak try with the tandoori items or goan cuisine

Chianti, Ruffino, Italy **5999**

Classic Sanjovese grape medium bodied wine nose of cherries and spices and oak mouthfeel dry with long finish, let it breathe in your glass and let the gentle Tuscan hills roll in your glass, classical Chianti try with our risotto, pasta or biryani

Pinot Noir, Le Grand, France **4999**

Very earthy Pinot Noir from south of France light and fruity very subtle fruity flavours but packed with power makes you notice this wine is good as a simple drinking wine or pair with the local cuisine

Cabernet Sauvignon, Le Grand France **4999**

This massive cabernet from south of France big on the nose with blueberries and black cherries, vanilla and oak palate of tobacco, spices cocoa

PORT

Dom Sanchos (Portugal)	2999
Wine By Glass (Domestic Only)	749

ROSE

Mateus, Portugal	5999
<i>This semisweet rose wine from portugal is all time favourite,with nose of roses and limes, palate of cranberries and citrus cab be had anytime during the day specially durind a lazy afternoon</i>	
Rosa Rosa Big Banyan India	3999
<i>Another fun rose to try from Nashik, semi dry, clean nose and palate, just hits the right spots</i>	
Zinfandel, Sula, India	3499
<i>Classic white zinfandel from Nashik, semisweet never disappoints your nose of cranberriesand cherries crisp and clean on the palate</i>	

MOCKTAILS

Beach Iced Tea	325
<i>Earl grey tea, fresh orange juice, mint, honey</i>	
Miss Rosey	325
<i>Rose cordial, lime, ginger juice, rose water, gingerale</i>	
Masala Kokum Sherbet	325
<i>Kokum juice,Indian spices,Soda</i>	
Watermelon Coconut Cooler	325
<i>Fresh watermelon, tender coconut water, lime</i>	
Cucumber Refresher	325
<i>Cucumber, Mosambi juice, lime cordial, green tea</i>	
Mint Lemonade	325
<i>Mint, lime cordial, salt, soda</i>	
Tropical Colada	325
<i>Tender Coconut water, pineapple puree, scoop of coconut sorbet</i>	

*Taxes as applicable,
we levy an optional 10% service charge*

Soft Beverages

MILKSHAKES

Cold Coffee <i>(Vanilla, Chocolate, Strawberry, Mango)</i>	275
Preserved Juice	175
Lassi	195
Fresh Lime Soda/water	145
Seasonal Fresh Juices	275
Tender Coconut Water	195
Diet Coke	225
Aerated Beverages <i>(Coke, Sprite, Limca)</i>	145
Ginger Ale	225
Schweppes Tonic	225
Tonic (Swami)	245
Red Bull	325
Soda	95
Vedica Mineral Water (1ltr)	185
Bisleri Water (1ltr)	95
San Pellegino Sparkling Water (750ml)	325

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we levy an optional 10% service charge*

HOT BEVERAGES

Instant Tea	125
Masala Tea	125
Hot Milk	95
Hot Chocolate	145
Cappuccino	195
Espresso	145
Café Latte	195
French Press Coffee	195
Bournvita	195
Americano	145

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we levy an optional 10% service charge*