INTERCONTINENTAL®
MARINE DRIVE MUMBAI



ROOM SERVICE MENU



At the InterContinental Marine Drive, we believe that great hospitality begins with thoughtful comfort.

Whether you're easing into a quiet morning, pausing between meetings or unwinding after a day in the city, our in-room dining experience brings the hotel's culinary excellence directly to your doorstep, with the city's most iconic views as your companion. Overlooking the Arabian Sea and the sweeping curve of the Queen's Necklace, the hotel is home to some of South Mumbai's most celebrated dining destinations. Every dish is prepared with care and delivered with the same attention to detail that defines our restaurants- allowing you to dine at your own pace, in your own space.

Our menu is a celebration of global flavours and the rich culinary heritage of India. From timeless classics to contemporary signatures, every order is crafted using the finest ingredients and refined techniques. Expect familiar favourites elevated with nuance, alongside indulgent plates inspired by the coastline, the markets and the vibrant dining culture that surrounds Marine Drive.

Whether you're seeking a leisurely breakfast with the Arabian Sea as your backdrop, a comforting late-night meal or a quiet dinner, our team ensures that every dining moment feels personal and memorable. From the first call to the final plate, we aim to make your stay not just comfortable, but deeply satisfying.

Relax, stay in and let the best of InterContinental Marine Drive come to you- whenever you wish, exactly the way you like it.



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CONTINENTAL BREAKFAST

Fresh Fruit Or Fresh Juice,
Freshly Baked Viennoiseries,
Tea Or Coffee

Choose Any 3 Fresh Fruit:
Melon, Papaya, Watermelon, Pineapple, Orange

Choose Any 1 Fresh Juice:
Orange, Pineapple, Watermelon, Abc And
C- Vital

Choose Any 3 Viennoiseries:
Muffins, Butter Croissants, Pain Au Chocolat,
Danish Pastry, Donuts
Sliced Bread - Plain Or Toasted, White,
Wholemeal, Multigrain, Gluten Free Bread

THE AMERICAN BREAKFAST

Includes Selection From Continental Breakfast
Along With One Dish Of Your Choice From
The Options Below

2 Eggs Done Your Way:
Sunny Side Up, Over Easy, Boiled Egg, Poached
Egg, Masala Omelette, Cheese Omelette,
Ham And Cheese Omelette And
Creamy Scrambled
Any Other Way You Like Your Eggs

Served With A Side Of Warm Baked Beans,
Hash Brown, Grilled Roasted Tomatoes And
2 Strips Of Bacon Or Chicken Sausages Or Pork
Sausages
Or
Selection Of Waffles Or Pancakes:
Your Choice Of: Melted Butter, Maple Syrup,
Mixed Berry Compote, Chocolate Drizzle

THE INDIAN BREAKFAST

Includes Selection From Continental Breakfast
Along With One Dish Of Your Choice From
The Options Below

Choose Any Indian Entrée:
Poha, Upma, Medu Vada, Idli
Served With Spiced Lentil Curry,
Coconut Chutney And Tomato Chutney
Or
Dosa: Plain, Masala, Podi Ghee
Served With Spiced Lentil Curry,
Coconut Chutney And Tomato Chutney
Or
Paratha: Plain Or Aloo Or Paneer Or Gobhi
Served With Pickle And Curd

THE HEALTHY BREAKFAST

Includes Selection From Continental Breakfast
Along With One Dish Of Your Choice From The
Options Below

Choose Any 2 Greens:
Iceberg, Arugula, Lollo Rosso, Romaine

Choose Any 3 Vegetables:
Carrot, Cucumber, Corn, Baby Tomato, Onion,
Peppers, Olives

Choose Any 2 Cold Cuts:
Smoked Salmon, Chicken Salami, Pork Salami,
Ham

Choose A Dressing:
Low Fat Yoghurt, Balsamic Vinaigrette,
Honey Mustard, Extra Virgin Olive Oil

Choose A Yoghurt:
Natural Yoghurt Or Seasonal Fruit Yoghurt



Vegan | Gluten Free | Sulphite | Lactose | Soy | Egg | Nuts | Seafood | Crustaceans

Government taxes as applicable,Please notify your server of any food allergies or intolerances when ordering.
We cannot guarantee the total absence of allergens in our dishes. (Please allow at least 30 minutes for your order)

Vegetarian | Non-Vegetarian

A LA CARTE SELECTION

● Choose Any 4 Viennoiseries:
Muffins, Butter Croissants, Pain Au Chocolat,
Danish Pastry, Donut
Sliced Bread - Plain or Toasted
White, Wholemeal, Multigrain
Gluten Free Bread

● Your Choice Of Cereal:
Corn Flakes, Muesli, All Bran,
Oatmeal Porridge, Bircher Muesli

Any 3 Add Ons:
Apricots, Prunes, Raisins, Dates, Figs,
Pumpkin Seeds, Sunflower Seeds,
Walnuts, Almonds, Cashew Nuts,
Hazelnuts, Pistachios

Served With Your Choice Of:
Hot Milk, Cold Milk, Slim Milk, Soy Milk,
Almond Milk, Natural Yoghurt and
Seasonal Fruit Yoghurt

● Congee
Asian Slow Cooked Rice Stock
Accompaniments: Fried Garlic, Spring Onion,
Birista, Soy, Sesame Oil

● Foul Medames
Mediterranean Fava Beans And Tomato
Stew With Regional Spices
Accompaniments: Pickled Vegetables, Pita Bread

▲ Soy Poached fish
Local Sea Bass Poached With Asian Vegetables

▲ Eggs To Order

● Choose Your Fillings: Onion, Tomato,
Bell Pepper, Chilli, Coriander
▲ Add On: Chicken or Ham or Bacon

▲ 3 Eggs Done Your Way
Fried Sunny Side Up, Fried Easy Over, Hard
Boiled, Soft Boiled, Poached, Masala Omelette,
Cheese Omelette, Ham And Cheese Omelette,
Creamy Scrambled, Parsi Style Masala Akoori
Or Any Other Way You Like Your Eggs

Served With A Side Of Warm Baked Beans,
Hash Brown, Grilled Mushrooms, Grilled
Vegetables, Grilled Roasted Tomatoes And
2 Strips Of Bacon Or Chicken Sausages Or
Pork Sausages, Sautéed Spinach,
Hand - Cut Chips, Tawa Plain Paratha Or
Pav On Request

▲ House Scramble
Three Eggs Scrambled With Onions,
Green Peppers, Mushrooms
Served With A Basket Of Toast

▲ Eggs Benedict
Two Poached Eggs Served On English
Muffin With Homemade Hollandaise Sauce
Your Choice Of Meat: Ham, Bacon, Salmon



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LOCAL SPECIALS

- Idli Sambhar Chutney
  Steamed, Fermented Rice Cakes With
  Spiced Lentil Curry And Coconut Chutney

- Masala Dosa
  Fermented Gram And Rice Pancake Stuffed
  With Spiced Potatoes, Served With Spiced
  Lentil Curry And Coconut Chutney

- Puri Aloo
  Fried Flatbread With Homestyle Potato Curry
  Tempered With Mustard And Curry Leaves

- Aloo Paratha
  Fluffy Deep-Fried Bread, Served
  With Butter And A Side Of Yoghurt

- Kanda Poha
  Savoury Flattened Rice With Sautéed Onion,
  Curry Leaves, Chilli, Cilantro And Lime

COMFORT CLASSICS

- Choose Any 4 Fresh Fruits:
  Muskmelon, Honeydew Melon, Watermelon,
  Papaya, Pineapple, Orange

- Cheese Platter
  Emmental, Aged Cheddar, Brie, Gouda,
  Danish Blue Cheese

- French Toast
  Bread Dipped In Beaten Eggs, Milk, Cream,
  Cinnamon and Pan-Fried
  Served With Maple Syrup

- Waffles
  With Melted Butter and Your Choice Of:
  Maple Syrup, Mixed Berry Compote,
  Chocolate Drizzle, Crème Fraiche

- Tofu Scramble
  Tofu Tossed with Spinach, Mushrooms, Green Peppers
  and Nuts, Served with Toast

- Pancakes
  Three Large Fluffy Hot Cakes With Melted Butter
  Your Choice Of: Maple Syrup, Mixed Berry Compote,
  Chocolate Drizzle

FRESH JUICES AND HEALTHY DRINKS

- Choice Of Fresh Juice:
  Orange, Watermelon, Sweet Lime, Pineapple,
  Tomato, Carrot

- Detoxify
  Cucumber, Green Apple, Kale, Spinach,
  Lemon, Ginger

- Pro Vegan
  Dates, Almond Milk, Peanut Butter, Banana

- C Vital
  Orange, Carrot, Ginger, Lime

- Papaya, Mint and Honey Smoothie
  Papaya, Mint, Yoghurt, Honey



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SMALL PLATES

- Avocado And Feta Toast
  Paprika Buttered Sourdough, Hass Avocado, Cherry Tomatoes, Crumbled Feta, Balsamic Drizzle

- Chickpea Falafel
  Chickpeas, Tahini, Cilantro, Chilli, Parsley And Seasoning
  Served With Muhammara

- Shish Taouk
  Middle Eastern Spiced Chicken Skewers, Served With Creamy Muhammara

SOUP/SALAD

- Cream Of Mushroom Soup
  A Rich Savoury Soup Made From A Base Of Mushroom, Broth And Cream Or Milk Thickened With A Roux

- Tuscan Tomato Soup
  Plum Tomatoes, Seasoned With Basil and Garlic, Cheese Croutons

- Asian Clear Soup
  A Light, Flavourful Soup With Asian Spice
- Add On: Chicken
- Add On: Prawn

- Caesar Salad
  Romaine Lettuce, Croutons With Caesar Dressing And Parmesan
- Add On : Grilled Chicken
- Add On : Prawn

- Indian Green Salad
  Slices Of Carrot, Onion, Cucumber, Tomato, Lettuce, Chilli And Lemon



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PASTA

- Spaghetti Aglio E Olio
  Garlic, Olive Oil, Parmesan

- Penne In Creamy Paprika Sauce
  Broccoli and Zucchini in Garlic Paprika Cream Sauce

Pasta Your Way

- Your Choice Of Pasta:
  Penne / Fusilli / Spaghetti

- Your Choice Of Sauce:
  Arrabbiata / Alfredo / Pesto / Aglio E Olio

- Your Choice Of Veggies:
  Baby corn / Mushroom / Broccoli / Zucchini / Carrots / Corn / Olives / Jalapeños

Add ons:

- ▲ Sausages
- ▲ Chicken
- ▲ Ham / Bacon
- ▲ Prawn

SIDES

- French Fries
  Choice Of Sea Salt / Peri Peri / Truffle Oil

- Buttery Potato Mash

- Garlic Bread With Cheese

- Jasmine Rice

- Sautéed Veggies

SANDWICHES | BURGERS | WRAPS
Served With Home Fries And A Side Salad

- Chilli Cheese Toasties
  Cheese, Capsicum, Green Chilli, Garlic, Herbs

- Mumbai Masala Toasties
  Green Chutney, Onion, Beet, Tomato, Cucumber, Potato

- Paneer Tikka Roll
  Tandoor Roasted Paneer With Pickled Onions, Peppers And Mint Chutney

- Veggie Burger
  Curried Vegetable Patty, Aged Cheddar, Spicy Mayo

- ▲ Classic Club Sandwich
  Toasted Bread, Ham, Cheese, Tomato, Lettuce, Egg, Chicken In Mayo

- ▲ House Burger
  Grilled Patty, Aged Melted Cheddar, Caramelized Onions, Truffle Garlic Mayo
  Your Choice Of:
  Chicken
  Buff



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BREAKFAST ANYTIME

▲ 3 Eggs Your Way
Fried Sunny Side Up, Fried Easy Over, Hard Boiled, Soft Boiled, Poached, Masala Omelette, Cheese Omelette, Ham And Cheese Omelette, Creamy Scrambled, Parsi Style Masala Akoori Or Any Other Way You Like Your Eggs

Served With A Side Of Warm Baked Beans, Hash Brown, Grilled Mushrooms, Grilled Vegetables, Grilled Roasted Tomatoes and 2 Strips Of Bacon Or Chicken Sausages Or Pork Sausages

LARGE PLATES

● Truffle Mushroom Risotto
Porcini, Button Mushrooms With Parmesan And Truffle Oil

● Grilled Cottage Cheese
Harissa Marinated Cottage Cheese Steak With Ratatouille Served With Espresso Sauce

Thai Curry
● Green Curry
Fresh Thai Spices, Coconut Milk, Basil and Eggplant Served With A Side Of Jasmine Rice

▲ Red Curry
Thai Spices, Dry Shrimp Paste And Coconut Milk Served With A Side Of Jasmine Rice

▲ Pepper Fry Chicken
South Indian Style Chicken Fritters, Spiced With Ginger, Garlic, Turmeric and Black Pepper

▲ Thyme Roast Chicken
Mustard Mash, Buttered Green Vegetables And Red Wine Jus

Fried Rice
Wok-Tossed Rice With Fresh Vegetables, Soy And Chilli
● Vegetable Fried Rice
▲ Egg Fried Rice
▲ Chicken And Egg Fried Rice
▲ Prawn Fried Rice

Hakka Noodles
Wok-Tossed Hakka Noodles With Fresh Vegetables And Classic Asian Seasoning
● Vegetable Hakka Noodles
▲ Egg Hakka Noodles
▲ Chicken and Egg Hakka Noodles
▲ Prawn Hakka Noodles

LOCAL SPECIALITIES

● Paneer Lal Mirch Tikka
Classic Paneer Tikka Marinated With Degi Chilli Cooked In A Clay Oven

● Tandoori Kasundi Broccoli
Head Of Broccoli Marinated With Kasundi Mustard, Yellow Chilli, Yoghurt, Salt and Pepper. Cooked In A Clay Oven

● Bhuni Subz
Seasonal Vegetables Cooked In A Thick Onion And Tomato Gravy, Flavoured With Indian Spices

● Lasooni Kafuli Palak
Fresh Puréed Spinach And Fenugreek, Pan Tossed And Tempered With Garlic, Chilli And Mild Spices

● Tawa Paneer Tikka Biryani
Tandoor Cooked Paneer With Flavourful Saffron Rice And Brown Onion

● Tawa Subz Ki Shammi
Patties Of Minced Seasonal Vegetables And Spinach With Whole And Powdered Spices. Cooked On Griddle

● Paneer Tikka Masala
Clay Oven Cooked Cottage Cheese Tempered With Garlic, Chilli And Simmered In Spicy Onion And Tomato Gravy

▲ Murghh Afghani Tikka
Tender Chicken Thighs Marinated With Kashmiri Yellow Chilli, Clay Oven Cooked

▲ Murgh Tikka
Boneless Chicken Thighs In Red Chilli And Yogurt Marination, Slow Cooked In A Clay Oven

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▲ KK Signature Murghh Makhani
The Most Popular Dish Of Delhi And Punjab, Clay Oven Roasted Boneless Chicken In A Mildly Spiced Tomato And Cashew Gravy, Enhanced With Butter And Cream

▲ KK Signature Lamb Seekh
Baby Lamb Minced With Fresh Mint and Spices, Skewered and Clay Oven Roasted

▲ Kashmiri Rogan Josh
Slow Cooked Lamb Stew With Onion, Kashmiri Chilli, Alkanet Roots, Powdered Ginger And Fennel

BIRYANI AND RICE

Steamed Rice
Indian Long Grain Basmati Rice

● Jeera Rice
Steamed Basmati Rice Tempered With Cumin, Coriander And Salt

● Dal Khichdi
A Wholesome, Comforting Dish Of Rice And Lentils Simmered And Cooked Together With Mild Spices And Herbs

Tawa Biryani
Indian Street-Style Tawa Biryani Tempered With Garlic, Onion, Chilli, Tomato, Powdered Spices And Seasoning

● Vegetable Tawa Biryani
▲ Chicken Tawa Biryani
▲ Mutton Tawa Biryani

LENTILS

● Dal Tadka
Yellow Lentils Tempered With Cumin, Garlic, Asafoetida And Chilli

● KK Signature Dal Makhani
Overnight Simmered Black Lentils, Cooked With Kashmiri Chilli, Tomato Purée, Fenugreek and Finished With Ghee, White Butter And Cream

● BREADS

Tandoori Roti / Plain/ Butter

Naan: Plain / Butter / Garlic

Lachha Paratha: Plain / Butter

Roomali Roti: Plain / Butter

Steamed Rice



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DESSERTS

- Seasonal Fruit Platter
- Ice Creams
  A Choice Of Bavarian Chocolate, Very Berry Strawberry, Alphonso Mango, Classic Vanilla
- Gulab Jamun
  With Rabdi and Pistachio Soil
- Hazelnut Mandarin Brownie
  Gooey Chocolate Brownie With Mandarin Zest Served With Hot Orange Infused Chocolate Sauce
- Tiramisu Cup
  Coffee-Soaked Ladyfingers With Rum, Layered With Mascarpone, Cocoa Dust (Contains Alcohol)
- Berry Cheesecake
  Fresh Seasonal Berries, Cream Cheese And Cookie Crumbs
- Cheese Platter
  Emmental, Aged Cheddar, Brie, Gouda, Danish Blue Cheese



FLEXIBLE DINING

Tasty, Versatile And Nutritionally Balanced Dishes, Available All Day, Every Day.

ANYTIME PLATES

- Cream Of Mushroom Soup
  A Rich Savoury Soup Made From A Base Of Mushroom, Broth And Cream Or Milk Thickened With A Roux
- Corn Nuggets
  Golden-Fried Sweet Corn And Potato Nuggets With Herbs And Seasoning

NOURISH BOWLS

- Mango Avocado Tartare
  Quinoa, Mango And Avocado Cubes, Honey Mustard Mayo
- Thyme-Braised Indian Hamachi
  Caponata, Jasmine Hollandaise

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LATE NIGHT MENU
(11:00 pm to 06:30 am)

SOUP AND SALAD

- Tuscan Pappa Al Pomodoro
  Farm Harvested Plum Tomatoes, Seasoned With Basil And Garlic
  Served With Cheese Croutons

- House Salad
  Mixed Lettuce, Grated Carrot, Broccoli, Beet, Toasted Almond Slivers, Goat Cheese, Maple Mustard Vinaigrette

- Caesar Salad
  Romaine Lettuce, Croutons With Caesar Dressing and Parmesan
- ▲ Add On : Grilled Chicken
- ▲ Add On : Prawns

SMALL PLATES

- ▲ Vegetable Omelette
  Three Egg Omelette With Roasted Red Peppers, Tomatoes, Onions And Feta
  Served With A Basket Of Toast

- Chickpea Falafel
  Chickpeas, Tahini, Cilantro, Chilli, Parsley And Seasoning
  Served With Muhammara



LIGHT BITES

- Paneer Tikka Roll
  Tandoor Roasted Paneer With Pickled Onions, Peppers And Mint Chutney

SANDWICHES AND BURGERS

Served With Home Fries And A Side Salad

- ▲ Classic Club Sandwich
  Toasted Bread, Ham, Cheese, Tomato, Lettuce, Egg, Chicken In Mayo

- ▲ House Burger
  Grilled Patty, Aged Melted Cheddar, Caramelized Onions, Truffle Garlic Mayo
  Your Choice Of:
  Chicken
  Buff

MAINS

- Dal Khichdi
  A Wholesome, Comforting Dish Of Rice And Lentils Simmered And Cooked Together With Mild Spices And Herbs

- Penne In Creamy Paprika Sauce
  Penne, Broccoli, Zucchini, Garlic Paprika Cream Sauce

- Truffle Mushroom Risotto
  Porcini, Button Mushooms With Parmesan And Truffle Oil

- Vegetable Tawa Biryani
  Indian Street-Style Tawa Biryani Tempered With Garlic, Onion, Chilli, Tomato, Powdered Spices And Seasoning

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DESSERTS

- Seasonal Fruit Platter
- Hazelnut Mandarin Brownie
  Gooey Chocolate Brownie With Mandarin Zest
  Served With Hot Orange Infused Chocolate Sauce
- Berry Cheesecake
  Fresh Seasonal Berries, Cream Cheese
  And Cookie Crumbs



FLEXIBLE DINING

Tasty, Versatile And Nutritionally Balanced
Dishes, Available All Day, Every Day.

ANYTIME PLATES

- Cream Of Mushroom Soup
  A Rich Savoury Soup Made From
  A Base Of Mushroom, Broth And
  Cream Or Milk Thickened
  With A Roux
- Corn Nuggets
  Golden-Fried Sweet Corn
  And Potato Nuggets With Herbs
  And Seasoning

NOURISH BOWLS

- Mango Avocado Tartare
  Quinoa, Mango And Avocado Cubes,
  Honey Mustard Mayo

▲ Thyme-Braised Indian Hamachi
Caponata, Jasmine Hollandaise

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CHILDREN'S MENU
(Available 24 hrs a day)

SMALL PLATES And SIDES

Smiley Tomato Soup
A Bowlful Of Hot, Hearty Tomato Soup, Cooked With The Reddest Plum Tomatoes, And Topped With A Dollop Of Fresh Cream

Crunchy Veggies And Hummus Dip
Served With Cherry Tomatoes, Mozzarella And Veggie Sticks For Dipping

Broccoli Sweetcorn Fritters
A Crispy, Fluffy Fritter Stuffed With Broccoli, Sweetcorn And Melted Cheese

A-Maize-Ing Corn-On-The-Cob
Interestingly There Is Always An Even Number Of Ears On A Cob Of Corn. Corn Is Also Grown On Every Continent In The World Except Antarctica

Broccoli Trees With Butter
The Broccoli Family Is Famous For Producing All Of The 007 James Bond Films. The Name's 'Broccoli', Cubby Broccoli"

Homemade French Fries
These Golden Homemade French Fries Are Parboiled Before Frying, To Make Them A Healthier Side Serving. The French And The Belgians Both Claim To Have Invented The Pommes Frites

BIG PLATES

Krispie Fish Fingers
Golden Fish Fingers Coated With Crushed Rice Krispies Served With Healthy Cherry Tomatoes, Fresh Cucumber And Carrot Sticks

Crunchy Munchy Chicken
These Chicken Fingers Are Coated With Crispy Breadcrumbs And Parmesan Cheese.
Served With A Helping Of Broccoli For Extra Crunchy-Munchy Fingers

Cheeky Chicken Burgers
Homemade Grilled Chicken Patties Wedged Between Soft, Tasty Burger Buns, Served With A Nibbly Corn On The Cob

Chinese Fried Rice With Chicken
A Tender Chicken Breast Cooked With Honey, Soy Sauce And Garlic. Served With Soft, Fragrant Rice Stir-Fried With Peas And Sweetcorn

A Light Fettuccine Pasta
A Homely Italian Dish Made With Ribbons Of Pasta, Parmesan Cheese And A Little Added Broccoli For A Super Food Twist

Penne With Red Tomato Sauce
This Classic Pasta Dish Includes Three Of The Foods Italy Is Most Famous For – Pasta, Tomatoes And Parmesan Cheese

REGIONAL SPECIAL
Dal Khichdi
Comfort Wholesome Indian Meal With Split Lentil Curry And Rice

REGIONAL SPECIAL
Kanda Poha
Savoury Flattened Rice With Sautéed Onions, Curry Leaves, Chilli, Cilantro And Lime

DESSERTS AND DRINKS

Chocolate Brownie Ice Cream Sundae
Chocolate Brownie Topped With Vanilla Ice Cream, Chocolate Sauce And Served With Fresh Fruits And Sprinkles

Strawberry And Banana Smoothie

Signature Hot Chocolate
Add On Flavours : Caramel, Hazelnut

Apple Juice

Orange Juice

Milk

Suitable for Vegetarians · Contains Gluten · Contains Eggs · Contains Beef · Contains Pork · Contains Seafood · Contains Nuts · Contains Dairy

SIGNATURE

Floral Miracle
Gin, Marigold And Saffron Cordial,
Lime, Egg White

South Mumbai Smash
Brandy, Raw Mango And Yellow Chilli Cordial,
Fresh Mint, Lime

Heritage Highball
Whisky, Homemade Cinnamon Syrup,
Lime Juice, Soda

Grandma's Nuska
Tequila, Turmeric And Orange Cordial,
Lime, Soda

DRINK AND DRIVE

Kalingam
Fresh Watermelon Juice, Rosé Syrup, Mint,
Lime Juice, Soda

KK Ki Masti
Kokam Juice, Fresh Coriander, Chaat Masala,
Soda, Chilli Salt Rim

Mango Twist
Mango And Jalapeño Cordial, Lime Juice, Salt Rim

Anar Mojito
Fresh Pomegranate, Mint, Lime, Simple Syrup, Soda

BEER

Corona, Hoegaarden

Heineken Silver

Budweiser

Kingfisher Ultra

Kingfisher Premium

VODKA

Beluga Noble

Grey Goose

Belvedere

Ciroc

Ketel One

Absolut

GIN

Monkey 47

Hendrick's

Malfy Con Limone

Bombay Sapphire

INDIAN GIN

Jaisalmer

Hapusa

TEQUILA

1800 Anejo

Patron Reposado

Jose Cuervo Gold

Jose Cuervo Silver

RUM

El Dorado

Bacardi Reserva Ocho 4 Yrs

Bacardi Carta Blanca

Bacardi Black

COGNAC

Hennessy X.O

Hennessy V.S.O.P

SINGLE MALT WHISKY

The Glenlivet 18

Lagavulin 16

Macallan 12

Glenfiddich 12

The Glenlivet 12

Talisker 10

Glenmorangie 12

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BLENDED SCOTCH WHISKY

Johnnie Walker Blue Label

Dewar's Signature 21

Chivas Regal 15

Johnnie Walker Double Black

Monkey Shoulder

Chivas Regal 12

Johnnie Walker Black Label

INDIAN SINGLE MALT

Godawan 01 Rich and Rounded

Godawan 02 Fruit and Spice

Indri Single Malt

Longitude 77 Single Malt

OTHER WHISKIES

Jack Daniel's

Jameson

LIQUEURS

Jägermeister

Baileys

Kahlúa

WHITE WINE - BY THE GLASS

Dr. Schmitt, Riesling, Mosel, Germany

Grand Louis, Sauvignon Blanc and Semillon Blend, France

Lindeman's, Chardonnay, South Australia

The Little Piggie, Sauvignon Blanc, France

Santa Rita, Chardonnay, Santa Rita Hills, Chile

RED WINE - BY THE GLASS

Chateau Le Mayne, Cabernet, Bordeaux, France

Pasqua, Sangiovese Di Puglia, Igt, Italy

Camas, Pinot Noir, France

Bodega Norton Colección, Malbec, Argentina

Santa Rita, Merlot, Chile

SPARKLING,ROSÉ WINE-BY THE GLASS

Duparaise, Rosé, France

Chandon Brut, Nashik, India

Jacob's Creek, Brut, Australia

CHAMPAGNE

Champagne Veuve Clicquot Ponsardin, Brut, Reins

Moët and Chandon, Impérial, Rosé Épernay, France

Moët and Chandon Impérial Brut Épernay, France



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SPARKLING WINE

Chandon, Rosé, Nashik, India

Chandon Brut, Nashik, India

PROSECCO

Baglietti No. 10, Brut, Veneto, Italy

Baglietti No. 7, Spumante Rosé, Veneto, Italy

Villa Sandi Il Fresco, Brut, Veneto, Italy

Ti Amo, Spumante Rosé, Valdobbiandene, Italy

San Simone Rosé, Veneto, Italy

WHITE WINES

Cloudy Bay Sauvignon Blanc,
Marlborough, New Zealand

Dr. Schmitt, Riesling, Mosel, Germany

Sensi Collezione, Pinot Grigio, Veneto, Italy

Viña Tarapaca Chardonnay
Maipo Valley, Chile

Master Selection Fratelli Vineyards,
Chardonnay and Sauvignon Blanc Blend,
Nashik, India

RED WINES

Marchesi Di Barolo,
Barberesco, Piedmont, Italy

Cloudy Bay, Pinot Noir,
Marlborough Valley, New Zealand

Brancaia, Tre, Tuscany, Italy

Chateau Goumin, Aoc, Bordeaux, France

Master Selection, Fratelli Vineyards,
Cabernet Shiraz, Nashik

ROSÉ WINE

Château D'esclans Whispering Angel, Rosé,
France

The Source, Grenache Rosé, Nashik,
India

COLD BEVRAGE

Your Choice Of Milk:
Full Fat Milk, Slim Milk, Soy Milk, Almond Milk

Cold Coffee

Smoothie (Banana, Apple)

Iced Tea
Lemon, Peach, Hibiscus

Iced Coffee
Americano, Cappuccino, Iced Latte,
Iced Mocha

Milkshake
Vanilla, Strawberry, Chocolate

Lassi (Sweet, Salted)

Hot Beverages
Your Choice Of Milk:
Full Fat Milk, Slim Milk, Soy Milk, Almond Milk

Masala Chai / Ginger Tea

Tea

Assam, English Breakfast, Darjeeling,
Earl Grey, Green, Chamomile, Jasmine,
Peppermint

Signature Hot Chocolate
Add On Flavours : Caramel, Hazelnut

Coffee
Americano, Espresso, Cappuccino,
Cafe Latte, Cafe Mocha, Macchiato,
Decaffeinated

OTHER BEVERAGES

Packaged Juice
Cranberry, Orange, Apple, Pineapple

Aerated Drinks
Coke, Diet Coke, Sprite, Tonic Water,
Soda Water, Ginger Ale

Perrier Sparkling (330 Ml)

Vedica Mineral Water (750 Ml)

Red Bull

Seasonal Fresh Juice
Orange, Watermelon, Sweet Lime,
Pineapple, Tomato, Carrot

Government taxes as applicable,Please notify your server of any food allergies or intolerances when ordering.
We cannot guarantee the total absence of allergens in our dishes. (Please allow at least 30 minutes for your order)



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