

THE CLUB BAR

THE OBEROI, NEW DELHI



THE OBEROI • DR ZAKIR HUSSAIN MARG • NEW DELHI

A KISMET MENU • THE OBEROI, NEW DELHI

HOW TO READ THIS MENU

Every mark and figure below appears beside a dish only when the house prints it there.

DIETARY MARKS

-  Vegetarian
-  Vegan
-  Egg, meat or seafood

THE LINE BENEATH A DISH

Mezze *(G)(N)(D)*

320 g | 483 kcal

Hummus, smoked aubergine, yoghurt dip, sumac feta, falafel, pita chips

The house prints each of these as a small drawing rather than a letter.

THE ALLERGENS THIS MENU DECLARES

(G) Gluten

(S) Shellfish

(N) Nuts

(D) Milk & milk products

(F) Fish & fish products

(SU) Sulphite

(SO) Soyabeans & their products

COCKTAILS

MARTINIS

COSMOPOLITAN

Grey Goose Vodka, Cointreau, Cranberry, Lime

MARTINI VS VESPER

Sipsmith Dry Gin, Dry Vermouth, Bianco Vermouth

1CLOVER CLUB

Tanqueray Gin, Raspberries, Lemon

PERFECT MANHATTAN

Wild Turkey Bourbon Whiskey, Dry Vermouth, Sweet Vermouth, Angostura Bitters

OLD FASHIONED

CAMPFIRE

Wild Turkey Bourbon Whiskey, Marshmallow, Vanilla, Chocolate

POPCORN AND CAMEL

Maker's Mark Bourbon Whiskey, Caramel Popcorn, Angostura Bitters

AMERICAN CLASSICS

FRENCH 75

Tanqueray Gin, Chandon Brut, Lemon

TEXAS MULE

Patron Silver Tequila, Lime, Agave, Ginger Beer

NEW YORK SOUR

Maker's Mark Bourbon Whiskey, Lemon, Red Wine

FISH HOUSE PUNCH

Bacardi Reserva Ocho Rum, Hennessy V.S Cognac, Peach, Lemon



VEGETARIAN



VEGAN



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COCKTAILS

CHARRED AND STIRRED

CHARRED ROSITA

Patron Silver Tequila, Fandango Mezcal, Dry Vermouth, Campari, Aperol, Charred Pineapple

SMOKEY SOUR

Maker's Mark Bourbon Whiskey, Johnnie Walker Black Label Whisky, Peach, Yuzu

FROM THE BARREL

PEACH BOULEVARDIER

Wild Turkey Bourbon Whiskey, Sweet Vermouth, Campari, Peach

CHOCOLATE LOVE

Fandango Mezcal, Amarula, Vanilla, Lime, Milk

ALCOHOL FREE COCKTAILS

ISLAND COOLER

Lemonade, Fresh Mint, Cucumber, Honey, Tonic Water

ICE LEMON TEA

Earl Grey Tea, Peach, Lemon

COPENHAGEN SPARKLING TEA

BLÅ | JASMINE

A delicate sparkling tea with jasmine, chamomile, and citrus aromas followed by smooth white and green tea complexity.

LYSEGRØN | SENCHA

A fresh citrusy sparkling green tea with notes of lemongrass, apple and Darjeeling tea.

LYSERØD | HIBISCUS

A dry, sparkling rose tea with notes of red berry, apple, and hibiscus, balanced by silver needle white tea.



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COCKTAILS

BEER

LAGER

Bira 91 Blonde

Kingfisher Premium

Budweiser

Kingfisher Ultra

Corona Extra

Amstel Light

Peroni

Birra Moretti

Chang Classic

Estrella Damm

WHEAT

Bira 91 White

Hoegaarden

WHISKY

BOURBON

Jim Beam White

Jim Beam Black

Maker's Mark



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COCKTAILS

WHISKY • CONTINUED

Wild Turkey

Buffalo Trace

TENNESSEE

Jack Daniel's Old No.7

SPEYSIDE

Singleton 12 YO

Speyburn 10 YO

Singleton 15 YO

Glenfiddich 12 YO

Glengrant 18 YO

Balvenie 12 YO

Balvenie 14 YO

Glenfiddich 15 YO

The Macallan Double Cask 12 YO

Glenfiddich 18YO

The Macallan Double Cask 15 YO

Glenfiddich Gran Reserva 21 YO

The Macallan Double Cask 18 YO

Glenfiddich 26 YO



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COCKTAILS

WHISKY • CONTINUED

Glenfiddich 30 YO

The Macallan Time Space Mastery

The Macallan M

HIGHLAND

Aberfeldy 12 YO

Old Pulteney

Glenmorangie 10 YO

Dalmore 15 YO

RYE

Sazerac

ISLAY

Talisker Storm

Laphroaig Select

Jura 12 YO

Bowmore 15 YO

Bruichladdich Classic Laddie

INDIA

Paul John Brilliance

Indri Single Malt

Rampur Single Malt



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COCKTAILS

JAPAN

Toki

Hibiki Harmony

The Yamazaki Distiller's Reserve

The Yamazaki 12 YO

The Yamazaki Mizunara, Japanese Oak Cask 18 YO
100th Anniversary Edition

BLENDED

J&B Rare

Dewar's White Label

Dewar's 12 YO

Whyte & Mackay 13 YO

Johnnie Walker Black Label

Chivas 12 YO

Dewar's 15 YO

Monkey Shoulder

Dewar's 18 YO

Chivas 15 YO

Johnnie Walker Gold Label

Johnnie Walker Blue Label



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COCKTAILS

TAIWAN

Kavalan Classic Single Malt

IRELAND

Bushmills 12 YO

Teeling

Our standard pour for spirits is 30 ml.

VODKA

Stolichnaya

Smoke

Haku

Grey Goose

Belvedere

Beluga Noble

Beluga Gold

Our standard pour for spirits is 30 ml.

TEQUILA

Jose Cuervo Silver

Jose Cuervo Reposado

Patron Silver

Vivir Blanco



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COCKTAILS

TEQUILA • CONTINUED

Casa Maestri Blanco

Don Julio Blanco

Código 1530 Blanco

Patron Reposado

Corralejo Reposado

Código 1530 Rosa

Don Julio Reposado

Corralejo Anejo

Patron Anejo

Jose Cuervo, Reserva De La Familia, Extra Anejo

Código 1530 Anejo

Casa Maestri Anejo

Patron el Alto

Don Julio 1942 Anejo

Our standard pour for spirits is 30 ml.

MEZCAL

Fandango Joven

Our standard pour for spirits is 30 ml.



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COCKTAILS

GIN

Bombay Sapphire

Tanqueray

Samsara

Crafter's

Roku

Star of Bombay

Hendrick's

Jaisalmer

Crafter's Flower

Jodhpur

Caorunn

Sipsmith

Botanist

44°N

Our standard pour for spirits is 30 ml.

RUM

Old Monk

Bacardi Carta Blanca

Bacardi Black



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COCKTAILS

RUM • CONTINUED

Bacardi Reserva Ocho

Ron Diplomatico Reserva

Our standard pour for spirits is 30 ml.

COGNAC

Hennessy V.S

Remy Martin V.S.O.P

Remy Martin Louis XIII

Our standard pour for spirits is 30 ml.

APERITIFS (60 ml)

Martini Dry

Martini Bianco

Cinzano Rosso

Dolin Dry

Dolin Rouge

Aperol

Campari

Our standard pour for spirits is 30 ml.

LIQUEURS (60 ml)

Blue Curaçao



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COCKTAILS

LIQUEURS (60 ml) · CONTINUED

Triple Sec

Amarula

Cointreau

Limoncello

Jägermeister

Our standard pour for spirits is 30 ml.

SOFT BEVERAGES

Himalayan Still Water (300 ml)

Himalayan Sparkling Water (300ml)

Himalayan Still Water (750ml)

Himalayan Sparkling Water (750ml)

Perrier (330ml)

Evian Still Water (750ml)

Aerated Beverages

Coke | Diet Coke | Coke Zero Sprite | Fanta | Tonic water

Heineken Non-alcoholic beer

Sepoy Tonic Water

Low calorie Indian

Fever-Tree Tonic Water

Premium Indian | Mediterranean



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COCKTAILS

SOFT BEVERAGES · CONTINUED

Homemade Ginger Ale

Fresh Lime

Water | Soda

Fresh Juices

Cold Coffee

Lassi

Sweet | Salted

Milkshake

Vanilla | Chocolate | Strawberry

HOT BEVERAGES

TEA

Oberoi Blend | English Breakfast | Earl Grey | Darjeeling | Assam | Chamomile | Jasmine | Peppermint
| Lemon | Green | Masala

MATCHA

Latte | Iced Latte

COFFEE

Espresso | Macchiato | Americano | Cappuccino | Latte | Mocha latte | French press

Hot Chocolate

Decaffeinated

South Indian Filter Coffee



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FOOD

SHARING PLATES

- 

Mezze *(G)(N)(D)*
320 g | 483 kcal
Hummus, smoked aubergine, yoghurt dip, sumac feta, falafel, pita chips
- 

Yin Yang Baked Brie *(G)(N)(D)*
160 g | 1,272 kcal
Apricot-cranberry salsa, tomato-almond salsa
- 

Artisanal Cheese Sampler *(G)(N)(D)*
240 g | 740 kcal
Tomato relish, pineapple relish, fig chutney
- 

Bruschetta Three Ways *(G)(D)*
180 g | 654 kcal
Creamed eggplant, tomato, mushroom
- 

Thecha Flatbread *(G)(N)(D)*
125 g | 552 kcal
Chilli-peanut spread, cheddar, tortilla
- 

Avocado and Bell Peppers Tater Tots *(G)*
180 g | 215 kcal
Homemade ranch dip
- 

Truffle Chicken Tater Tots *(G)(D)*
200 g | 275 kcal
Homemade ranch dip

CELEBRATION CAVIAR

- 

Fine Ossetra *(SU)(G)(D)*
30 g | 120 kcal
- 

Royal Beluga *(SU)(G)(D)*
30 g | 120 kcal
Served with 9-minute egg yolks and egg white, crème fraîche, capers, lemon drops, black rice crackers, buckwheat blinis



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FOOD

NIBBLES

- 

Truffle Edamame
180 g | 220 kcal
Maldon salt, truffle oil
- 

Charred Spicy Edamame
180 g | 250 kcal
Korean chilli paste, maldon salt
- 

Super Green Bowl *(N)*
190 g | 360 kcal
Asparagus, avocado, edamame, cranberries, roast sesame dressing
- 

Cuban Tostones
160 g | 702 kcal
Twice-fried plantain chips, chilli garlic dip
- 

Japanese Style Rice Cones *(SO)(G)*
110 g | 320 kcal
Miso, peanuts, avocado, black beans
- 

Avocado Golgappas *(G)(D)*
120 g | 192 kcal
Avocado mousse, tamarind, chickpea threads
- 

Curry Leaf Paniyarams *(G)(D)*
120 g | 443 kcal
Semolina-yoghurt dumplings, tomato chutney
- 

Truffle Fries *(G)(D)*
200 g | 471 kcal
Garlic aioli, parmesan
- 

Semola Crusted Seabass *(D)(F)*
160 g | 504 kcal
Masala marinated fish, tomato-chilli relish



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FOOD

NIBBLES · CONTINUED

-  **Po-Boy Tacos** *(D)(G)(S)*
125 g | 673 kcal
Crisp fried prawns, kimchi, avocado
-  **Pepper Garlic Prawns** *(G)(S)*
140 g | 821 kcal
Black pepper, coriander, leaves
-  **Chicken Bombolini** *(D)(G)*
180 g | 836 kcal
Savory doughnuts, chicken bolognese
-  **Baked Lamb Samosas** *(D)(G)*
155 g | 566 kcal
Filo pastry, raisins, mint, pomegranate chutney



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