GRAPPA

SHANGRI-LA EROS

COCKTAIL MENU

A spirited journey through iconic Italian cities, featuring signature cocktails and a bold collection of Negroni variations. Travel through the vibrant streets of Rome, Naples, Florence, and Sicily with every sip, each creation capturing the essence of its origin. Discover reimagined classics and inventive twists in an evening crafted for true cocktail connoisseurs. Sip, savor, repeat -- where every pour tells a story.

COCKTAIL MENU

THE NEGRONI COLLECTION

GRAPPA NEGRONI 1200
The Grappa Negroni is a refined take on the iconic Italian aperitif, blending gin, Campari, and sweet vermouth. Barrel-aged in true Italian fashion, this Negroni is like a postcard from Piedmont - smooth, oaky, and steeped in craftsmanship. Each sip carries the tradition of Italy's timeless aperitivo culture, bold yet balanced, a journey back to the origins of the Negroni.

MEZCALI-NI 1200
From Florence to Oaxaca, the Mezcali-ni reimagines the Negroni with a daring twist. Mezcal brings a smoky soul with Campari and sweet vermouth that lend their signature Italian bitterness and balance, crafting a cocktail that feels both familiar and faraway - refined yet untamed, a cross-border story in a glass.

NEGRONI BIANCO 1200
The Negroni Bianco is a crystalline reinvention of the classic, blending gin, blanco vermouth, and clarified Campari. Its transparency hints at purity while delivering the same iconic bitter-sweet balance. Light, refined, and strikingly elegant, this cocktail offers a fresh perspective on tradition retold with clarity and sophistication for the modern palate.

CAFE-NI 1200
The Café-ni is an espresso-fueled detour through Italy's bustling piazzas, where morning caffe meets evening aperitivo. Gin blended with Coffee-infused Campari and sweet vermouth, transforms the Negroni into a bold and rich caffeinated traveler, blending two of Italy's most beloved rituals into one spirited sip.

AMORA 1200
The Amora is a romantic reimagination from Verona, blending gin, Aperol, and strawberry infused blanco vermouth. A love letter, this cocktail softens the Negroni's bold bitterness with a lighter, fruit-forward elegance. A delicate and alluring path on the Negroni's well-trodden journey.

APEROLINI 1200
The Aperolini is a gentle layover crafted with gin, Aperol, and sweet vermouth. A perfect "gateway" cocktail, it bridges the gap between timeless tradition and modern palates. With its bright, citrus-forward notes and gentle bitterness, this drink offers a smooth, approachable journey to the world of Negronis while honoring its iconic Italian roots.

JASMINE NEGRONI 1200
The Jasmine Negroni is a fragrant stop along the Silk Road - harmoniously blending jasmine tea, infused gin, spiced vermouth, and Campari. This cocktail feels both timeless and transportive - an aromatic reminder that every journey is shaped by what it gathers along the way.

Cocktail-making is a special kind of art - one that blends creativity, ingenuity, and precision. With room for experimentation and few rules, extraordinary creations often emerge. From Rome to Naples, Florence to Sicily, each cocktail tells a unique story, inspired by the spirit and character of its city.

Government taxes as applicable. All prices are in Indian Rupees.
Charges for voluntary service staff contribution are completely optional and not mandatory. Such contribution shall be waived off as per guest request.
As per the law, patrons below 25 years of age will not be served alcoholic beverages. Our standard pour is 30ml for all alcoholic beverages and 60ml for aperitif.

COCKTAIL MENU

CITY COCKTAILS

THE SINKING CITY 1400
In the enchanting city of Venice, where canals whisper secrets and ancient stones bear the weight of time, this cocktail captures the city's ethereal beauty. A whimsical romance dances alongside subtle boldness, cooled by refreshing undertones that echo the soothing waters cradling the city. Tequila, bianco vermouth, cucumber & jasmine concoction, extra dry vermouth sphere

ALL ROADS LEAD TO ROME 1300
In the eternal heart of Rome, where ancient ruins converge with vibrant life, this cocktail embodies that bold spirit. It roars with the might of the Colosseum, carries the complexity of centuries of history, and softens with whispers as gentle as the Tiber, all grounded in the rich traditions fueling the city's soul. Whisky, campari, espresso liqueur, maraschino cherry, chocolate bitters

THE RENAISSANCE CHRONICLE 1300
In Florence, the cradle of the Renaissance and birthplace of the piano, this cocktail flows with the richness of music, balancing precision and harmony. It vibrates with the energy of sunlit piazzas and carries the lively spirit of a city alive with art and invention. Gin, chianti syrup, lemon juice, lavender foam

IT'S NOT JUST PIZZA 1300
In the birthplace of pizza, Naples, this cocktail reimagines the city's most iconic creation in liquid form. Fragrant herbs, sun-ripened sweetness, and comforting tradition come together with a flourish that echoes the melted perfection atop every Neapolitan masterpiece. Vodka, basil, tomato water, lemon juice, sea salt, mozzarella foam

FROM THE STYLE CAPITAL 1400
In the fashion capital of Italy, Milan, where luxury and sophistication reign, this cocktail mirrors the city's high-end style. Earthy opulence blends with refined charm, sparkling with energy and crowned in glamour - a toast to Milan's timeless celebration of design and indulgence. Truffle gin, sparkling wine, lychee, orgeat, olive, gold dust

THE CITY OF LOVE 1300
In the romantic city of Verona, where Shakespeare's star-crossed lovers once strolled, this cocktail captures timeless charm. Blush sunsets and bittersweet passion mingle with the softness of gardens and riversides, offering a poetic reminder of love and longing in every moment. Rosé wine, aperol, campari, strawberry purée, rosewater, vanilla syrup

WHERE HISTORY LEANS IN 1300
In Pisa, where the iconic Leaning Tower defies gravity with its elegant tilt, this cocktail embodies playful spirit. Brightness and zest are tempered with unexpected twists, reflecting a city that celebrates both tradition and surprise with flair. Limoncello, vodka fresh arugula, lemon juice, green apple, soda

SICILY, SHAKEN NOT STIRRED 1300
In Sicily, where the majestic Mount Etna towers over the landscape, this cocktail embodies the island's fiery passion. Vibrancy and intensity fuse with smoldering depth, delivering a bold, spirited experience that mirrors the heat, energy, and drama of this remarkable land. Aged rum, red wine reduction, blood orange juice, lemon juice, jalapenos, nutmeg

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