

De's

POOLSIDE BAR & GRILL

Bar Menu



SIGNATURE COCKTAILS

Ayouni

(We call it 'for your eyes only' - Ayouni has been crafted in a way that it becomes the dearest to your heart at one glance)

Saffron infused vodka, dry vermouth, ricard pastis

Aranya

(A land of trees that buffer the earth and support a myriad of life forms. Aranya is what you make and taste it)

Vodka, nannari syrup, lemon juice, soda

Amrit

(They say once you take a sip you wash away all your sins. Amrit is a shaken cocktail with kokum)

Gin, lemon juice, sugar syrup, kokum

Sheher

(Sheher is a large town and so is the cocktail as a mix of juices are built up together to make it large)

Spiced Morgan, strawberry puree, coconut puree, pineapple juice and lemon juice.

Matka

(An earthen pot used to serve the cocktail because of the ghar ka ingredients)

Tequila, orange marmalade, lemon juice, homemade ginger juice

Cojito

White rum, lemon juice, tender coconut, soda

Lemongrass G&T

Gin, homemade ginger and lemon grass syrup, tonic

Ginger & Mint Sour

Whiskey, honey, ginger, mint, lemon juice, cinnamon smoke

Pastis Manhattan

Whiskey, rose water, sweet vermouth, bitters and pastis



Our standard pouring measure for wine by glass is 150 ml and for spirits 30 ml.

CLASSIC COCKTAILS

Negroni

Gin, vermouth, Campari

Mint Julep

Bourbon whiskey, mint, lemon, sugar

Gibson

Gin, vermouth, silver skin onion

Dark & Stormy

Dark rum, homemade ginger beer

The Cape Codder

Vodka, cranberry juice, lime juice

Rob Roy

Scotch whisky, bitters, sugar syrup

Cosmopolitan

Vodka, triple sec, lime juice, cranberry

Daiquiri

White rum, lime juice, sugar syrup

Martini

Gin, vermouth

Mojito

White rum, lime juice, lime wedges, mint leaves, sugar syrup

Margarita

Tequila, triple sec, lime juice

Old Fashioned

Bourbon whiskey, bitters, sugar syrup

WHISKEY

Black Label	550
Jim Beam	350

GIN

Hendrick's	550
Beefeater	350

VODKA

Ciroc	550
Kettle One	350
Absolut	350

RUM

Bacardi White	350
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TEQUILA

Camino Gold	550
Don Angel	350

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WINES

SPARKLING WINE BY GLASS

Freixenet Cordon Negro Brut
Parellada Macabeo, Spain

Chandon Brut
Chardonnay Pinot Noir, India

Sula Brut/Rosé
Chenin Blanc, India

WHITE WINE BY GLASS

Jacob's Creek
Chardonnay, Australia

Neil Joubert
Sauvignon Blanc, South Africa

Isla de Maipo
Sauvignon Blanc, Chile

Black Tower
Riesling, Germany

Fratelli
Sauvignon Blanc / Chenin Blanc, India

RED WINE BY GLASS

Zonin, Chianti
Sangiovese, Tuscany, Italy

Neil Joubert
Pinotage, South Africa

Isla De Maipo
Cabernet Sauvignon, Chile

Jacob's Creek
Chardonnay, Australia

Fratelli
Cabernet Shiraz / Sangiovese, India

Imported Wine by Glass	700
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Domestic Wine by Glass	550
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WINES

CHAMPAGNE BRUT & ROSÉ

Dom Perignon, Vintage	28500
G.H. Mumm, Brut	12500
Moët & Chandon Brut / Rosé	12500

WHITE WINE BY BOTTLE

Saint Clair <i>Sauvignon Blanc, Marlborough, New Zealand</i>	8500
Little James Basket Press, Saint Cosme <i>Chardonnay, Rhone, France</i>	6500
The Broken Fishplate, d' Arenberg <i>Sauvignon Blanc, d'Arenberg, Australia</i>	6500
Zonin Pinot Grigio <i>Pinot Grigio, Italy</i>	5500
Terre d'Artagnan Blanc <i>Colombard Ugni Blanc, Gascony, France</i>	5000
Jacob's Creek <i>Chardonnay, Australia</i>	5000

RED WINE BY BOTTLE

Zonin Amarone Della Valpolicella <i>Corvina, Molinara, Rondinella, Italy</i>	16500
Querciabella, Chianti Classico DOCG <i>Sangiovese, Tuscany, Italy</i>	13000
La Brancaia TRE <i>Sangiovese & Merlot, Tuscany, Italy</i>	10500



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WINES & BEER

Reserve Des Armoiries <i>Grenache, Syrah, Merlot, France</i>	6000
Little James Basket Press, Saint Cosme <i>Syrah, Southern Rhone, France</i>	5750
Jacob's Creek <i>Cabernet Shiraz, Australia</i>	5000

BEER

Hoegaarden	500
Corona	500
Bira	400
Budweiser	400
Simba	350
Kingfisher Premium	350
Kingfisher Ultra	350



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SPIRITS

WHISKY

Single Malt

Glenlivet 15 Years	1200
Glenlivet 12 Years	975
Cardhu 12 Years	975
Dalwhinnie Single Highland	975
Glenkinchie 12 Years	900
Glenfiddich 12 Years	850
Glenmorangie 10 Years	850
The Singleton 12 Years	850
Laphroaig 10 Years	850
Talisker 10 Years	850
Paul John	600

Blended Scotch

Johnnie Walker Blue Label	2600
Chivas Regal 18 Years	1200
Chivas Regal 12 Years	800
Johnnie Walker Black Label	800
Ballantine's Finest	500
Johnnie Walker Red Label	500

Irish

Jameson	500
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Tennessee

Jack Daniel's No. 7	750
Jack Daniel's Fire	750
Jack Daniel's Honey	750

Bourbon

Woodford Reserve	1100
Jim Beam	500

VODKA

Belvedere	850
Grey Goose	850
Cîroc	800
Stolichnaya	600
Absolut (Blue/Flavor)	550
Ketel One	450
Skyy	425
Smirnoff	400

GIN

Monkey 47	1050
Hendrick's	950
Beefeater	500
Tanqueray	500
Bombay Sapphire	500

RUM

Bacardi Carta Blanca	400
Bacardi Gold	400
Old Monk / White	375

TEQUILA

Patron XO Café	850
Camino Gold	750



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SPIRITS

NON ALCOHOLIC COCKTAILS

Spritzer 300
Watermelon & Mint/Orange & Basil

Spiced Cola 300
*Fresh Coriander, Mint Leaves,
Chaat Masala, Pepsi*

Apple Champagne 300
*Apple Wedge, Cinnamon Decoction,
Apple Juice*

Rivers Float 300
Litchi Bran, Ginger Decoction, 7 UP

Thyme Lemonade 300
*Thyme infused Water, Lemon
Wedge, 7 UP*

REFRESHING BEVERAGES

Fresh Fruit Juice 300
Red Bull 275
Iced Tea 250
Milkshake 250
Cold Coffee 250
Fresh Lime Soda / Water 200
Aerated Beverage 200
Canned Juice 200

IMMUNITY BOOSTERS 300

*Beetroot, Carrot, Apple, Ginger
Cucumber, Basil, Mint, Lemon, Curd,
Rock Salt
Apple Cider, Ginger, Honey, Cayenne
Paper*

SPARKLING WATER

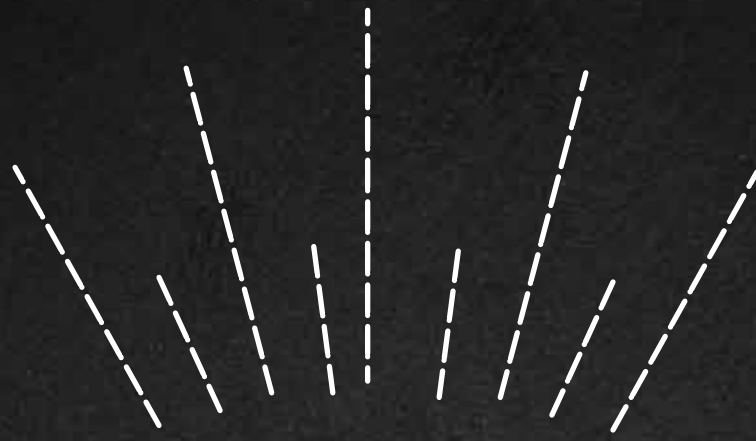
Perrier 350

STILL WATER

Kelzai 300



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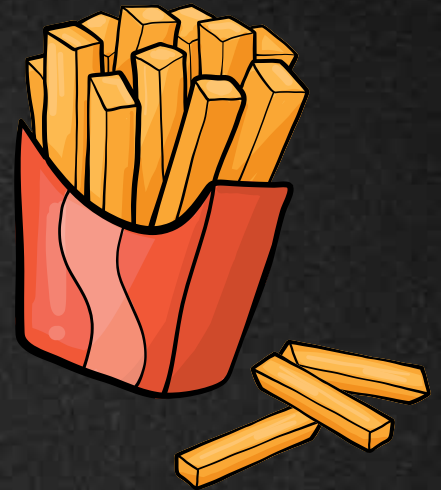
POOLSIDE BAR & GRILL

Food Menu



NIBBLES

- **Masala Peanuts** 225
- **Nachos** 225/275
With kidney beans/chicken
- **French Fries/Potato Wedges** \$ 225
With choice of sauce or spice powder
Queso cheese sauce/Peri peri spice rub/
Cajun spice/Barbeque sauce
- **Lime Chili Cashew & Lotus Seeds** ✕ 225
Spiced and toasted



SMALL PLATES

- **Mezze Platter** 350
Paprika hummus, tabbouleh, baba ghanoush, marinated olives and pita bread
- **Edamame** V ✕ 425
Young soy beans, sea salt
- **Vegetable Tempura** 425
Wasabi mayo, garlic chili aioli
- **Cajun-spiced Onion Rings** 395
With blue cheese dip
- **Onion & Chili Tofu** 395
Dried red chilies, scallions
- **Chili Almond Cheese Toast** 395
With sweet chili sauce
- **Spinach & Pear Balls** 425
With tomato cumin dip
- **Rajma Ki Galawat** \$ 425
With mint chutney
- **Paneer Pepper Fry** \$ 425
Uttapam tacos, curry leaf salsa
- **Jalapeno & Cheese Melts** 425
Molten cheese and jalapeno, served with tomato salsa
- **Karuveppilai Tawa Fish** 475
With sauce vierge



■ Vegetarian
 ■ Non-Vegetarian
 \$ Signature
 V Vegan
 ✕ Gluten Free

These items have been selected keeping your diverse dietary needs in mind. If you have any concerns regarding food allergies, please alert your server prior to ordering. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illnesses. Government taxes extra as applicable. We levy no service charge.

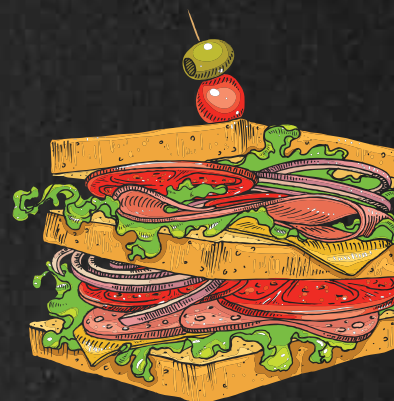


- **Sweet Miso Salmon** ☎ 450
Pickled raddish, edamame beans
- **Tuna Tataki** 450
Ponzu jelly, jalapeno salsa, crisp onions
- **Shrimp Tempura** 525
Wasabi mayo, garlic chili aioli
- **Sion Koliwada Prawns** 525
Masala laccha, chaat masala crumble

- **Crumb-fried Bacon-wrapped Prawns** 525
With cilantro tartar sauce
- **Gilavat Ke Kebab** 550
Melt-in-the-mouth smoked lamb kebabs
- **Lamb Chettinad** 550
Multigrain tacos, curry leaf salsa
- **Chili Chicken Scallions** 525
Dried red chillies, young onions
- **Chicken Popcorn** 525
With barbeque sauce
- **Currywurst** ☎ 550
German speciality of grilled sausage with curry sauce
- **Chicken Pork**

Wiches, Wraps, and Whoppers

- **Mushroom & Brie** 375
Sundried tomato pesto, arugula, multigrain loaf
- **Lettuce, Falafel & Hummus Wrap** 🌱 375
Garlic aioli, house salad
- **Quesadilla** 375
Tortilla, beans, cheese, vegetables
- **Curried Vegetables & Sesame Tofu Burger** 375
With kimchi, scallion salsa
- **Kung Pao Cottage Cheese Bao** 375
Cottage cheese, cashew nuts, scallions
- **Hoisin & Ginger Chicken Bao** 350
Green onion and cilantro



- **Indian Club Sandwich** 350
Chicken tikka slaw, masala omlette, tomato and cucumber
- **Tenderloin Steak Sandwich** ☎ 450
Caramelized onions, gherkins and goat cheese
- **Barbeque Chicken Burger** 425
Chili bun, pickled cucumbers, onion rings, olive tapenade
- **Jucy Lucy** 450
Tenderloin patty, crisp bacon, fried egg, lettuce

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PASTA



PIZZA



GRILLS



- **Vegetable Lasagna** 425
Grilled vegetables, fresh basil, mozzarella, tomato sauce, grana padano
- **Penne & Vodka Mushroom** Ⓢ 450
Button mushrooms, red onions, thyme and grana padano
- **Spaghetti Bolognese** 495
Tenderloin, herb pouch, grana padano
- **Smoked Chicken with Tomato & Pesto** 475
Basil oil
- **Primavera** 475
Sweet peppers, capsicum, mushroom and olives
- **Quatro Fromaggio** 495
Mozzarella, grana padano, cheddar, blue cheese, arugula leaves
- **Tandoori Chicken** 450
Chicken tikka, red onions, green chili
- **Pork Pepperoni** 475
Pepperoni, tomato sauce, mozzarella cheese
- **Paneer Shashlik** ✘ 375
With garlic aioli
- **Polenta** 375
Spinach, brie and crushed cherry tomatoes
- **Rosemary & Lime Arabian Sea Prawns** 425
House salad, greens, butter emulsion
- **Tenderloin Steak** Ⓢ 550
Grain mustard mash, confit garlic, pepper jus
- **Chicken Breast** 575
With braised carrots, beans, roast gravy

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MAINS

- ■ **Thai Curry** 375/425
Red/green
Vegetable/chicken/prawns
- **Pindi Chole with Kulcha** 450
- **Dal Makhani with Laccha Paratha** 450
- **Butter Chicken with Garlic Naan** 500
- **Malabar Fish Curry with Steamed Rice** 525

- Dum Biryani** 450/375
■ ■ *Chicken/Subz*
Served with raita and salan



DESSERTS

- **Vanilla & Caramelized Almond Baked Yoghurt** 275
With fresh fruits
- **Chocolate Fudge Cake** 325
Dehydrated sponge, chocolate flakes, warm cocoa sauce
- **Salted Caramel & Hazelnut Tart** 325
With cocoa dust
- **Dutch Truffle Pastry** 275
Meringue sticks, vanilla ice cream
- **Gulab Jamun** 250
Saffron-stuffed dehydrated milk globes, served hot in sugar syrup
- **Shahi Tukda** 250
Crispy fried bread dipped in syrup and finished with reduced milk, nuts and saffron



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