



Veranda
Art of flavours

Menu



Welcome to Veranda Bandra,
where global flavours dance with
Indian allure, a tapestry of culinary wonders.
Cherished moments bloom in our haven, where hospitality
weaves memories divinely.

A sanctuary of live music, offering a symphony
that transcends genres. From the soul-stirring
melodies of Bollywood to the soulful rhythms of jazz &
pop, our stage resonates with captivating performances
that elevate your dining experience.

Since 2016, Veranda has blossomed,
an iconic gem in Bandra's heart,
forever evolving, forever enchanting.

Bon Appetit !

Soups

Spicy Prawn Tom Yum

Spicy, Sour & Aromatic Thai Soup with flavours of Lemongrass, Zesty Lime and Galangal

Prawns ₹450

Broccoli and Almond Cappuccino

A Creamy and Velvety blend of Broccoli & Toasted Almonds topped with Milk foam

Veg ₹350

Clear Noodle Soup

Light & Refreshing Broth infused with delicate flavours, accompanied by Glass Noodles and Veggies

Veg ₹350 | Chicken ₹375

Velvety Sweet Corn

Comforting and creamy soup with the sweetness of corn, simmered in velvety broth & seasoned to perfection

Veg ₹350 | Chicken ₹375

Indo - Chinese Manchow

An Indo-Chinese Creation, Symphony of Robust flavours, Vegetable Broth, Exotic Veggies, Topped with Crispy Noodles.

Veg ₹350 | Chicken ₹375

Classic Hot & Sour

Tantalising Blend of Spicy and Tangy flavours, a Hearty Broth loaded with Exotic Veggies and a Hint of Vinegar

Veg ₹350 | Chicken ₹375

Salads & Cold Appetisers

Beetroot, Quinoa & Feta Salad Beetroot, Arugula & Quinoa Salad, Feta, Citrus Fruit, Pears, Kasundi Honey, Mustard Dressing.	₹445
Podi Aloo Chaat Pani Puri Sorbet Smashed baby potatoes in street style chaat, topped with chilled pani puri sorbet	₹395
Watermelon, Feta & Balsamic Salad Chunky and juicy watermelon chunks with creamy feta cheese and aged balsamic vinegar.	₹425
Tomato and Burrata Salad Tomato tartare, truffle burrata, crispy quinoa, aged balsamic.	₹655
Adobo Chicken and Avocado Salad Guac, salsa, greens, sun dried tomatoes, grilled boneless chicken.	₹635
Guacamole Sev Puri Whacked out desi sev puri with guac, cilantro.	₹585
Deconstructed Dahi Bhalla (Jain Option) Baked yoghurt, tamarind gel, pomegranate reduction & mint chutney. Urad dal fritters soaked in sweetened yoghurt, crispy potatoes.	₹375

Vegetarian Appetisers

Baby Spinach & Okra Chaat (Jain Option) Crisp Fried Baby Spinach And Okra Marinated With Indian Spices, Yoghurt And & Mint Chutney.	₹365
Gunpowder Mini Idlis Pan-Fried Dravidian Idlis With Gunpowder, Mustard & Curry Leaves, Sambhar Foam, Cilantro Caviar.	₹355
Cottage Cheese Trilogy (Jain Option) Pahadi, Zafran, Malai Paneer Tikka, Black Olive Tapenade, Microgreens.	₹455
Cheesy Malai Paneer Tikka (Jain Option) Succulent Paneer Richly Marinated In A Blend Of Cream, Spices And Melted Cheese.	₹455
Veg Seekh Kebab (Jain Option) Minced Mixed Vegetables With Paneer & Cheese, Grilled In Tandoor.	₹395
Tandoori Mushroom Tikka Delicious Charred And Spiced Succulent Mushrooms Marinated In A Smoky Blend Of Aromatic Spices.	₹415
Loaded Nachos Crispy Tortillas Chips Smothered In Melted Cheese, Tangy Salsa, Zesty Guacamole & Savoury Beans.	₹425
Jalapeno And Cheese Poppers Jalapeno Peppers Are Filled With A Creamy Blend Of Melted Cheese, , And Fried To Crispy Perfection.	₹375
Kung Pao Potatoes Crispy Potato Chunks Are Tossed In Spicy Sauce Infused With Peanuts, Aromatic Spices, A Tantalising Fusion.	₹365
Kerala Style Mushrooms Kerala Pepper Mushroom Fry Topped On Poppadoms, Curry Leaf Dust, Gunpowder Caviar.	₹395

Pita Pocket Falafel Falafel Stuffed In Pita Pockets With Falafel And Pickled Veggies.	₹395
Essential Aloo Tikkis Cheese And Garlic Potato Fritters With Green Chutney Yoghurt.	₹375
Veg Spring Rolls Delicate Rice Paper Wrap Embraces A Medley Of Fresh Vegetables, Savoury Fillings, And Aromatic Spices.	₹395
Lotus Stem In Lemon Chilli & Honey Tender Lotus Stem Slices Tossed In Fiery Chilli, And A Touch Of Honey, Creating Unique Culinary Delight.	₹385
Zucchini And Feta Patties Vegan Zucchini & Corn Patties With Smoked Paprika & Spring Onions.	₹445
Crackling Cottage Cheese Crispy Cubes Of Cottage Cheese Are Seasoned With A Tantalising Blend Of Spices Pan Fried.	₹455
Crispy Wok Tossed Water Chestnut Where Tender Water Chestnuts Are Stir-Fried To A Golden Crispness, Aromatic Flavours, Vibrant Vegetables.	₹395
Tangra Paneer Calcutta Style Chilli Paneer.	₹415
Chennai Style 65 Paneer Chennai Delicious Red Chilli Sauce, Spicy Marinade Tossed Over A Work.	₹425
Peri Peri French Fries Golden And Crispy Fries Are Generously Coated With A Fiery Blend Of Peri Peri Spices.	₹295
Stir Fry Chinese Greens (Jain Option) Deliciously Vibrant And Quick-Cooked Chinese Greens, Bursting With Flavours And Textures.	₹365
Cottage Cheese Red Chilly Dry (Jain Option) Spicy And Savoury Cottage Cheese Bites, Coated In A Fiery Red Chilli Dry Seasoning.	₹365

Non Vegetarian Appetisers

Butter Chicken Poutine Golden Fries Are Smothered In Butter Chicken Gravy, Topped With Melted Cheese And Garnished Aromatic Spices.	₹415
Chicken Ghee Roast Ghee Roast Mangalorean Chicken Tossed In Spicy Tamarind.	₹435
Popcorn Chicken Crispy And Seasoned Chicken Pieces Are Fried To Perfection Topped With Peri Peri Spice.	₹395
Peri Peri Chicken Tenders Tender And Juicy Chicken Strips Are Marinated In A Fiery Blend Of Peri Peri Spices, Fried To Perfection.	₹395
Chicken Spring Rolls Tender Chicken, Mixed Vegetables, And Aromatic Spices Are Wrapped In Spring Roll Wrapper, Fried To Perfection.	₹425
Choice Of Chicken "Space Wings" Succulent And Flavourful Chicken Wings Are Seasoned, Baked Or Fried, And Coated In A Choice Of Sauce BBQ, Hot And Korean Gochujang Sauce, Mushroom Sauce, Lime Chilli	₹395
Maharaja In Shanghai Lollipop Crusted Chicken Lollipops With Spicy Schezwan Sauce.	₹435
Cheesy Chicken Malai Tikka Tender Chicken Pieces Are Marinated In A Blend Of Aromatic Spices, Yoghurt, And Melted Cheese And Grilled	₹515
Dhaba Chicken Platter Pahadi, Kashmiri Red Chilli, Malai Chicken Tikka, Ranch Dressing.	₹495
Olive Chicken Tikka Kebabs Marinated With Olive, Lime, Coriander & Cumin, Ranch Dressing, Olive Tapenade.	₹515

Tandoori Chicken Peri Peri Tikka

Succulent Chicken Pieces Are Marinated In A Bold And Spicy Peri Peri Sauce, Grilled To Perfection.

₹515

Tangra

Bengali Chilli Chicken | Prawns | Fish, Recipes From Kolkata's Chinatown.

Chicken ₹450 | Prawns ₹650 | Fish ₹550

Crackling Chicken

Succulent Chicken Pieces Are Marinated, Coated With A Flavorful Seasoning, And Roasted To Perfection.

₹450

Chennai Style 65

Chennai's Delicious Red Chilli Sauce, Spicy Marinated Tossed Over A Wok.

Chicken ₹450 | Prawns ₹600 | Fish ₹550

Beer Battered Fish & Chips

Ravas Fillets Are Coated In A Crispy Beer-Infused Batter, Fried To Golden Perfection, Served Fried Finger Chips.

₹545

Kasundi Mustard Fish Fingers

Kasundi Mustard Marinated Ravas, Panko Crumb, Fresh Coriander, Tartar Sauce.

₹550

Koliwada

Bombay's Koli (Fishmen) Wada (District) Recipe. Served With Tamarind Gel & Mint Chutney.

Prawns ₹650 | Fish ₹550

Tandoori Rawas Tikka

Tandoori Marinated Ravas Served Off The Bone, Mint Sauce.

₹665

Tandoori Salmon

Juicy Salmon Fillets Are Marinated In A Fragrant Blend Of Tandoori Spices, Grilled In A Traditional Clay Oven.

₹975

Singapore Chilli

Spicy Preparation Made With Dry Red Chilli & Garlic Flavoured With Chilli Oil.

Prawns ₹650 | Fish ₹550

Gunpowder Golden Fried Prawns

Crunchy Prawn Ti-Bits, Sambar Reduction, Gunpowder & Cilantro Caviar, Crispy Onions, Curry Leaf Dust.

₹665

Crispy Prawns Balls

Minced Prawn Meat Is Seasoned, Rolled Into Delectable Balls,
Coated In A Crispy Golden Shell

₹645

Butter Garlic Prawns

Succulent Prawns Are Sautéed In A Luscious Blend Of Rich Butter,
Garlic, Herbs, A Buttery And Garlicky Sensation.

₹645

Tandoori Prawns

Cilantro Caviar, Pickled Onion Petals,Chutney Mayo.

₹665

Lamb Seekh Kebab

Minced Lamb Marinated With Lime, Coriander &
Cumin,Ranch Dressing Onion Petals, Cilantro.

₹665

Goan Pork Vindaloo

Pork Belly In Spicy Vindaloo, Prawns Crisp

₹495

Veg Main Course

Lasooni Palak Paneer

Cottage Cheese Cooked With Onion, Tomatoes And Spinach.
Served With Kulchas And Smoked Yoghurt Salad.

₹495

Punjabi Dum Aloo

Potatoes Cooked In Red Chillies And Yoghurt Gravy,
Veg Pulao & Mixed Veg Raita.

₹465

Paneer Do Pyaza

Soft Paneer Cubes Are Cooked With A Generous Amount Of Onions
And A Blend Of Spices.Served With Kulcha Raita.

₹495

Shahi Paneer (Jain Option)

Creamy Paneer Is Simmered In A Luxurious Blend Of Aromatic Spices,
Cashews, Served With Kulcha And Raita.

₹495

All Veg Stir Fry Oriental Sauce Tossed With All Healthy Veggies Over The Wok,Served With Veg Fried Rice, Thai Salad.	₹475
Sri Lankan Bentota Curry Veg Sri Lankan Curry With Steamed Rice.	₹475
Shenzhou Curry Southeast Asian Red Curry With Exotic Vegetables With Steamed Rice.	₹475
Coorg Veg Curry Garden Green Veggies Mixed Into A Curry Predominantly Infused With Flavours Of Fresh Coriander, Mint & Coconut Milk, Served With Smoked Yoghurt & Kulchas.	₹465
Legendary Butter Paneer Tandoor Roasted Paneer Cooked In Mild Tomato Gravy, Butter & Cream, Finished Off With Kasuri Methi. Served With Kulchas & Raita.	₹525
Mushroom Chettinad Onions, Curry Leaves & Black Pepper, Served With Podi Mini Idlis & Jeera Rice.	₹515
Mix Veg Curry (Jain Option) A Colourful Assortment Of Fresh Vegetables Is Cooked In A Fragrant Blend Of Spices.Served With Kulcha And Raita	₹465
Mix Veg Makhanwala (Jain Option) Mix Veg Cooked In Mild Tomato Gravy, Butter & Cream, Finished Off With Kasuri Methi. Served With Kulchas & Raita.	₹475
Palak Paneer (Jain Option) Cottage Cheese Cooked Tomatoes And Spinach. Served With Kulchas And Smoked Yoghurt Salad.	₹495

Non Veg Main Course

Coorg Chicken Curry

Chicken Mixed Into A Curry Predominantly Infused With Flavours Of Fresh Coriander, Mint & Coconut Milk, Served With Smoked Yoghurt & Kulchas.

₹525

Legendary Butter Chicken

Tandoor Roasted Chicken Cooked In Mild Tomato Gravy, Butter & Cream, Finished Off With Kasuri Methi Served With Kulchas & Raita.

₹535

Chicken Chettinad

Onions, Curry Leaves & Black Pepper, Served With Podi Mini Idlis & Jeera Rice.

₹525

Oriental Style Grilled Chicken

Northeast Indian Spicy Rice, Soy Marinated Chicken Breast, Thai Salad.

₹525

Keema Pav

Tender Minced Chicken Is Cooked In Aromatic Spices, Served With Buttery Pav Buns, And Garnished With Herbs.

Chicken ₹550 | Mutton ₹675

Goan Fish Curry

Goan Rawas Curry Cooked In Red Chillies And Coconut Curry Spicy Potato Vermicelli, Butter Thyme Rice.

₹665

Alleppey Prawn Curry

Coconut, Raw Mango, Curry Leaves And Mustard Seeds. Served With Jeera Rice & Beans Poriyal.

₹695

Lamb Rogan Josh

Lamb Curry Spiced With Kashmiri Red Chillies. Served With Steamed Rice & Kulchas.

₹685

Goan Pork Vindaloo

Spicy Goan Pickled Curry With Slow Cooked Pork Belly, Served With Coconut Rice & Spicy Potato Vermicelli.

₹545

Grilled Chicken in Mushroom Sauce

Grilled Chicken Breasts Are Smothered In A Creamy And Savoury Mushroom Sauce And Smashed Potatoes.

₹555

Grilled Fish in Butter Lemon Sauce

A Perfectly Grilled Fish Fillet Is Complemented With A Luscious Sauce Made From Melted Butter And Tangy Lemon.

₹665

Malvani Chicken Sukha /Gravy

Tender Chicken Cooked In Rich And Aromatic Malvani Spices, A Delectable Dry Or Saucy Dish With Coastal Flavours.

₹545

Braised Lamb Chops In Malbec Wine Sauce And Mash Potatoes

Slow Braised Tender Lamb Chops In Red Wine Sauce With Truffle Mash Potatoes

₹850

Lentils

Yellow Dal Tadka (Jain Option)

A Comforting Indian Lentil Dish With Aromatic Spices And A Rich, Flavorful Tempering Of Ghee And Spices.

₹350

Dal Makhani

A Creamy And Indulgent Black Lentil Dish Simmered With Butter, Cream, And A Blend Of Aromatic Spices.

₹350

Rice & Noodles

Dal Khichadi (Jain Option)

A Nutritious One-Pot Meal Made With A Wholesome Blend Of Lentils, Rice, And Spices.

₹350

Veg Pulao (Jain Option)

A Fragrant And Aromatic Rice Dish Cooked With A Medley Of Colourful Vegetables And Flavorful Spices.

₹350

Butter Chicken Biryani

Butter Chicken Biryani: A Heavenly Fusion Of Tender Chicken, Tomato Gravy, Layered Basmati Rice And Spices.

₹500

Mutton Biryani

Mutton Infused With Fragrant Spices, Layered With Basmati Rice And Garnished With Aromatic Herbs.

₹650

Prawn Biryani

Prawns Masala With Fragrant Spices, Layered With Basmati Rice And Garnished With Aromatic Herbs.

₹650

Pan Fried Noodles

Stir-Fried Noodles Are Tossed With A Colourful Medley Of Fresh Vegetables, Aromatic Spices, And A Savoury Sauce.

Veg ₹440 | Chicken ₹550

Burnt Garlic Fried Rice

Fusion Of Smoky Flavours, Chinese Preparation And Aromatic Garlic, Expertly Tossed With Rice.

Veg ₹350 | Chicken ₹450 | Prawns ₹550 | Egg + ₹50

Mushroom Pot Rice

Succulent Mushrooms, Fragrant Rice, And A Medley Of Flavorful Spices.

₹400

Breads

Tandoori Roti - Butter ₹125

Naans - Butter, Garlic ₹120

Kulchas - Basil, Tomatoes ₹125

Butter Puff Parathas ₹125

Garlic Bread ₹250

Toasted Local Pav ₹120

Add On Cheese + ₹50

Make your Pastas

Veg - ₹450 | Chicken - ₹550 | Prawns - ₹650

Choice Of Pasta

Penne

Spaghetti

Tagliatelle

Choice Of Sauces

Alfredo

Arrabiata

Aglio - Olio

Paprika

Pesto

Sage & Butter

Make Your "Dope Noodles"

Healthy & Saucy Noodles

Choose Your Healthy Noodles, Protein And Sauce. All Bowls Come With A Mix Of Exotic Veggies Like Bok Choy, Broccoli, Carrots, Cabbage.

Choice Of Protein

Paneer - ₹400 | Tofu - ₹440 | Chicken - ₹440 | Prawn - ₹550

Choice Of Noodles

Spinach Noodles

Gluten Free Quinoa

Gluten Free Black Bean

Choice Of Sauces

Thai Chilli Basil

Soy Chilli Garlic

Coriander Pepper

Schezwan

Oyster Chilli

Black Bean

Sandwiches, Wraps & Sliders

Kolkata Kathi Wrap - Chicken | Paneer

Succulent Grilled Chicken Or Cottage Cheese
Wrapped In A Flaky Paratha With Tangy Chutneys.

₹350

Legendary Butter Chicken Wrap | Paneer (Jain Option)

Fusion Of Tender Marinated Chicken Or Cottage Cheese
Cooked In A Creamy Buttery Sauce, Wrapped In A Soft Tortilla.

₹350

Calcutta Tangra Style Chicken Wrap | Paneer

Bengali Indo-Chinese Preparation Of Chicken And Paneer Wrapped In Tortilla.

₹350

Olive Chicken Tikka Wrap	₹350
Savoury Olives, And A Medley Of Spices, All Wrapped In A Warm Puff Paratha. .	
Club Sandwich	Veg ₹350 Chicken ₹450 Add On Bacon +₹100
Chilli Cheese Toast	₹350
Crispy Bread Slice Topped With A Spicy Mixture Of Chopped Bell Peppers, Green Chilies, And Melted Cheese.	
Avocado On Sourdough Toastie	₹600
Featuring Creamy Slices Of Avocado Layered On Toasted Sourdough Bread, Creating A Combination Of Fulsome And Crusty.	
Pesto Chicken Toastie	₹400
Tender Grilled Chicken, Melted Cheese, And Flavorful Pesto Sauce, All Nestled Between Perfectly Toasted Bread	
Crispy Chicken Slider	₹400
Golden-Fried Chicken Patty, Nestled In A Soft Slider Bun, Topped With Fresh Veggies And A Tangy Sauce.	
Forest Mushroom Slider	₹385
Earthy Forest Mushrooms, Sautéed, Nested In A Soft Slider Bun, And Topped With Melted Cheese And Seasonings.	
Smoked Salmon On Sourdough	₹650
Delicate Smoked Salmon, Layered On Tangy Sourdough Bread, Topped With Creamy Spreads, Garnished With Herbs	
Four Cheese Grill Sandwich (Jain Option)	₹375
Medley Of Melted Cheeses Sandwiched Between Crispy Toasted Bread, Creating A Gooley, Cheesy Delight.	

Desserts

Gulkand Choco Bar

Served With Fennel Powder And Silver Coated Betal Nuts.

₹335

Coffee Creme Brulee

Classic French Dessert.

₹365

Flourless Chocolate Cake

Served With Ice Cream, Contains Egg

₹335

Salted Caramel Chocolate Tart

Dense Dark Chocolate With Salted Caramel

In A Blind Baked Crusty Tart.

₹345

Gulab Jamun Cheesecake

A Lusciously Creamy Cheesecake Meets
The Rich And Syrupy Indulgence Of Gulab Jamun.

₹365

Angoori Gulab Jamun

Served With A Scoop Of Vanilla Ice Cream.

₹345

Masala Chai Kulfi

Served With Dark And White Chocolate Soil, Chickie & Ice Cream.

₹345

Paan Ice Cream With Gulkand

Creamy And Smooth Ice Cream Infused With Aromatic Betel Leaf
Is Swirled With Sweet And Fragrant Rose Petal Jam.

₹365

Kulfi Of The Day

Creamy And Indulgent Indian Frozen Dessert Made With Condensed Milk.

₹350

Cocktails

Bramble

Tequila, Fresh Lime, Burnt Fresh Rosemary, Homemade Berry Infusion.

₹550

Desi Picante

Tequila, Agave Syrup, Red Chilies, Coriander, Raw Mangoes

₹550

Mule - Irish, Mexican, Moscow, Indian

Ola Amigo!!! This Agave Born Drink Has All It Takes To Get The Fiesta Feeling In Your Heart. Agave Syrup, Lime Juice And Ginger Beer.

₹600

Pornstar Martini

Vanilla Infused Vodka, Passion Fruit, Fresh Lime, Served With A Shot Of Sparkling Wine.

₹550

Pink Lotus

Belenkaya Vodka, Lychee Puree, Fresh Lime, Cranberry Juice, Mint Leaves.

₹550

Wasabi Bloody Mary

Vodka, Tomato Juice, Tamarind Paste, Wasabi, Tabasco, Worcestershire.

₹550

Negroni

Gin Based Cocktail Mixed With Campari ,Sweet Vermouth Aged In Oak Barrel And Served Over Orange Rind Infused Ice Cube.

₹650

Almond Old Fashion

Bourbon Based Cocktail With Brown Sugar, Bitters Stirred Along With Smoked Almond Strained Over Cherry Ice Sphere And Garnished With Orange Peel.

₹550

Kala Khatta Margarita

Desi Twist To A Classic Margarita Which Includes Vodka, Kala Khatta Flavour, Chat Masala And Black Salt.

₹550

Purple Haze

Butterfly Pea Tea, Gin ,Lavender Syrup , Burned Rose Mary ,Lime Juice Splash Of Tonic Mixed Together And Strained Over A Chilled Martini Glass

₹600

Electric L.I.I.T ₹950
Our Signature Long Island With Red Bull Twist, Strongly Refreshing All 5 Spirits.

Mojito ₹550
Flavours - Coconut, Cucumber, Raspberries, Watermelon
Cuban Classics Served Worldwide. White Rum ,Mint Lime ,
Brown Sugar Muddled And Topped With Club Soda.

Watermelon Cosmopolitan ₹550
Martini Style Drink Best Suitable For The Classy Night. Vodka, T
riple Sec, Lime Juice, Watermelon Juice.

Long Island Iced Tea ₹850
Five White Spirits Mixed Over Ice And Lime Juice And Topped With Coke.

Classic Margarita ₹450
Flavours - Coconut, Strawberries, Cucumber, Raspberries, Watermelon
Mexican National Drink Made With Tequila, Triple Sec,
Lime Juice And Simple Syrup Shaken Strained In Margarita Glass With Salt Rim.

Whiskey Sour ₹550
House Whiskey Mixed With A Sweet Sour Mix With Bitters
And Poured Over An Orange Flavour Ice Sphere. Egg White Optional.

 Red Bull Vodka ₹575
Red Bull Energy Drink + 30 ML Vodka

 Red Bull Tropical Gin ₹575
Red Bull Yellow Edition + 30 ML Gin

Sangrias

Peach Apricot Red
Wine Sangria Glass: ₹650 | Half Pitcher: ₹2250 | Full Pitcher: ₹3750
Red Wine Mixed With Peach Apricot Syrup, Orange Juice And
Rum Served In A Chilled Wine Glass With Diced Fruits.

Watermelon And Mint
White Wine Sangria Glass: ₹650 | Half Pitcher: ₹2250 | Full Pitcher: ₹3750
White Wine Flavoured With Watermelon, Mint,
Apple Juice And Vodka Served In Chill Wine Glass Over Chopped Apple

Passion Fruit Blush Sangria Glass: ₹650 | Half Pitcher: ₹2250 | Full Pitcher: ₹3750
Rose Wine Mixed With Passion Fruit Flavour,
Juices And Vodka Over Diced Fruits

Shooters

Kamikaze

Flavours - Coconut, Strawberries, Cucumber, Raspberries, Watermelon
Vodka ,Triple Sec Lime Juice, A Classic Shooter From The Books Of Bars.

₹450

Jägerbomb

Jägermeister + Red Bull

₹700

B-52

Kahlua + Baileys + Triple Sec

₹650

Kokum Fenny

Kokum + Fenny

₹400

Mocktails

Berry Ice Tea

Fruity Refreshing Mocktail Made With Blueberry , Fresh Lime And Soda.

₹375

Mixed Berry Lemonade

Very Berry Days Raspberry ,Blueberry And Cranberry

₹375

Indian Sunrise

Peach ,Mint ,Cranberry Juice And Orange Juice

₹375

Guava Berry

Guava Juice ,Fresh Lime Juice ,Five Spices And Passion Fruit

₹375

Snow White Chocotini

Lychee Puree, Coconut, White Chocolate

₹375

Seasonal Fruit Punch

Refreshing Combination Of Seasonal Fruits, Scoop Of Ice Cream.

₹375

Wines

Prosecco & House Sparkling

House Sparkling Wine	Glass: ₹400
Chandon, Brut, India	Bottle: ₹3000
Sensi 18K, Pinot Noir, Rosé Prosecco, Italy	Bottle: ₹6000

White Wine

Good Earth Blanca	Glass: ₹400
Sula Dindori, Viognier, India	Glass: ₹450 Bottle: ₹2750
Sula, Chenin Blanc, India	Glass: ₹450 Bottle: ₹2750
Zonin, Chardonnay, Italy	Glass: ₹600 Bottle: ₹3600
Château Goumin, Sauvignon Blanc, France	Glass: ₹600 Bottle: ₹3600
Jacob's Creek, Chardonnay, Australian	Glass: ₹600 Bottle: ₹3600

Rose Wine

Mateus, Rosé, Portugal	Glass: ₹700 Bottle: ₹4000
Sula, Zinfandel Rosé, India	Glass: ₹450 Bottle: ₹2750

Red Wine

Good Earth Bleu	Glass: ₹400
Sula Dindori Shiraz, India	Glass: ₹450 Bottle: ₹2750
La Reserve, Cab Sauv And Shiraz, India	Glass: ₹450 Bottle: ₹2750
Le Grand Noir, GSM, France	Glass ₹600 Bottle: ₹3600
Panul, Merlot, Chile	Glass: ₹600 Bottle: ₹3600
Zonin, Merlot, Italy	Glass: ₹600 Bottle: ₹3600
Jacob's Creek, Shiraz, Australian	Glass: ₹600 Bottle: ₹3600

Beer

Beer On Tap

Glass: ₹400 | Pitcher: ₹1800

Bira 91 White

Bira 91 Blonde

Budwiser: ₹350

Kingfisher Premium: ₹350

Kingfisher Ultra: ₹375

Heinkien: ₹375

Corona: ₹600

Hoegarden: ₹600

Single Malt

Indri Trini: ₹600

Glenlivet 12 Years: ₹900

Longitude 77: ₹900

Talisker 10 Years: ₹1000

Glenmorangie 10 Years: ₹1100

Glenfiddich 12 Years: ₹1100

Glenfiddich 15 Years: ₹1300

Bourbon, Irish & Japanese Whiskey

Dewar's Japanese: ₹375

Jim Beam: ₹375

Budweiser Magnum American: ₹375

Jack Daneil: ₹500

Jameson Irish: ₹400

Suntory Toki: ₹600

Scotch

Ballantines: ₹350
Woodburns: ₹350
Black & White: ₹350
Teachers Highland: ₹350
J&B Rare: ₹375
Dewars White Label: ₹350
100 Pipers: ₹350
100 Pipers 8yrs: ₹375
Red Label: ₹375
Black Dog Triple Gold: ₹375
100 Pipers 12 Yrs: ₹500
Chivas Regal 12 Years: ₹600
Monkey Shoulder: ₹650
Jhonny Blonde: ₹650
Black Label: ₹650
Chivas Regal 18 Years: ₹900

Gin

Beefeater: ₹300
Greater Than: ₹300
Gordon's: ₹325
Stranger & Sons: ₹350
Pumori: ₹350
Hapusa: ₹375
Doja: ₹400
Bombay Sapphire: ₹400
Tanqueray: ₹400
Tamras: ₹500
Langleys No 10: ₹500
Langleys Old Tom: ₹600
Roku: ₹700
Normindia: ₹800
Hendricks: ₹800
Monkey 47: ₹1000

Tequila

Camino Tequila: ₹450
Jose Cuervo Silver: ₹550
Jose Cuervo Gold: ₹600
Patron Silver: ₹800
1800 Silver: ₹1000
1800 Anejo: ₹1200

Rum

Old Monk Dark: ₹300
Captain Morgan: ₹350
Bacardi White | Limon: ₹350
Sergedo White | Café: ₹350
Cabo: ₹400

Liqueur

Fireball: ₹400
Baileys: ₹450
Sambuca: ₹500
Kahlua: ₹500
Jakob Steiner: ₹450
Jagermeister: ₹600

Soft Beverages

Soft Drink /Soda: ₹75
Fresh Lime Soda: ₹200
Tonic Water: ₹160
Ginger Ale: ₹185
Diet Coke: ₹150
Ice Tea: ₹200
Canned Juice: ₹200
Mineral Water: ₹150
Soda: ₹100

Energy Zone



Red Bull Energy Drink: ₹225
Red Bull Sugarfree: ₹225
Red Bull Yellow Edition: ₹225

