

International Appetiser

- Burrata

butternut squash purée, pickled pumpkin, pumpkin seed cracker
 (278 Kcal, 210 g)
- Millets and greens

sorghum, green apple, edamame, puffed amaranth (180 Kcal, 182 g)
- Thai pomelo salad

bird eye chillies, tamarind, scallions, fried cashews (201 Kcal, 320 g)
- Garden salad

home grown leaves, peruvian asparagus, edamame, shaved vegetables, goat cheese, sherry and shallot dressing
 (150 Kcal, 160 g)
- Charred cucumber and avocado

goma dressing, furikake
 (165 kcal, 230 g)
- Scottish salmon crudo

citrus ponzu, avocado, candied red onion
 (260 Kcal, 220 g)
- Prosciutto de parma

parma ham, peruvian white asparagus, poached free range egg, truffle cream
 (235 Kcal, 175 g)

Soup

- Green asparagus cappuccino

almond and parmesan biscotti
 (168 Kcal, 182 g)
- Roasted tomato and red pepper

confit tomatoes and sourdough croutons
 (152 Kcal, 186 g)
- Vegetable khao suey

(280 Kcal, 228 g)
- Seafood bisque

fritto misto and basil oil
 (210 Kcal, 210 g)
- Chicken and wild mushroom broth

green onions and slow dried tomatoes
 (160 Kcal, 179 g)
- Chicken khao suey

(305 Kcal, 288 g)

Indian Appetiser

- Dhungar paneer tikka

spiced cottage cheese with garlic, ginger and coriander, smoked in tandoor
 (336 Kcal, 340 g)
- Bharwan gucchi

kashmiri morels in saffron marinade filled with wild mushrooms, cheese, truffle oil, cooked in clay oven
 (200 Kcal, 220 g)
- Multani broccoli

char-grilled broccoli marinated with yoghurt and kasundi mustard
 (310 Kcal, 230 g)
- Dahi ke kebab

pan-fried yoghurt kebabs filled with spicy mango relish
 (202 Kcal, 270 g)
- Subz galouti

pan-seared vegetable kebabs, flavoured with awadhi spices
 (202 Kcal, 260 g)
- Peeli mirch ka jheenga

tandoor cooked tiger prawns in yellow chilli marinade
 (230 Kcal, 170 g)
- Amritsari fish tikka

river sole marinated with chilli and carrom seeds
 (210 Kcal, 210 g)
- Bhatti da murgh

char-grilled spring chicken steeped in a marinade of yoghurt and earthen spices
 (276 Kcal, 185 g)
- Laal mirch ka murgh tikka

red chilli marinated chicken kebab, charred in tandoor
 (246 Kcal, 160 g)
- Nizami gilafi pudina seekh

succulent minced lamb skewers, flavoured with spices and mint
 (330 Kcal, 185 g)
- Gosht ke gilawat

pan-seared minced lamb kebabs, flavoured with awadhi spices
 (320 Kcal, 170 g)

Pasta and Risotto

- 

Rigatoni alla norma 

aubergine, cherry tomatoes, burrata, basil
(340 Kcal, 305 g)
- 

Spaghetti primavera 

broccoli, asparagus, zucchini, pine nuts, pesto rosso
(319 Kcal, 305 g)
- 

Hand rolled potato gnocchi 

spicy tomato sauce, olives, grilled asparagus
(488 Kcal, 300 g)
- 

Lemon capellini 

hokkaido scallops, zucchini, basil
(490 Kcal, 340 g)
- 

Truffle infused chicken tortellini 

cauliflower cream, morel mushroom, parmesan crisp
(488 Kcal, 360 g)
- 

Homemade tagliatelle carbonara 

crispy bacon, egg yolk, parmesan 

(495 Kcal, 390 g)
- 

Lamb ragù pappardelle 

broccoli purée, toasted pine nuts
(488 Kcal, 360 g)
- 

Wild mushroom risotto 

porcini butter, truffle salsa
(495 Kcal, 300 g)
- 

Tiger prawn risotto 

mascarpone, sun-dried tomatoes, basil oil
(490 Kcal, 360 g)

Neapolitan Pizza

- 

Ortolano 

grilled vegetables, sun-dried tomatoes, kalamata olives, feta
(860 Kcal, 440 g)
- 

Margherita 

san marzano tomatoes, basil, mozzarella
(807 Kcal, 440 g)
- 

Verde 

basil pesto, asparagus, broccoli, spinach, cherry tomatoes
(780 Kcal, 440 g)
- 

Fungi misti 

truffle cream, mushrooms, arugula
(890 Kcal, 440 g)

Neapolitan Pizza

- 

Roasted chicken and cream cheese 

sweet peppers, caramelised onions
(880 Kcal, 440 g)
- 

'Nduja 

spicy pork salami, arugula, burrata
(895 Kcal, 440 g)
- 

Avocado on millet sourdough 

herb and garlic cream cheese, lemon dressing
(380 Kcal, 250 g)
- 

Panuzzo verdure 

grilled vegetables, pesto, buffalo mozzarella
(660 Kcal, 280 g)
- 

Mumbai masala sandwich 

spiced potatoes, tomatoes, peppers, onions and cheese
(380 Kcal, 350 g)
- 

Vegetable club sandwich 

grilled vegetables, tomatoes, buffalo mozzarella
(394 Kcal, 440 g)
- 

Panuzzo parma ham 

arugula, san marzano sauce, burrata
(680 Kcal, 280 g)
- 

Udaivilās club sandwich 

smoked chicken, bacon, fried egg, pommery mustard
(450 Kcal, 480 g)
- 

Farmer’s market vegetable burger 

mesclun, tomatoes
(466 Kcal, 350 g)
- 

Hand pound chicken burger 

toasted brioche, truffle aioli, house pickle
(425 Kcal, 280 g)
- 

Korean chicken burger 

crispy fried chicken, gochujang glaze, coleslaw
(482 Kcal, 320 g)
- 

New Zealand lamb burger 

caramelised onions, fried egg, house pickle
(498 Kcal, 325 g)

- 

Vegetarian



Non-vegetarian



Spicy
- 

Contains shellfish



Contains egg



Contains pork



Contains fish & fish products



Contains alcohol
- 

Contains gluten



Contains nuts



Contains sulphite



Contains milk & milk Products



Contains soybeans & their products

An average active adult requires 2,000 kcal energy per day, however, calorie needs may vary.
The above mentioned calorific values are based on standard recipes and often vary basis customization.
Should you be allergic to any ingredient, please bring it to the attention of the server.
We do not levy a service charge. An 18% goods and Services Tax is applicable on all prices.
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International Main Course

- 

Exotic roasted vegetables 

creamy polenta, sweet potato chips,
rosemary-honey
(288 Kcal, 232 g)
- 

Sicilian caponata pithivier  

mozzarella fondue, basil emulsion
(378 Kcal, 215 g)
- 

Grilled norwegian salmon   

warm cous cous, onion leaves,
smoked lemon cream
(347 Kcal, 244 g)
- 

Barramundi  

green pea purée, charred greens,
sauce vierge
(275 Kcal, 384 g)
- 

Slow cooked chicken roulade 

jerusalem artichoke,
roasted mushrooms and jus liè
(411 Kcal, 322 g)
- 

Char-grilled spring chicken 

roasted lemon potatoes, plum tomatoes
and garlic yoghurt
(521 Kcal, 490 g)
- 

Australian lamb chops  

truffle mash, grilled asparagus,
merlot jus
(488 Kcal, 310 g)
- 

9 hours cooked pork belly   

celeriac purée, red wine,
onions, spinach
(487 Kcal, 264 g)
- 

Thai vegetable curry (375 Kcal, 360 g)
- 

Thai prawn curry (423 Kcal, 380 g)  

(contains fish sauce)
- 

Thai chicken curry (452 Kcal, 380 g) 

(contains fish sauce)

Choice of green or red curry

Served with steamed jasmine rice

Indian Main Course

Regional Speciality

- 

Dal bati churma  

baked whole wheat dumplings served with,
lentil stew and sweetened whole wheat crumble
(610 Kcal, 670 g)
- 

Mirch ki kadhi   

fried banana chillies filled with spiced,
potatoes napped in yoghurt and turmeric curry
(212 Kcal, 320 g)
- 

Gatta curry   

gram flour dumplings cooked,
in fennel and yoghurt gravy
(350 Kcal, 340 g)
- 

Paneer papad ki subzi   

cottage cheese and papadums,
simmered in a spiced tomato gravy
(496 Kcal, 330 g)
- 

Mangodi pyaaz aloo  

yoghurt napped lentil dumplings,
with onions and potatoes
(270 Kcal, 335 g)
- 

Banjara murgh  

chicken cooked on bone with onions,
spices and yoghurt, a tribal delicacy
(362 Kcal, 350 g)
- 

Laal maas  

tender lamb cooked with,
mathania red chillies and cloves
(491 Kcal, 350 g)

From Eastern India

- 

Chattu besara  

mushrooms in fermented mustard gravy,
an odisha speciality
(285 Kcal, 310 g)
- 

Daab chingri  

arabian sea prawns curry with
coconut milk and green chillies
(468 Kcal, 350 g)

*Main course items are also available in individual portions
All Indian main course are accompanied
with steamed basmati
or natural unpolished rice or Indian breads.

-  Vegetarian

 Non-vegetarian

 Spicy
-  Contains shellfish

 Contains egg

 Contains pork

 Contains fish & fish products

 Contains alcohol
-  Contains gluten

 Contains nuts

 Contains sulphite

 Contains milk & milk Products

 Contains soyabeans & their products

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Indian Main Course

From The Land of Five Rivers

- Paneer tikka khada masala

smoked cottage cheese curry with, whole spices, bell peppers and coriander (490 Kcal, 356 g)
- Lasooni palak

garlic tempered spinach gravy with, beans and pine nuts (189 Kcal, 340 g)
- Tawa murgh angara

shredded chicken cooked with, spices and bell peppers (444 Kcal, 360 g)
- Nalli beliram

braised lamb shank in a rich onion, and yoghurt curry (480 Kcal, 370 g)

From Southern India

- Vegetable chettinad

seasonal vegetables stir-fried with onions, tomatoes and ground aromatic spices (232 Kcal, 290 g)
- Kerala fish curry

fish simmered in onions, tamarind, coconut curry (445 Kcal, 360 g)

Biryani

- Vegetable biryani

aged basmati rice cooked with vegetables and spices, cooked in clay pot (395 Kcal, 600 g)
- Chicken biryani

a basmati rice preparation of chicken and spices, cooked in clay pot (440 Kcal, 640 g)
- Lamb biryani

a basmati rice preparation of tender lamb and spices, cooked in clay pot (495 Kcal, 650 g)

Pulao

- Jeera pulao

cumin tempered basmati rice (310 Kcal, 250 g)

Accompaniments

- Moong dal tadka

yellow lentils tempered with cumin and garlic (190 Kcal, 330 g)
- Dal dhungar

smoked five lentil stew, a regional delicacy (228 Kcal, 330 g)
- Dal makhani

slow-cooked black lentils with tomatoes, butter and cream (356 Kcal, 350 g)
- Natural unpolished rice

(150 Kcal, 250 g)
- Indian breads

Bajra roti

pearl millet bread, cooked in clay oven (152 Kcal, 85 g)

Makki ki roti

flatbread made with cornmeal (165 Kcal, 85 g)

Missi roti

tandoor cooked whole wheat, gram flour bread (168 Kcal, 86 g)

Tandoori roti

unleavened bread of whole wheat flour, cooked in tandoor (122 Kcal, 110 g)

Laccha parantha

layered bread made with, whole wheat flour and clarified butter (275 Kcal, 140 g)

Jodhpuri parantha

layered bread made with whole wheat flour, mathania chillies and clarified butter (275 Kcal, 140 g)

Naan

tandoor cooked refined flour bread flavoured with butter or garlic (189 Kcal, 116 g)

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Vegetarian

Non-vegetarian

Spicy

Contains shellfish

Contains egg

Contains pork

Contains fish & fish products

Contains alcohol

Contains gluten

Contains nuts

Contains sulphite

Contains milk & milk Products

Contains soyabeans & their products

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Children Menu

Salad and Soup

- Mixed green salad with cucumber, tomatoes and carrots
(78 cal)
- ▲

Chicken noodle soup
(117 cal)

Main Course

- Penne pasta
choice of chunky tomatoes or cheese sauce (225 cal)
- Pizza
mozzarella and tomato (265 cal)
- Strawberry jam and peanut butter sandwich
(290 cal)
- ▲

Fish fingers
(275 cal)
- ▲

Chicken nuggets
(296 cal)
- ▲

Chicken burger
mini burger with crumb-fried chicken and cheese (245 cal)
- ▲

Spaghetti with meatballs
(270 cal)

Desserts

- Chocolate brownie
vanilla ice cream
(412 cal)
- Sliced fresh fruits
(125 cal)

Beverages

- Hot chocolate
(188 cal)
- Mixed fruit juice
(146 cal)
- Banana and honey smoothie
(226 cal)
- Chocolate milkshake
(210 cal)
- Strawberry milkshake
(235 cal)

- Vegetarian
- ▲

 Non-vegetarian
- Contains shellfish
- Contains egg
- Contains pork
- Contains fish & fish products
- Contains alcohol
- Contains gluten
- Contains nuts
- Contains sulphite
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Immunity Booster Abilities

Signature Dish

An average active adult requires 2,000 kcal energy per day, however, calorie needs may vary.
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All food is cooked in refined sunflower oil, olive oil or butter.
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Dessert

- 

Kesari chhena payesh  

poached milk cottage cheese dumplings in saffron milk
(336 kcal, 110 g)
- 

Malai kulfi falooda  

vermicelli noodles, rose syrup, nuts and reduced milk
(310 kcal, 150 g)
- 

Crisp apple fritter   

vanilla ice-cream and brittle crisp
(245 kcal, 140 g)
- 

Callebaut 35% white chocolate and raspberry   

raspberry coulis and cocoa streusel
(310 kcal, 130 g)
- 

Slow baked apple tartine   

callebaut gold, cinnamon crèmeux and cocoa hazelnut crunch
(288 kcal, 130 g)
- 

Chocolate orange sacher     

callebaut chocolate mousse, mandarin marmalade
(365 kcal, 130 g)
- 

Italian tiramisu     

rum soaked savoiardi, coffee mascarpone mousse
(332 kcal, 160 g)
- 

Crème caramel   

(167 kcal, 120 g)
- 

Sugar free fig panna cotta  

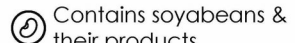
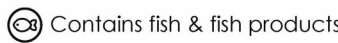
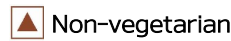
(142 kcal, 110 g)
- 

Blueberry and coconut panna cotta 

(120 kcal, 130 g)
- 

Brazil chocolate crèmeux    

caramel insert, hazelnut cocoa streusel
(352 kcal, 120 g)



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Gourmet Tea

Assam

a distinguished second-flush assam offering opulent malt richness, refined sweetness and a velvety, full-bodied cup

English Breakfast

this classic was originally blended as an accompaniment to the traditional english breakfast very strong and full bodied tea with light floral undertones

Breakfast Earl Grey

a legendary classic, this fragrant black tea is rich infused with the finest bergamot

Matcha Latte

Hot Matcha Latte
Cold Matcha Latte

Tea Selection

locally sourced

oberoi blend, darjeeling, assam, masala, english breakfast, earl grey, jasmine, green, mint

Botanical Infusions

chamomile

South Indian Filter Coffee

locally sourced

Coffee Selection

espresso, french press, cappuccino, caffè latte, decaffeinated

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Sustainable Certified 

Immunity Booster 

Signature Dish 

Nestled in the lap of luxury, The Lobby Bar
brings its finest cocktails for you to transcend
into bliss and experience new flavours and aromas

Signature Cocktails

Cuban 1862

Bacardi Ocho dark rum, egg white, sweet and sour mix

Basil Float

Vodka, apricot syrup, basil oil and lemon

Tangerine Martini

Vodka, orange marmalade, basil, peppercorn,
sweet and sour mix

Opulence

Vodka, lychee and simple syrup

Sundowner Sangria

Sula sauvignon blanc, Vodka,
house-made passion fruit syrup, cucumber, basil and orange

Ocho-lious

Bacardi Ocho dark rum, oleo saccharum,
house-made pomegranate syrup

La Valencia

Chivas Regal 18, house-made chamomile honey infusion
and lemon juice

Pretty in Pink

Gin, hibiscus tea, sweet and sour mix

The Empress

Gin, egg white, pomegranate, dragon fruit

Kiwi Sunshine

Gin, kiwi, egg white, basil sweet and sour mix

Cranberry Thyme Sour

Gin, house-made cranberry syrup, egg white

Peppermint G&T

Gin, peppermint, tonic, sweet and sour mix

Herbal Flair

Gin, basil, lemon, cucumber, sugar and tonic

Spiced Sapphire

Gin, honey, cinnamon and pineapple

Classic Cocktails

Mojito

Bacardi Carta Blanca white rum, lime, sugar, mint and soda

Gimlet

Gin, lime cordial and lemon

Tom Collins

Gin, lemon, sugar and soda

Margarita

Camino Gold tequila, lemon and Cointreau

Mint Julep

Jim Beam white whiskey, sugar and mint

Bloody Mary

Vodka, tomato, lemon, salt,
Worcestershire sauce and Tabasco

Caipiroska

Vodka, lemon, and sugar

Whisky Sour

Chivas Regal 12, lemon, sugar and egg white

*Our standard measure of spirit is 30 ml.
24% VAT and surcharge on VAT is applicable on all prices.
We levy no service charge.*

20/05/2025

Aperitifs and Bitters

Martini Fiero
Martini Extra Dry

Cognac

Hennessey V.S.
Rémy Martin V.S.O.P.
Hennessey V.S.O.P.
Hennessey X.O.

Rémy Martin Louis XIII

First created in 1874, LOUIS XIII Cognac is an exquisite blend of up to 1,200 grapes eaux-de-vie sourced 100% from Grande Champagne. It is the first cru of the Cognac region. The eaux-de-vie culminates in a magical firework of flavors and aromas, evoking myrrh, honey, dried roses, plum, honeysuckle, cigar box, leather, figs and passion fruit.

Liqueurs

Jägermeister
Amarula
Baileys Irish cream
Kahlúa
Cointreau
Jack Daniel's Fire
Patron XO Café

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Beer

Kingfisher Premium 330ml
Kingfisher Ultra 330ml
Corona
Hoegaarden
Budweiser

Gin

Bombay Sapphire
Tanqueray
Stranger and Sons
Tanqueray No. Ten
Jodhpur
Hapusa
Roku
Monkey 47
Hendrick's

Vodka

Finlandia
Ketel one
Stolichnaya
Grey Goose
Cîroc
Grey Goose VX
Beluga Gold

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Rum

Bacardi Carta Blanca
Old Monk
Captain Morgan
Bacardi Añejo Cuatro
Bacardi Reserve Ocho
Diplomatico
Black Tears
Bacardi Gran Diez Gold 10 years

Tequila

Camino Real Blanco
Camino Gold
Corralejo Blanco
Corralejo Añejo
Patron Silver
Patron Reposado
Código

Whisky

Single Malt Scotch Whisky

Speyside

The Glenlivet 12 years
Glenfiddich 15 years
The Glenlivet 15 years
The Glenlivet 18 years
Aultmore 18 years
Glenfiddich 18 years

Lowland

Glenkinchie 12 years

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Highland

The Ardmore Legacy
Singleton 12 years
Aberfeldy 12 years
Glenmorangie 10 years
Dalwhinnie 15 years
Singleton 15 years
Singleton 18 years
Aberfeldy 21 years

Islay

Laphroaig 10 years
Caol ila 12 years
Bowmore 12 years

Island

Scapa Skiren

Isle of Skye

Talisker 10 years

Blended Malt Scotch Whisky

Monkey Shoulder

Blended Scotch Whisky

Johnnie Walker White Walker
J&B Rare
Dewar's 12 years
Chivas Regal 12 years
Johnnie Walker Black Label
Dewar's 15 years
Chivas Regal 15 years
Johnnie Walker Gold Label

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20/05/2025

Blended Scotch Whisky

Johnnie Walker 18 years
Dewar's 18 years
Chivas Regal 18 years
Johnnie Walker Blue Label
Royal Salute 21 years

Japanese Whisky

Dewar's Japanese Smooth 8 years
Suntory Toki
Hibiki Suntory Japanese Harmony
The Yamazaki Single Malt

Indian Whisky

Single Malts

Indri
Paul John Bold
Paul John Nirvana

Irish Whiskey

Jameson

American Whiskey

Jim Beam White
Jack Daniel's Old No.7

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Non Alcoholic Beverages

Mocktails

Aquarius

Lemon, sugar, mint and soda

Tropical Cooler

Orange and lemon chunks, sugar and soda

Guava Piquant

Guava juice, chaat masala, rock salt and soda

Spice & Ice

Mango juice, chilli, lime and soda

Rose Scented Ginger Ale

Litchi juice, ginger juice, rose syrup and soda

Cucumber Revitalize

Cucumber, basil, mint, kaffir lime and soda

Flavoured Iced Tea

Lemon / Peach / Elderflower

Other Beverages

Himalayan Mineral Water 300ml

Himalayan sparkling water 300ml

Lassi

Sweet / Salted

Aerated Beverages

Soda water

Xtcy

Lemon lime / Grape

Cold Coffee

Milk Shakes

Strawberry / Banana / Chocolate / Vanilla

Seasonal fresh fruit juice

Fresh lime soda

Fresh lime water

Perrier 330ml

Red bull

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20/05/2025

Wines By Glass

Sparkling Wine

N.V Chandon Brut, Nashik, India

Rosé Wine

2023 Sula, The Source, Grenache Rosé, Nashik, India

White Wine

2022 Sula, Sauvignon Blanc, Nashik, India

2014 Chinkara Cara, Chardonnay, Victoria, Australia

2020 Dr. Loosen, Riesling, Mosel, Germany

Red Wine

2022 Sula, Shiraz Cabernet Sauvignon, Nashik, India

2022 Chinkara Cara, Cabernet Merlot, Victoria, Australia

2023 Two Oceans, Shiraz, Western Cape, South Africa

2021 Baron Philippe De Rothschild, Cadet D'oc,
Pinot Noir, Languedoc-Roussillon, France

Our standard measure for wines by glass is 150ml

A 24% V.A.T. and surcharge on V.A.T. is applicable on all prices.

We do not levy a service charge

Champagne

- N.V Moët & Chandon, Impérial Brut, Épernay, France
- N.V Bollinger, Spécial Cuvée, Brut, Ay, France
- N.V Moët & Chandon, Brut Rosé, Épernay, France
- N.V Louis Roederer, Brut Premier, Reims, France
- N.V Veuve Clicquot Ponsardin, Brut, Reims, France
- N.V Laurent-Perrier, La Cuvée, Brut, Épernay, France
- N.V Laurent- Perrier, Cuvée Rosé, Brut, Épernay, France
- 2013 Moët & Chandon, Dom Pérignon Brut, Épernay France
- 2006 Moët & Chandon, Dom Pérignon Rosé, Épernay, France

Sparkling Wine

- N.V Fratelli, Cuvée Brut, Akluj, India
- N.V Chandon Brut, Nashik, India
- N.V Chandon Rosé, Nashik, India

Rosé Wine

- 2023 The Source Sula, Grenache Rosé, Nashik, India

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We do not levy a service charge*

White Wine

Italy

2022 Scaia, Tenuta S. Antonio, Garganega,
Chardonnay, IGT, Veneto, Italy

Germany

2020 Dr. Loosen, Riesling, Mosel

United States of America

2022 Cakebread Cellar, Sauvignon Blanc, California

India

2022 Sula, Sauvignon Blanc, Nashik

Australia

2014 Chinkara Cara, Chardonnay,
Victoria, 375 ml

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Red Wine

France

- 2021 Maison Louis Jadot, Pinot Noir, Burgundy
- 2019 E. Guigal, Crozes-Hermitage, Syrah, Rhône Valley
- 2016 E. Guigal, Châteauneuf-du-Pape,
Syrah-Grenache, Rhône Valley

Italy

- 2021 Scaia, Tenuta S. Antonio, Corvina, IGT, Veneto
- 2022 Dante di Fiorenza, Sangiovese,
Chianti, DOCG, Tuscany
- 2019 Frescobaldi, Nipozzano Riserva
Rufina, Sangiovese, DOCG, Chianti, Tuscany
- 2021 Marchesi di Barolo, Barbera d'Alba,
DOC, Piedmont
- 2022 Querciabella, Chianti Classico, Sangiovese,
DOCG, Tuscany

A 24% V.A.T. and surcharge on V.A.T. is applicable on all prices.

We do not levy a service charge

New Zealand

2023 Saint Clair, Pinot Noir, Marlborough

Australia

2022 Chinkara Cara, Cabernet Merlot, Victoria, 375ml

2019 Penfolds Bin 389, Shiraz, Barossa Valley

India

2022 Sula, Cabernet Shiraz, Nashik

2022 Fratelli, Sette, Sangiovese-Cabernet
Sauvignon, Akulj

2024 Fratelli, Master Selection, Shiraz Cabernet, Akulj

A 24% V.A.T. and surcharge on V.A.T. is applicable on all prices.

We do not levy a service charge

South Africa

2021 Fairview Goats Do Roam, Shiraz, Western Cape

2019 Fairview Estate, Pinotage, Western Cape

United States of America

2021 Erath, Pinot Noir, Oregon

2017 Chateau Ste-Michelle, Shiraz, Columbia Valley

A 24% V.A.T. and surcharge on V.A.T. is applicable on all prices.

We do not levy a service charge

Bin End Wine

An exclusive selection limited Bin-end wines, greatly valued
and available only in limited quantities.

Champagne

N.V Billecart-Salmon, Brut Reserve, Epernay,
France

Sparkling Wine

N.V Ti Amo Prosecco, Brut, Veneto, Italy

2022 Bepin De Eto, Prosecco Superiore Brut, Italy

White Wine

N.V St. Urbans-Hof, Riesling, Mosel, Germany

2018 Clarendelle, Sémillon-Sauvignon Blanc,
Bordeaux, France

2020 Henri Bourgeois, Pouilly-Fumé En -Travertin,
Sauvignon Blanc, Loire Valley, France

A 24% V.A.T. and surcharge on V.A.T. is applicable on all prices.

We do not levy a service charge

Red Wine

- 2023 Saint Cosme, Syrah, Rhône Valley, France
- 2021 Brancaia Tre, Sangiovese, Tuscany, Italy
- 2021 Boekenhoutskloof, The Chocolate Block,
Shiraz-Grenache, Franschhoek, South Africa
- 2019 Thunevin, Bad Boy, Cabernet-Merlot,
Bordeaux, France
- 2019 Marchesi di Barolo, Barbaresco, Nebbiolo, DOCG,
Piedmont, Italy
- 2017 Marchesi di Barolo, Barolo, DOCG, Piedmont, Italy

A 24% V.A.T. and surcharge on V.A.T. is applicable on all prices.

We do not levy a service charge