






|| Sonargaon ||

*Experience the traditional and quintessential.
A select array of North West Frontier Province
signatures and delectable Bengali
Zamindari cuisines.*

S H U R U W A A T

- **Ganne ka ras** 575
440 kcal | 330 ml | sugarcane juice enhanced with ginger and lemon

- **Ras ka mausam** 575
450 / 750 kcal | 330 ml | options of fresh juice- watermelon, pineapple
- **Banarasi lassi** 575
237 kcal | 330 ml | rich, creamy sweetened yoghurt drink

- **Gandhoraj shikanji** 575
54 kcal | 275ml | gandhoraj infused fizzy drink
- **Aam porar sorbot** 575
450 kcal | 330 ml | charred raw mango drink


S O U P S

- **Tomato dhaniya shorba** 750
849 kcal | 210 g















- **Bhuni mirch aur makai ka shorba** 750
849 kcal | 210 g


S O N A R G A O N S P E C I A L I T Y C O C K T A I L

- Cinnamon honey old fashioned** 1250
187 kcal | 85 ml | whiskey, aromatic bitters, honey
- Betel smack mojito** 1250
189 kcal | 120 ml | bacardi, lime, betel leaves
- Gulkand martini** 1250
263 kcal | 170ml | vodka, vermouth, gulkand
- Star anise margarita** 1250
182 kcal | 190 ml | tequila, cointreau, lemon juice, star anise

■ Vegetarian ▲ Non-Vegetarian ✓ Vegan ★ Signature Dishes










List of Allergens:

Milk  Nuts  Gluten  Mustard  Molluscs  Eggs  Fish  Lupin  Soya  Peanuts  Crustaceans  Sesame  Celery  Sulphites 

Kindly inform us if you are allergic to any food ingredients















All prices are in Indian Rupees. Government taxes as applicable.

VEGETARIAN

- **Ajwaini paneer tikka** 1350
 475 kcal | 81 gms | carom scented chargrilled cottage cheese

- **Methi malai paneer tikka** 1350
 505 kcal | 91 gms | fenugreek and yoghurt marinated chargrilled cottage cheese

- **Bhatti ke badami aloo** 1350
 907 kcal | 352 gms | stuffed potatoes tandoor cooked

- **Bharwan khumbh** 1450
 1061 kcal | 190 gms | mushroom stuffed with nuts and khoya

- **Sarson ke phool** 1450
 564 kcal | 81 gms | mustard marinated broccoli cooked in a tandoor

- **Dahi akhrot tawa kebab** 1350
 666 kcal | 117 gms | spiced cottage cheese galettes

- **Hara matar aur nadru ki tikki** 1350
 385 kcal | 200 gms | green peas and lotus steam kebabs

- **Mirchi bhari batata tikki** 1350
 791 kcal | 125 gms | potato galettes with cheese and jalapenos

- **Teen mirch ki subz seekh** 1350
 493 kcal | 89 gms | trio of bell peppers and vegetables kebab cooked on skewers

- **Edamame makai teen mirch taka tin** 1350
 360 kcal | 62 gms | dry tossed edamame, corn kernels and trio of bellpeppers


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NON VEGETARIAN

-  **Lobster tawa masala** 2800
 798 kcal|156 gms|lobster cooked on griddle with Indian spices

-  **Lasooni methi jhinga** 2250
 794 kcal|182 gms|garlic and fenugreek scented tandoori prawns

-   **Raan Sonargaon** 1950
 2085 kcal|440 gms|roasted leg of baby, lamb slow cooked with spices

-   **Machhli gandhoraj** 1625
 615 kcal|216 gms|gandhoraj lemon flavoured fish tikka

-  **Machhli tawa fry** 1625
 181 kcal|230 gms|spiced Kolkata bhetki, cooked on a griddle













-   **Kakori kebab** 1750
 1685 kcal|130 gms|succulent lamb kebab with Indian spices

-  **Bhatti ka murg** 1750
 505 kcal|86 gms|spiced chicken on bone, cooked in clay oven

-  **Murg malai tikka** 1750
 708 kcal|117 gms|creamy yoghurt and cheese marinated chicken kebab















-   **Kebab Sonargaon** 1750
 105 kcal|322 gms|star anise flavoured chicken kebab


CURRIES VEGETARIAN

-   **Dum ka paneer** 1475
 1009 kcal|560 gms|cottage cheese, cashew and brown onion curry

-  **Paneer Sonargaon** 1475
 542 kcal|88 gms|pan seared cottage cheese, dry tossed with spices and bell peppers

-  **Paneer sirka pyaz lababdar** 1475
 1107 kcal|555 gms|cottage cheese in onion tomato curry, pickled onions

-  **Gucchi khumbh pyajwala** 1750
 484 kcal|436 gms|Kashmiri morels cooked in onion masala

-   **Aloo lal mirch** 1475
 618 kcal|560 gms|baby potatoes in spiced yoghurt curry


















































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-  **Rajasthani aloo pyaz ki sabji** 1475
 403 kcal|89 gms|baby potatoes and button onions in spiced yoghurt curry

-  **Gobi methi matar** 1475
 314 kcal|485 gms|cauliflower and green peas cooked with dried fenugreek
  
-  **Palak aap ki pasand** 1475
 367 kcal|420 gms
lasooni
mushroom
 
-  **Pindi chana** 1475
 9957 kcal|188 gms|Amritsari chickpeas preparation with ginger, spices and dry mango powder

-  **Baoli subz handi** 1475
 443 kcal|560 gms|vegetables in a mild curry
  
-  **Sukhi anokhi sabzi** 1475
 558 kcal|90 gms|exotic vegetables tossed with onion and tomato masala

-  **Bhindi nayantara** 1475
 381 kcal|390 gms|tender okra with onion and tomatoes
 
-  **Methi matar malai** 1475
 768 kcal|125 gms|green peas, cashew curry, fenugreek
 
-  **Malai kofta** 1475
 608 kcal|95 gms|cottage cheese dumpling with nuts, cashew curry
   
-  **Palak dahi ke kofte** 1475
 359 kcal|65 gms|spinach and cottage cheese dumplings, tomato cashew curry
   
-  **Mirch baingan ka salan** 1475
 810 kcal|510 gms|baby brinjal, banana chillies in peanuts, sesame and dried coconut curry
    
-   **Dal Sonargaon** 1350
 1085 kcal|458 gms|slow cooked black lentils, cream and butter

-  **Arhar dal tadka** 1100
 597 kcal|436 gms|yellow lentils, cumin, onion, garlic and tomatoes
  
-  **Raita** 425
 99 kcal|205 gms|yoghurt with mild spices


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CURRIES NON VEGETARIAN

 Khade masale ka jhinga 2300 408 kcal 75 gms griddle cooked prawns, onion tomato masala 
  Bhetki tawa masala 1800 539 kcal 470 gms griddle cooked bhetki, onion tomato masala   
  Dhania murg 1750 1470 kcal 488 gms coriander scented chicken curry with cashew   
 Murg kali mirch 1750 712 kcal 500 gms fenugreek and black pepper chicken curry   
 Murg khatta pyaz 1750 595 kcal 106 gms chicken in tomato curry with pickled onions  
 Sunheri nalli 1950 688 kcal 128 gms slow cooked lamb shanks with brown onion and tomato curry 

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J O M I D A R I B A N G L A R A N N A

This menu faithfully represents the food culture influenced by the royal houses of Murshidabad, Cooch Behar and Bardhaman.

V E G E T A R I A N

- 🟢★ **Palongshaag borir chorchori** 1475
563 kcal|511 gms|tempered root vegetables and greens
🥕🥔
- 🟢 **Kosha aloo dum** 1475
788 kcal|540 gms|spiced baby chandramukhi potatoes in onion and tomato curry
🍷🥕🥔
- 🟢 **Aloo posto** 1475
730 kcal|370 gms|potatoes cooked in poppy seed curry a local speciality
🥕🥔
- 🟢 **Chanar dalna** 1475
927 kcal|410 gms|cottage cheese dumplings in spiced onion cashew curry
🍷🥕🥔
- 🟢★ **Narkel diye chholar dal** 1100
666 kcal|532 gms|tempered bengal gram, coconut shavings
🍷🥕
- 🟢 **Luchi** 325
617 kcal|125 gms|Bengali fried bread
🍷🥕

N O N V E G E T A R I A N

- 🔴★ **Chingri malai curry** 2300
1004 kcal|518 gms|fresh river prawns, coconut cream
🍷🥕🦐
- 🔴★ **Kosha mangsho** 1900
1212 kcal|508 gms|lamb braised in Bengali spiced onion tomato masala
🍷🥕
- 🔴🌐 **Shorshe bhetki** 1800
500 kcal|420 gms|Kolkata bhetki in mustard curry
🐟🥕
- 🔴 **Bhetki machher jhal** 1800
441 kcal|410 gms|Kolkata bhetki fish curry with onion and red chilies
🐟🥕
- 🔴★ **Bhetki machher paturi** 1800
298 kcal|460 gms|mustard marinated Kolkata bhetki steamed in banana leaf wrap
🐟🥕






















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-  **Bhetki fry** **1800**
 1120 kcal|230 gms|deep fried Kolkata bhetki served with kasundi
   
-  **Bhetki machher jhol** **1800**
 375 kcal|506 gms|home style fish curry with potatoes and cauliflower
 
-  **Daab chingri** **2300**
 637 kcal|380 gms|spiced prawns curry with coconut
   
-  **Pabda machh with the choice of** **1800**
 661 kcal|420 gms|**jhol:-** fish curry with brinjal, potatoes and cauliflower
 
 539 kcal|420 gms|**jhal:-** spicy fish curry
 
-  **Pabna murgi** **1750**
 596 kcal|512 gms|East Bengal style chicken curry
 

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BREADS FROM THE CLAY OVEN

<p>   Gilafi kulcha 801 kcal 82 gms   </p>	320
<p>  Tandoori kulcha 205 kcal 110 gms fillings:- masala / potatoes / cottage cheese   </p>	320
<p>  Onion chilli kulcha 280 kcal 98 gms   </p>	320
<p>  Naan 251 kcal 90 gms   </p>	320
<p>  Butter naan 208 kcal 120 gms   </p>	320
<p>  Garlic naan 265 kcal 96 gms   </p>	320
<p>  Laccha paratha 208 kcal 102 gms   </p>	320
<p>  Pudina paratha 218 kcal 110 gms   </p>	320
<p>  Warqi paratha 652 kcal 115 gms   </p>	350
<p>  Tandoori roti 209 kcal 66 gms   </p>	320
<p>  Roomali roti 200 kcal 78 gms   </p>	320
<p>  Tawa phulka 230 kcal 56 gms  </p>	320
<p>  Olive cheese naan 395 kcal 77 gms    </p>	350
<p>  Missi roti 646 kcal 110 gms  </p>	350

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








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R I C E

-  **Dum Gosht Biryani** **1850**
1945 kcal|676 gms|lamb and basmati rice cooked in 'dum' style with saffron, mace and fresh mint leaves

-  **Murg Biryani** **1750**
1578 kcal|592 gms|chicken and basmati rice cooked in 'dum' style with saffron, cardamom, fresh mint leaves

-  **Subz Biryani** **1450**
1289 kcal|476 gms|seasonal vegetables and basmati rice cooked in 'dum' style with saffron, mace and fresh mint leaves

-  **Gucchi pyaz pulao** **1600**
1304 kcal|510 gms|rice with Kashmiri morels, brown onions
 
-  **Parat pulao** **1450**
622 kcal|455 gms|rice cooked with a choice of green peas, cumin, vegetables or saffron
 
-  **Steamed basmati rice** **900**
374 kcal|412 gms


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M I T H A I















■	Rasmalai 813 kcal 150 gms cottage cheese dumplings, sweetened saffron milk 	750
■ ★	Parsi kulfi 273 kcal 110 gms served with rabdi and soaked sabja seeds 	750
■	Gulab jamun 1250 kcal 160 gms fried 'mawa kheer' dumplings soaked in sugar syrup 	750
■	Mishti doi 215 kcal 200 gms sweetened yoghurt 	750
■	Selections of ice cream 310 kcal 110 gms rabri elaichi 306 kcal 110 gms nolengur 	750
■	Baked anjeer halwa 667 kcal 107 gms baked fig pudding with reduced milk 	750
■	Homemade kulfi with falooda Kulfi topped with vermicelli, nuts and rose syrup 	750
■	Malpua 619 kcal 95 gms fried Indian pancake soaked in sugar syrup 	750

*As per the guidelines issued by Food Safety & Standards Authority of India (FSSAI),
an average active adult requires 2000 kcals of energy per day.
However, the actual calories needed may vary per person.*

*Mentioned Calorie values for all dishes in the menu are considered
as per portion size of the same.*

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#Sonangalon#

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Cocktails

The Classic





Bloody Mary	850
207 kcal 208 ml Absolut, lime, tomato juice, Worcestershire sauce and salt and pepper	
Mojito	850
189 kcal 120 ml Bacardi, lime, mint, sugar	
Gimlet	850
166 kcal 75 ml Beefeater, sweetened lime juice	
Caipiroska	850
215 kcal 150 ml Absolut, lime, sugar	
Long Island Iced Tea	1500
465 kcal 270 ml Five White Spirits, Lemon Juice, and Cola	

Sangria















People affinity to Sangria has varieties to choose from and can also order for pitcher

Classic	1250
224 kcal 235 ml Red Wine, Cointreau, fruit chunks, sweet n sour.	
Autumn Sangria	1250
294 kcal 265 ml Red wine, fresh fruits, spices, cognac, sweet & sour	
Delightful Rose	1250
179 kcal 245 ml Rose wine, fresh fruits,honey	
Peach and Honey	1250
41kcal 235 ml Sauvignon Blanc, peach syrup, fresh fruits, Gondhoraj lime and honey	

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Martini/ Margarita

Martini	1000
257 / 263 / 207 kcal 175 / 95 / 170 ml	
Espresso/ Apple / Cosmopolitan --Vodka, Espresso/ Apple/cranberry	
Margarita	1250
182 / 199 / 249 / 224 kcal 190 ml	
Classic /Fruity/Frozen - Tequila, Cointreau, Lemon Juice/Seasonal fruits	1250















Specialty Fruit Based Cocktails

Kiwi Daiquiri	1000
115 kcal 150 ml White Rum, Triple sec, Kiwi	
Pina Colada	850
80 kcal 275 ml Rum, Pineapple Juice, Coconut Powder, Cream	
Melon Sensation	850
232 kcal 150 ml Absolut, Lemon Juice, Basil Leaves, Ginger, Watermelon	
Orange Kamikaze	850
229 kcal 150 ml Absolut, triple sec, Orange Juice	
Frutado Caipiroska - Absolut, Lime, Sugar and Seasonal Fruit	750
285 / 282 / 329 kcal 180 ml	
Watermelon, Orange, Mango, Lychees, Grapefruit, Passion fruit	

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Wine by the Glass

Sparkling

Sula Brut Tropical Crement De Nasik 375 ml bottle	1950
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White Wines

Sauvignon Blanc, Brancott Estate,	Marlborough, New Zealand	1325
Trebbiano, Sensi, Soro Toscana Bianca, IGT,	Italy	1250
Sauvignon Blanc, Sula Vineyards,	Nashik, India	650
Chenin Blanc, Fratelli Classic,	Akhluj, India	600

Red Wines

Valpolicella, ZoninVentiterre DOC,	Veneto, Italy	1625
Tempranillo, Campo Viejo,	Rioja, Spain	1450
Sangiovese Sensi, Soro Toscana Rosso	IGT, Italy	1250
Tempranillo, Satori, Sula Vineyards,	Nasik, India	650
Fratelli, Cabernet Sauvignon,	Akhluj, India	650

Rose

Zinfandel, Sula Vineyards, Blush Rose	Nasik, India	650
Shiraz, Fratelli, Rose,	Akhluj, India	650

All the prices are in Indian Rupee
The standard servicing of Wine by Glass is 150 ml
To know the vintage of the Wine, please check with the server

Beer

Imported

Lefte / Cooper Pale Ale 1300

Domestic

Corona / Hoegaarden 700

Kingfisher Ultra, Heineken, Budweiser Bira 575

Kingfisher Premium 525

Aperitifs' 30 ml

Campari 550

Aperol 525

Martini Extra Dry 525

Cinzano Rosso 525

Liqueurs

Jagermeister 1050

Cointreau 900

Kahlua 900

Baileys 800

Malibu Rum Di Liqueur 800

Sambuca 800

Vodka

Roberto Cavalli Gold Edition 1400

Belvedere 1050

Grey Goose 1050

Ciroc 950

Tito Handmade 900

Absolut 750

Ketel One 700

Smirnoff 600

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Gin	
Monkey 47	1150
Roku	1100
Hendrick's	1100
Jaisalmer Gin	1000
Tanqueray 10	1000
Jodhpur	950
Stranger and Sons	850
Bombay Sapphire	800
Beefeater	750
Tanqueray	750
Gordons	750
Hapusa	750
Greater Than Gin	450

Tequila	
CorralejoAnejo	1750
Corralejo Reposado	1550
Corralejo Blanco	1500
Patron Silver	1000
Jose Cuervo Reposado / Silver	800

Cognac	
Louis XIII, Remy Martin	16000
Hennessy VSOP / V.S	1400 / 1000
Martell V.S.O.P	1400
Remy Martin V.S.O.P	1400

Rum	
Camikara 12 years	850
Bacardi Carta Blanca	600
Old Monk	550

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Whisky

Single malt

Single Malt' means whisky that is produced by a single distillery. Single malt whiskies tend to reflect the climate and geographical characteristics of the region they come from.

Indian Single malt

Indian single malt whiskies are known for their fruity, malty character - Master of Malt

Rampur	1050
Amrut	900
Indri	900
Paul John Brilliance	900

Lowland

Lowland's whiskies generally have a dry finish, which makes them excellent aperitifs, which comes from the malt itself this also lends a certain sweet fruitiness to the flavor and mouthfeel.

Glenkinchie 12 Yo	1300
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Speyside

The area is named after the river Spey, and are essentially sweet a little peaty character; a whiff of smoke and their salient characteristic is estery, matured in sherry cask giving it fuller medium or light bodied.

Glenlivet 21Yo	3600
Aberlour 18 Yo	2600
The Glenlivet 18 Yo 15 Yo 12 Yo	2300 / 1600 / 1150
Glenfiddich Solera Reserve 15 Yo 12 Yo	1600 / 1150
Cragganmore 12 Yo	1000

Highland

This is the mountainous part of Scotland where streams tumbling over granite, heather hills and green glens introduced interesting flavors and aromas to the malt whiskies.

Glenmorangie Grand vintage	9000
Glenmorangie	1300
Dalwhinnie 15 Yo	1300

Skye

The golden spirit of Skye has more than a hint of local seaweed, peppered with sweet & sour notes and a memorable warm peaty finish

Talisker 10 Yo	1150
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Islay

The Island of Islay (pronounced Eye-la') is the south of the Western Isles, and lies on the eastern side of Kintyre. Islay whisky is known for being heavily peated. Peat is what contributes a smoky flavor to the liquid

Laphroaig 10 years	1300
Caollla 12 years	1250
Bowmore 12 years	1200

Blended Scotch Whisky

The word whisky reputedly derives from Gaelic, "uisgebeatha" - water of life. Blended Scotch Whisky is a mix of different whiskies, combined to create a consistent flavor

Johnnie Walker Blue Label	3150
Royal Salute	3100
Chivas Regal Ultis	3000
Chivas Regal 18 Years	1550
Johnnie Walker 18 Years	1550
Chivas Regal 15 Years	1250
Johnnie Walker Gold Label	1250
Monkey Shoulder	1250
Johnnie Walker Double Black	1200
Chivas Regal 12 Years	1000

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Johnnie Walker Black	1000
Johnnie Walker Blonde	950
Ballantine Finest	900
Johnnie Walker Red Label	900
Black Dog Triple Gold	800
J&B Rare	750
Dewars White Label	750
Black And White	750
Teacher's Highland Cream	700

Japanese Whisky

Hibiki Japanese Harmony	2000
Toki Suntori	950

American / Irish Whiskey

Woodford Reserve	1400
Jack Daniel Old No 7	1000
Jim Beam White	700
Jameson	750

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Bin List

White Wine

Sauvignon Blanc, Saint Clair, Marlborough,	New Zealand	13000
Chardonnay, Kendall Jackson Vintner's Reserve,	Sonoma Valley, California,	7500
Viognier, Chenin Blanc, The Wolftrap, Western Cape,	South Africa	7500
Chardonnay, Semillon Hardys Stamp,	South Eastern Australia	4500

Red Wine

Zinfandel, Kendall Jackson Reserve, California	USA	7000
Grenache, Fortant Coast Select,	France	5500
Cabernet Shiraz, Hardys Stamp	Australia	5200
Pedrera Monastrell,	Spain	4000

Wine by Bottle

Champagnes

Dom Perignon		62000
Moet Et Chandon Brut		20000
G H Mumm Cordon Rouge		17500

Sparkling Wines

Sensi Collezione Prosecco Gold 18K	Italy	16000
Cavicchioli Prosecco Doc Extra Dry	Italy	9500
Mateus Sparkling Brut Rosé	Portugal	8500
Chandon Brut Rose	India	7500
Chandon Brut	India	7500
Jacobs Creek Sparkling Pinot Noir, Chardonnay	Australia	6500
Sula Brut, Crement De Nasik	India	5000

All the prices are in Indian Rupee
To know the vintage of the Wine, please check with the server

Old World White Wine

France

Chablis, Chanson Aoc,	Burgundy	24000
Sauvignon Blanc, Château Bonnet Entre DeuxMeurs, Aoc	Bordeaux	10500
Little James, 'Basket Press', Saint Cosme, Blanc,	Rhone	7000
La Vieille, Ferme, Blanc	Rhone Valley	6800
Bourboulenc, Grenache blanc, Ugni blanc, La VieilleFerme Blanc,	Rhone Valley	6800
Chardonnay, Domain Montrose,	Pays D'oc,	6000

Germany

Riesling, Dr Schmitt	Rheinhessen	7000
Riesling, Black Tower,	Pfalz	6500

Italy

Garganega, Chardonnay, Scaia, Sant' Antonio	Veneto	9000
Pinot Grigio, Sensi, Collezione, IGT	Tuscany	7800
Trebbiano, Sensi, Soro Toscana Bianca, IGT	Tuscany	6000

Spain

Viura-Tempranillo, Campo Viejo	Rioja	7000
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New World White Wine

India

Viognier, Sula Dindori Reserve	Nasik	3500
Riesling, Sula,	Nasik	3500
Chenin Blanc, Fratelli,	Akluj	3000
Chenin Blanc, Sula,	Nasik	3000
Sauvignon Blanc, Fratelli,	Akluj	3000
Chardonnay, Fratelli	Akluj	3000
Sauvignon Blanc, Sula,	Nasik	3000
Chenin Blanc, Classic Fratelli,	Akluj	2800

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Australia

Chardonnay, Jacobs Creek,	Barossa Valley	5000
Chardonnay, Oxford Landing,	Southern Australia	4500

USA

Sauvignon Blanc, Grove Ridge,	California	6800
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New Zealand

Sauvignon Blanc, Cloudy Bay,	Marlborough	15000
Sauvignon Blanc, Durvillea,	Marlborough	8000
Sauvignon Blanc, Brancott Estate,	Marlborough	6500

Rosé and Sweet Temptation

Baga, Mateus, Beiras Valley,	Portugal	7000
Zinfandel, Sula,	Nasik, India	3000
Shiraz, Fratelli,	Akluj, India	3000
Chenin Blanc, Sula Late Harvest, 375 ML	Nasik India	1700

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Old World Red Wine

France

Cos D'estournel, Saint-Estèphe,	Medoc	110000
Châteauneuf-Du-Pape, Chapoutier La Bernardine,	Rhone Valley	30000
Chateau La Louviere, Pessac Leognan,	Bordeaux	28000
Caracteres Margaux,	Bordeaux	26000
Chateau Tour De Segur,	Saint Emillion	15000
Cabernet Sauvignon, Merlot		
Chateau Bonnet Entre DeuxMers,	Bordeaux	11000
Cotes Du Rhone, Parallele 45 Paul Jaboulet Aine	Rhone Valley	9500
Cotes Du Rhone, Barton & Guestier Passeport,	Rhone Valley	9000
Cabernet Sauvignon, Merlot		
Chateau Goumin,	Bordeaux	8500
Grenach, Carignan, Cinsault La Vieille Rouge,	Rhone Valley	7000

Germany

Pinot Noir Black Tower, Dornfelder,	Pfalz	6500
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Italy

Tignanello, Marchesi Antinori, IGT T	uscuny	65000
Brunello Di Montalcino, Boscoselvo, DOCG	Tuscany	26000
Barolo Priore, Cantine Povero,	Piedmont	23000
Valpolicella, Zonin Ventiterre, DOCG,	Veneto	8000
Chianti Collezione, Sensi DOCG,	Tuscany	7500
Montepulciano D' Abruzzo, Sensi DOCG,	Abruzzo	7000
Chianti, Folonari, Tuscany		6500
Sangiovese Sensi Soro, IGT	Toscana	6000
Sangiovese, Golden Sparrow, IGT	Emilia-Romagna	5500
Riunite, Lambrusco Emilia IGT, Emilia	Emilia-Romagna	5500

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Spain

Campo Viejo,	Rioja	7000
Faustino Vii Doc	Rioja	6000

New World Red Wine

India

Cabernet Sauvignon, J Noon, Fratelli	Akluj	14000
Sangiovese, Cabernet Sauvignon, Sette, Fratelli	Akluj	5500
Syrah, Rasa	Nashik	5200
Cabernet Shiraz, La Reserve Grovers Zampa	Nandi Hills	4000
Shiraz, Sula Dindori	Nashik	3500
Cabernet Sauvignon, Fratelli	Akluj	3500
Cabernet Franc, Shiraz, Fratelli	Akluj	3000
Merlot, Fratelli	Akluj	3000
Tempranillo, Sula Satori	Nashik	3000
Shiraz Cabernet, Sula	Nashik	3000
Shiraz, Classic, Fratelli,	Akluj	2800

Australia

Shiraz ,Yellow Tail	New South Wales	5500
Shiraz Cabernet, Jacobs	Barossa Valley	5000

USA

Cabernet Sauvignon, Grove Ridge,	California	7000
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New Zealand

Pinot Noir, Brancott Estate,	Marlborough	8500
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South Africa

Shiraz, Nederburg,	Western Cape	7000
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Chile

Pinot Noir, Monte Pacifico Reserva,	Rapel Valley	7500
Merlot, 'Frontera', Concha Y Toro	Central Valley	5500

Soju / Sake



















Hakutsuru Excellent Junmai Sake 720 ml	10500
Chamisul 360 ml	2500

Non Alcoholic Cocktails

Litchi and Elderflower Symphony 129 kcal 185 ml Juice of litchi, lime juice, elderflower	425
Gondhoraj Nojito 33 kcal 230 ml Fresh mint, Gondhoraj lime, sugar, lime juice and Lemonade.	425
Chocolate Caramel 363 kcal 330 ml Chocolate syrup, ice cream cold milk and caramel syrup	425
High on Passion 115 kcal 285 ml Passion fruit, pineapple Juice, lime and lemonade.	425
Sinful Guava 107 kcal 200 ml Guava juice, peach syrup, lime ,tobasco and chat masala.	425

Healthy

Cucumber Lemonade 188 kcal 235 ml Cucumber, Mint, Lime Juice, simple syrup & lemonade	400
Camomile& Apple Iced Tea 300 kcal 260 ml Camomile Tea, Apple Juice, lime and Honey	400
Water Of Paradise 347 kcal 300 ml Fresh Fruit Chunks, Sweet n Sour, Lime and soda	400
Watermelon Cooler 196 kcal 295 ml Fresh Watermelon Juice and Lime Juice with, Basil, Ginger ale	400

Kindly inform us if you are allergic to any food ingredients
Vegetarian  Non-Vegetarian  Vegan  Signature Dishes 
List of Allergens:
Milk  Nuts  Gluten  Mustard  Molluscs  Eggs  Fish  Lupin 
Soya  Peanuts  Crustaceans  Sesame  Celery  Sulphites 
All prices are in Indian Rupees. Government taxes as applicable.

Other Beverage

Himalayan, 1000 ML	250
Perrier (330 / 750 ML) 325	450
Sepoy Tonic Water (200 ML) 22 Kcal 100 ML	400
Tonic Water 36 Kcal 100 ML	350
Ginger Ale 36 Kcal 100 ML	350
Red Bull 300 ML 45 Kcal 100 ML	400
Aerated Beverages 300 ML	300
Regular Coke 44 Kcal 100 ML	
Sprite 49 Kcal 100 ML	
Thums Up 42 Kcal 100 ML	
Diet Coke 0 Kcal 100 ML	
Fresh Lime With Soda or Water	350
54 Kcal 275 ML Sweet	
7 Kcal 255 ML Salted	
Fresh Juice	450

*As per the guidelines issued by Food Safety & Standards Authority of India (FSSAI),
an average active adult requires 2000 kcals of energy per day.
However, the actual calories needed may vary per person*