





Menu | Food

开胃菜

Chef Fu Lei's Signature Appetizers

点心 Dim Sum

沙拉 Salad

汤 Soup

烧烤炉

Dai Pai Dong From The Oval Barbeque Oven

厨师傳磊炒锅招牌 From Chef Fu Lei's Wok

呷哺呷哺 Shabu Shabu

甜点 Dessert



Menu | Beverage

Zodiac Cocktail

Tea Cocktail

Campari & Aperol Cocktail

Barrel Aged Cocktail

Champagne & Sparkling Wine

Red Wine

White Wine

Aperitif

Spirit

Liquers

Beer

Non Alcoholic Cocktail

Aerated Beverages, Water & Other Beverages





廾胄菜

CHEF FU LEI'S SIGNATURE APPETIZER

● ☑ 炒莲藕

Wok fried lotus root, water chestnut

● 図 辣子豆腐 //

Fried tofu, seasonal vegetable, Sichuan pepper, roasted nut

▶ ☑ 烧椒茄子

Steamed eggplant, scorched green pepper

● 炒石美姬蘑菇

Crispy shimeiji mushroom, sweet spicy cashew nut

★ 辨子鸡 //

Sichuan chilli chicken, dried red chilli, Sichuan peppercorn

▲脆皮猪肉

Slow roasted Belgian pork belly, honey mustard sauce

▲ 羊肚菌虾

Pan seared morel mushroom, stuffed prawn, black pepper sauce

▲ 麻辣炒虾

Wok tossed mala prawn, shaoxing wine, ginger, garlic, chilli

Menu | Food | Chef Fu Lei's Signature Appetizer | 炒莲藕



炒莲藕

Wok fried lotus root, water chestnut ₹488







Gluten Soybean

Sesame





Fried tofu, seasonal vegetable, Sichuan pepper, roasted nut ₹528









Gluten Soybean

Nuts

Menu | Food | Chef Fu Lei's Signature Appetizer | 烧椒茄子



烧椒茄子

Steamed eggplant, scorched green pepper ₹528







Gluten

Soybean

Sesame





炒石美姬蘑菇

Crispy shimeiji mushroom, sweet spicy cashew nut ₹688

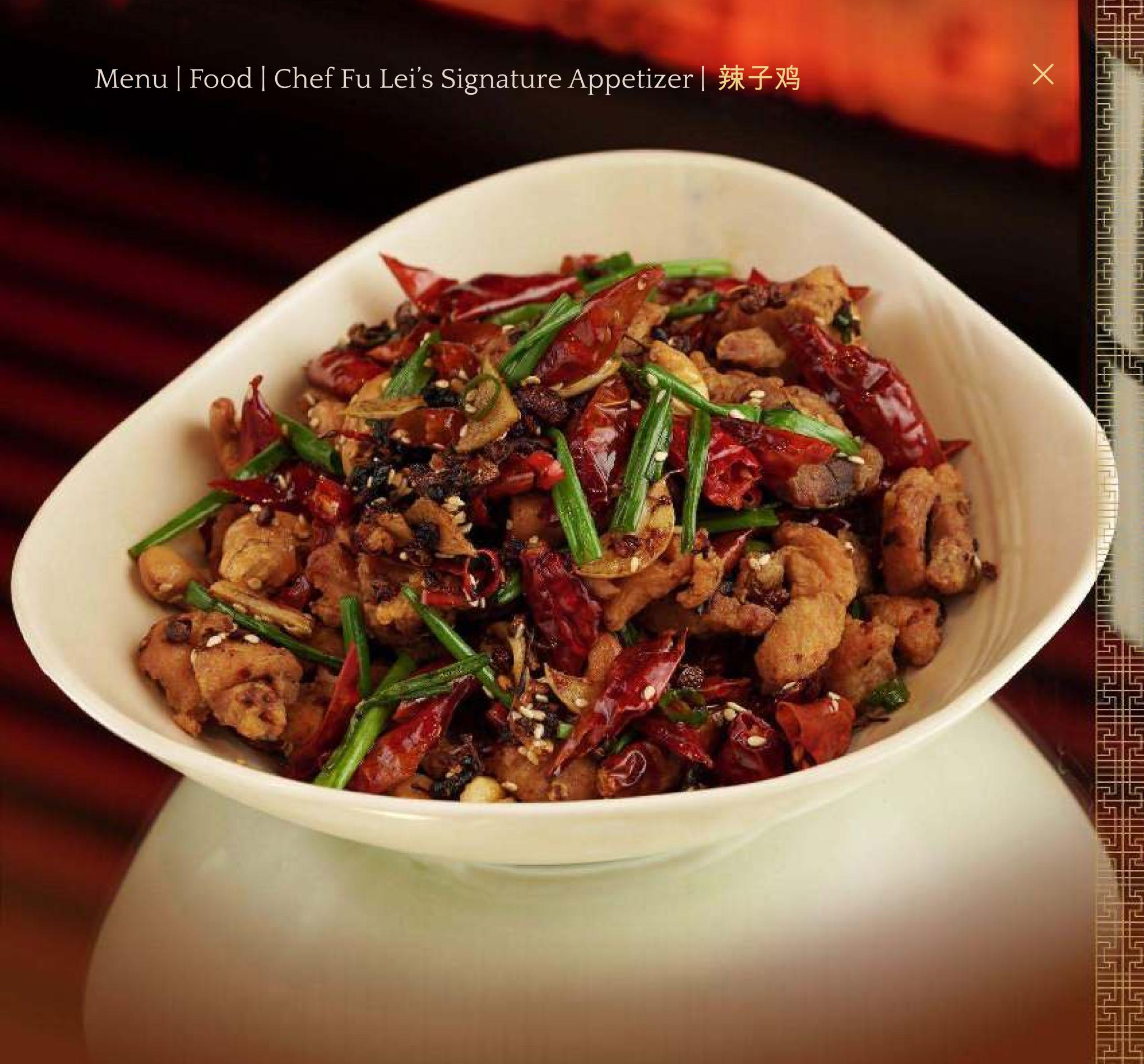






Soybean Gluten

Sesame



辣子鸡

Sichuan chilli chicken, dried red chilli, Sichuan peppercorn ₹688



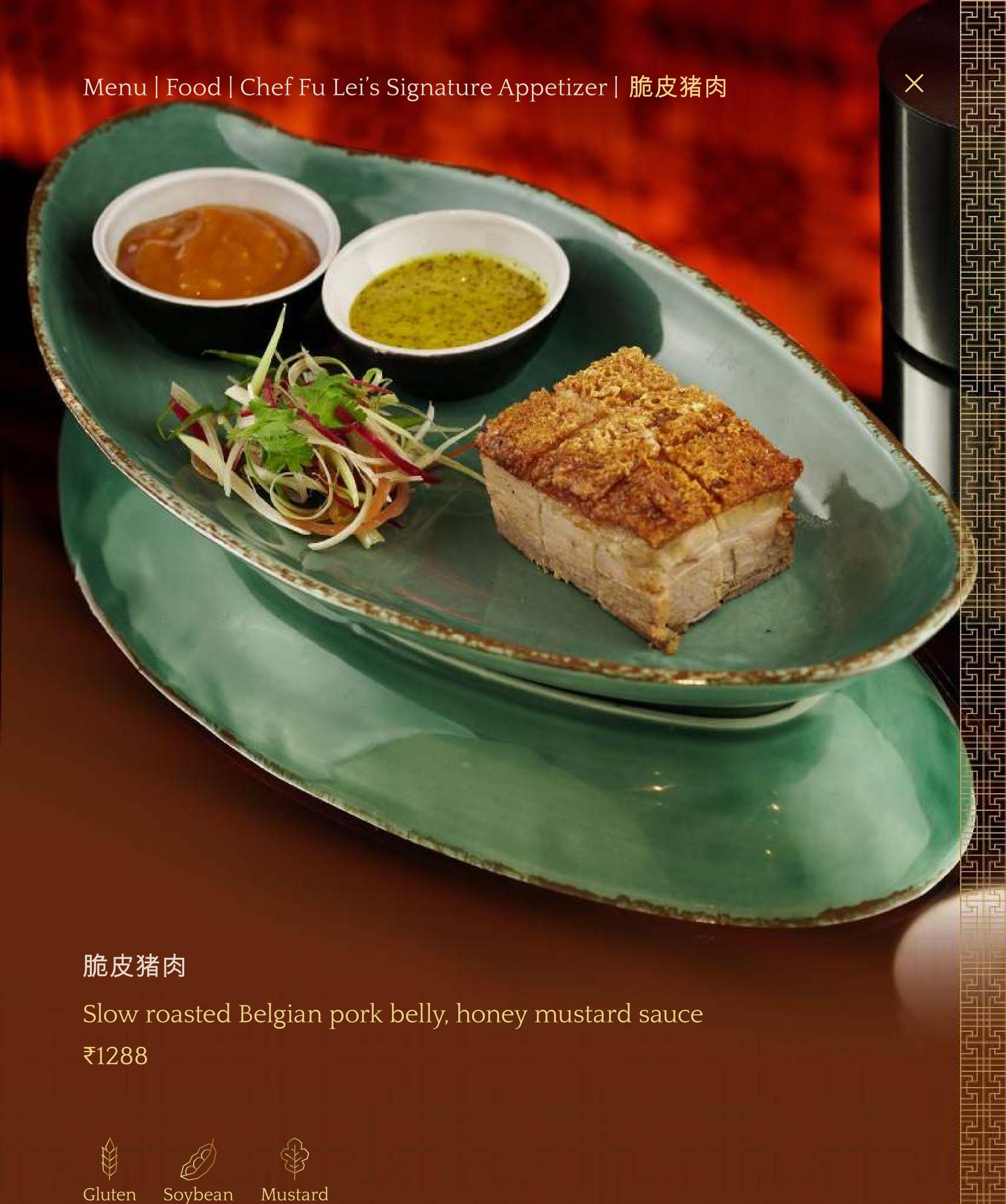


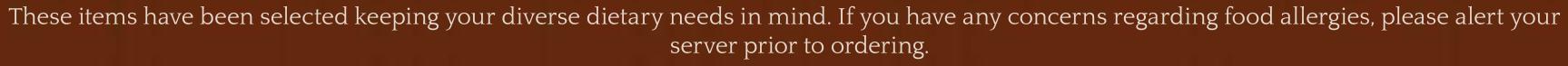




Gluten Soybean

Nuts





Menu | Food | Chef Fu Lei's Signature Appetizer | 羊肚菌虾



羊肚菌虾

Pan seared morel mushroom, stuffed prawn, black pepper sauce ₹688



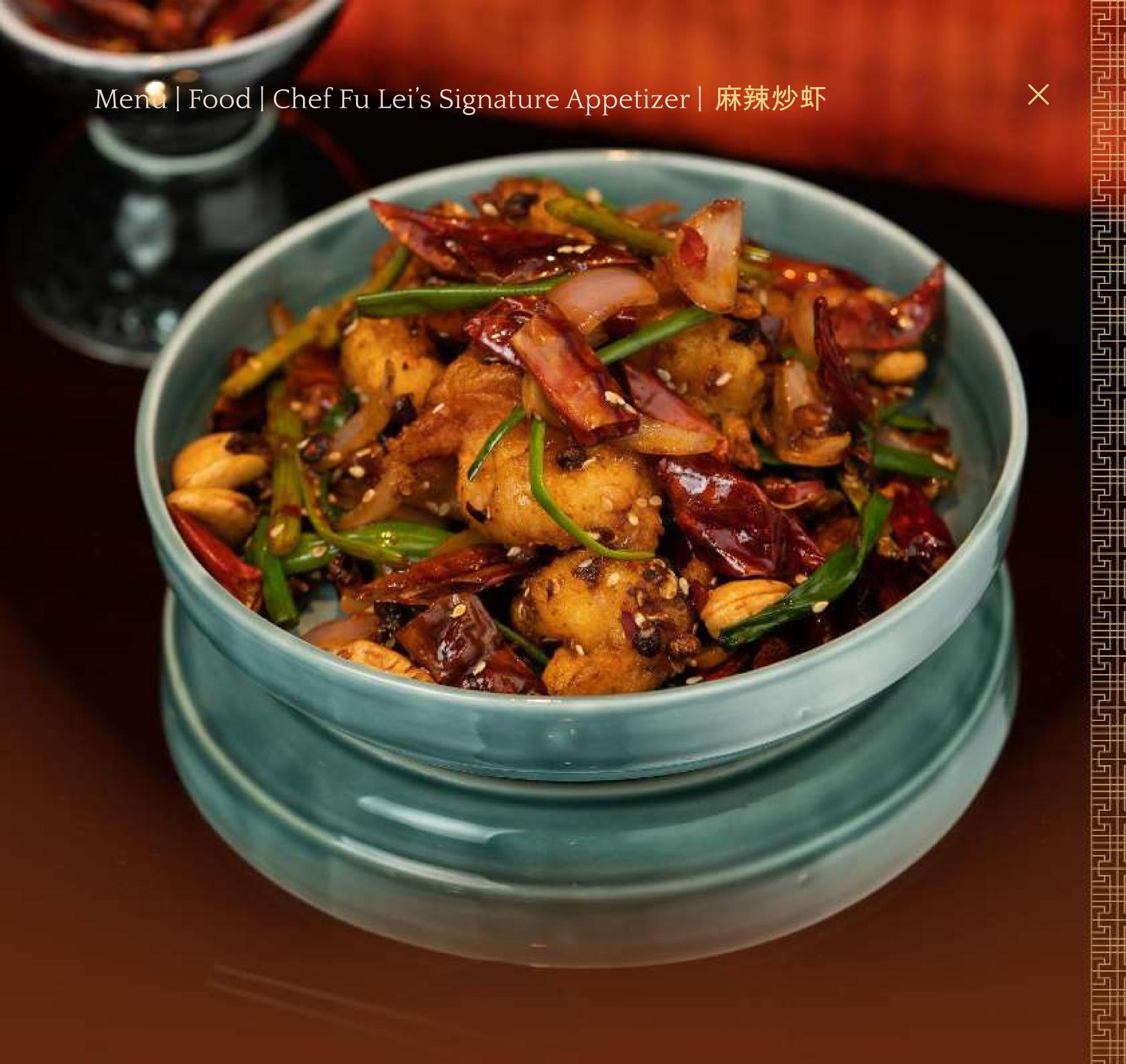






Gluten Soybean

Sesame Crustaceans



麻辣炒虾

Wok tossed mala prawn, shaoxing wine, ginger, garlic, chilli ₹788









Gluten Soybean

Sesame Crustaceans



点 心

DIM SUM

蒸饺

Steamed

包子

Bao

水煮饺子

Poached Dim Sum

炸

Crisp

不

Baked

肠粉

Cheung-Fun



oil infused shitake mushroom

■ 毛豆松露饺

Edamame, garlic, truffle oil, shaved black truffle

▲ 菠菜虾卷

Spinach prawn roll, black bean sauce

▲ 龙虾烧麦

Lobster siu mai, salmon roe

Vegetarian Non-Vegetarian √ Vegan Spicy Very Spicy



水晶蔬饺

Asparagus, corn, water chestnut ₹388





Sesame





莲藕饺

Edamame, pumpkin, homemade chilli paste ₹388



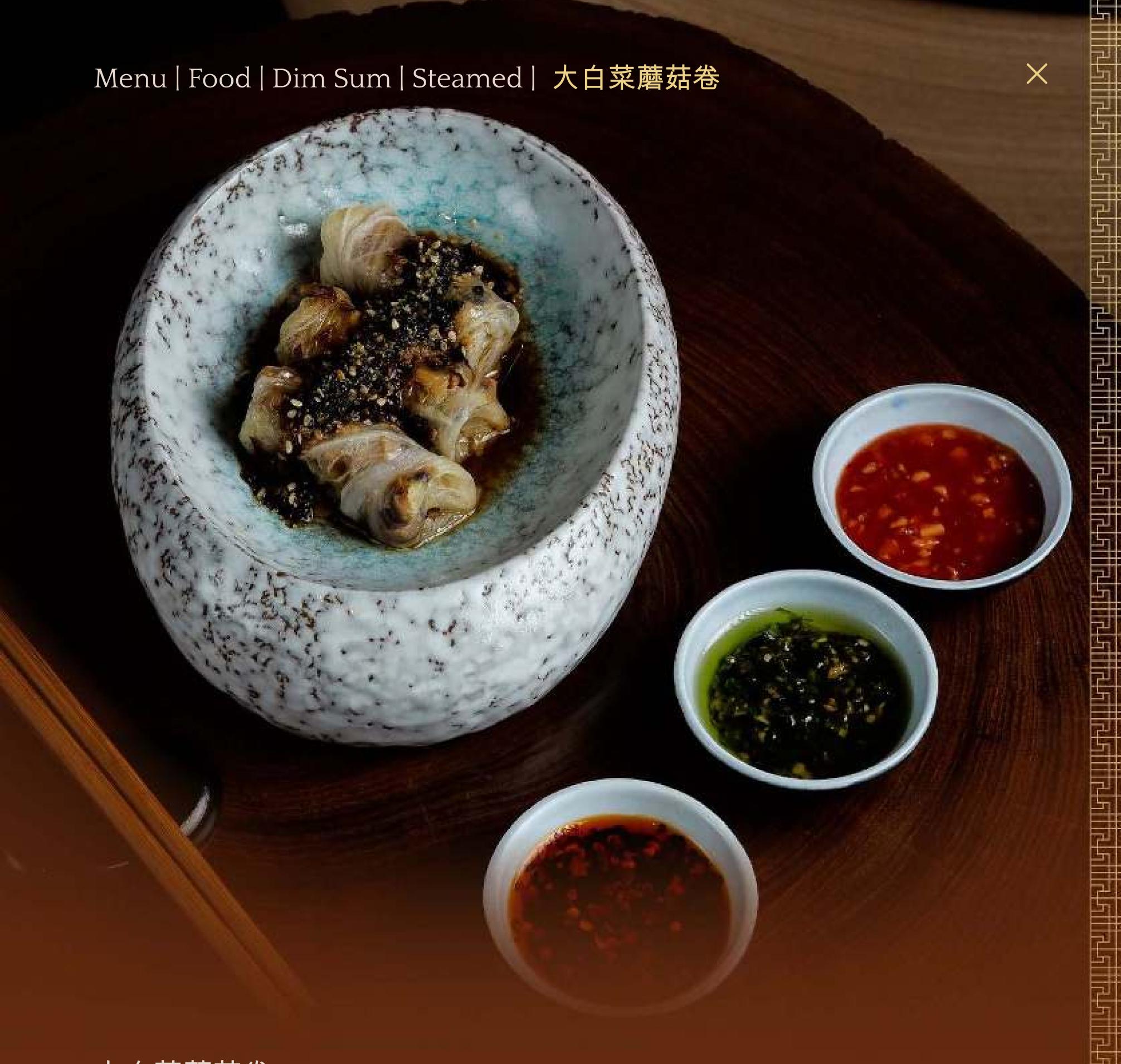




Gluten

Soybean

Sesame



大白菜蘑菇卷

Chinese cabbage mushroom pocket, preserved olive leaf ₹388







Gluten Soybean

Sesame

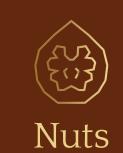


芝士饺

Cream cheese, crispy pinenut, truffle oil infused shitake mushroom ₹458











毛豆松露饺

Edamame, garlic, truffle oil, shaved black truffle ₹458









Mil



鸡肉红菜头饺

Spicy chicken, beetroot, white pepper ₹458

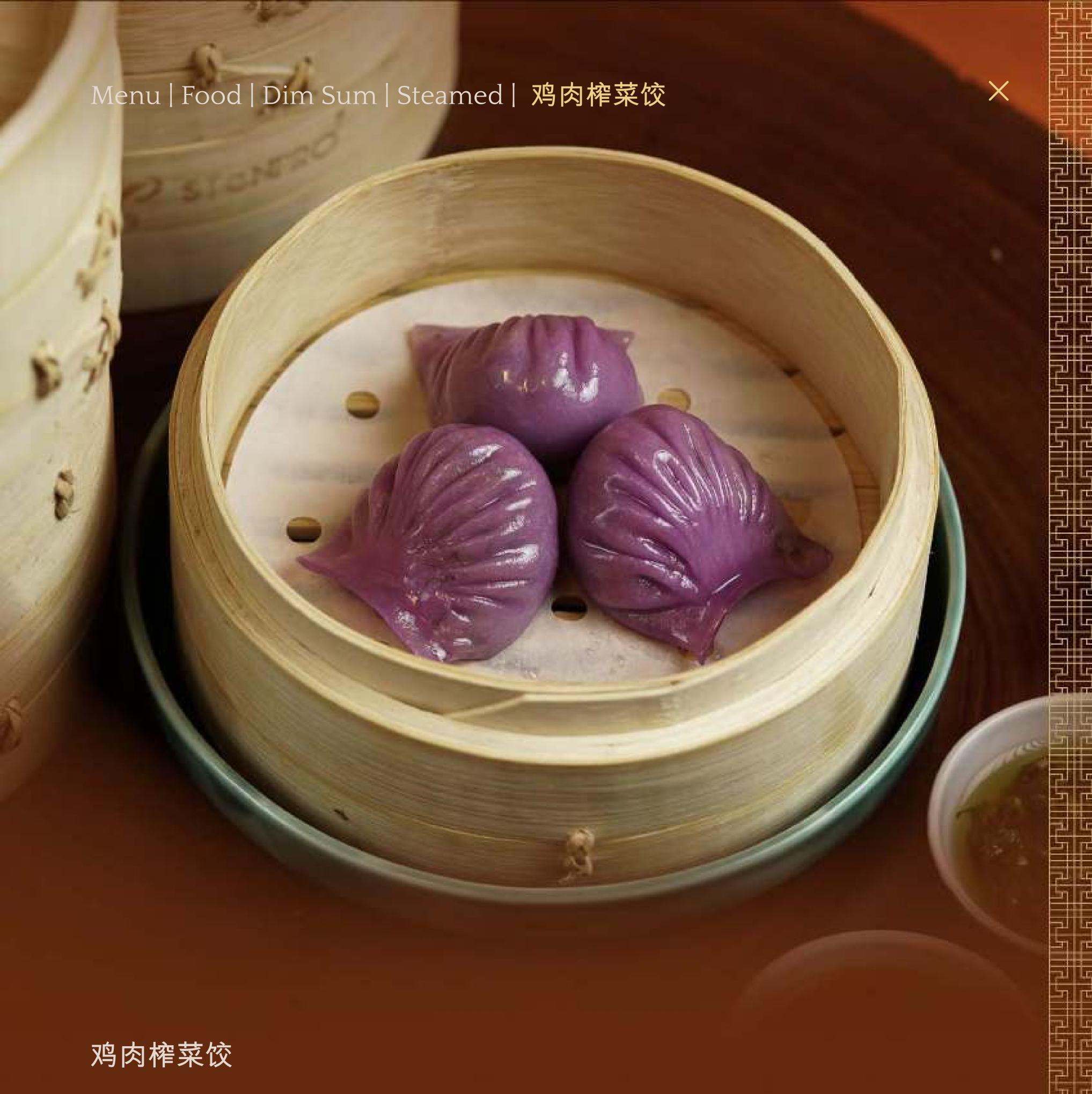






Gluten Soybean

Sesame



Chicken, lotus root, coriander ₹458







Gluten Soybean

Sesame



上海小笼包

Shanghai chicken soup dumpling, ginger, goji berry ₹488

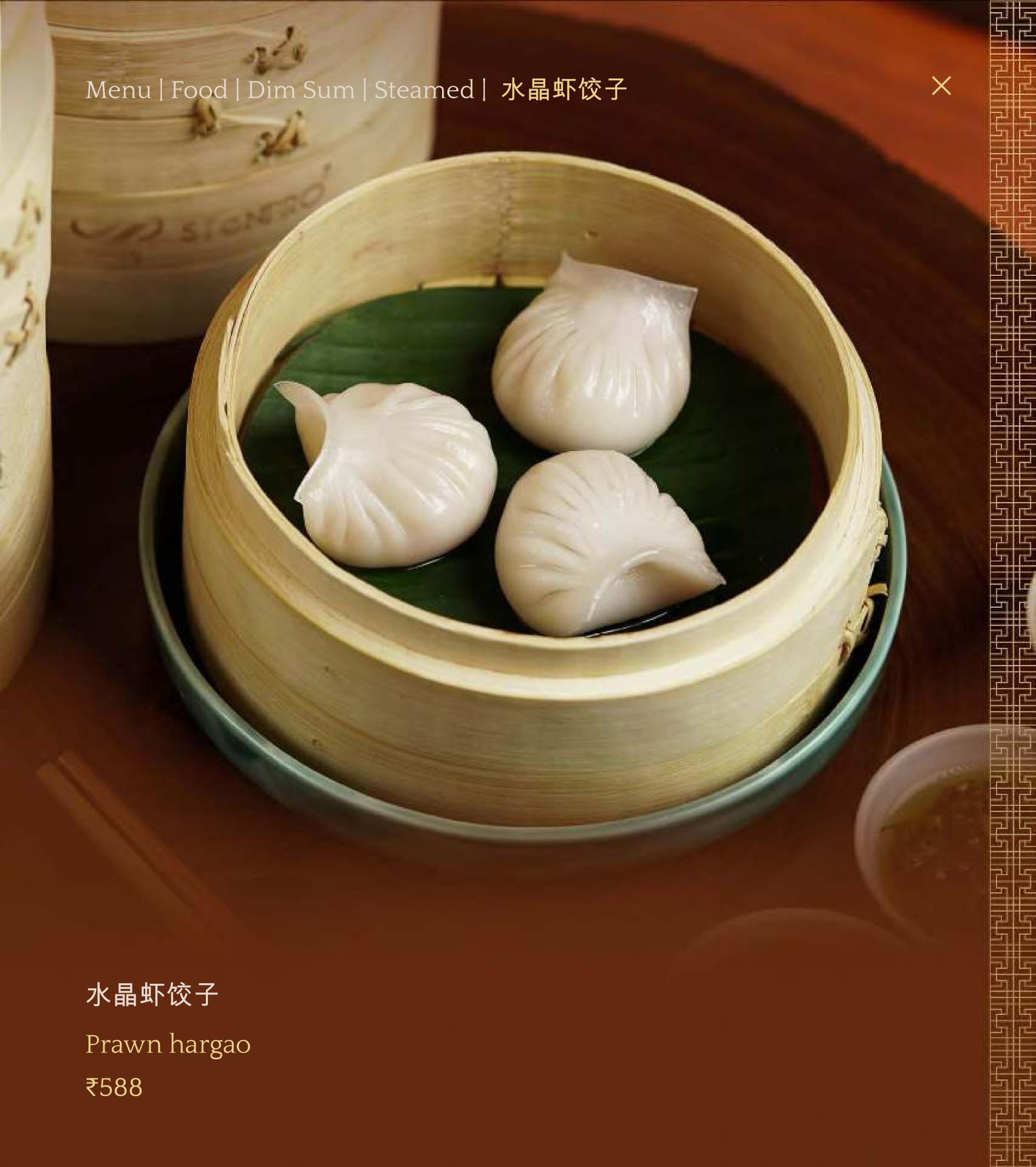






Gluten Soybean

Sesame



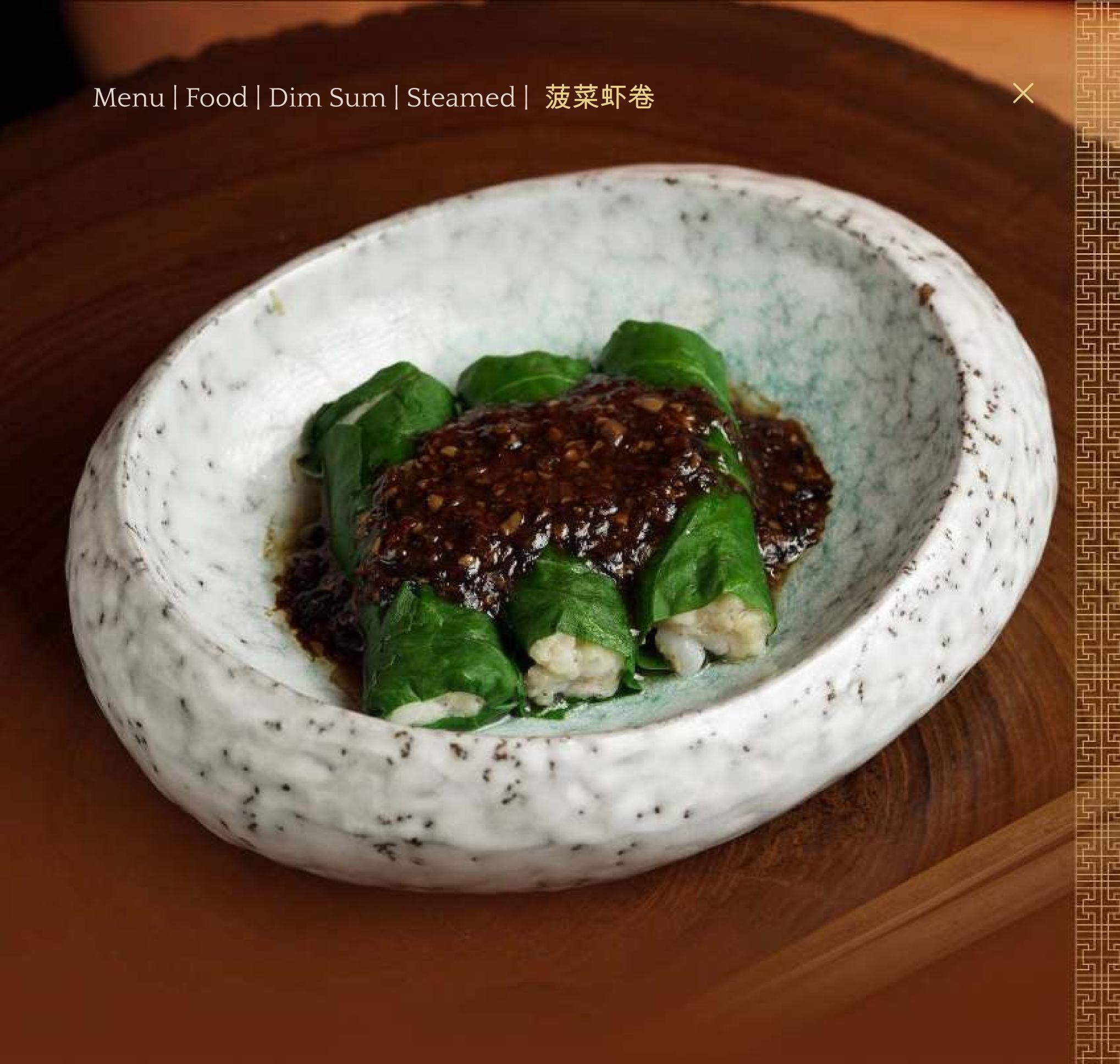






Gluten Sesame

Crustaceans



菠菜虾卷

Spinach prawn roll, black bean sauce ₹588



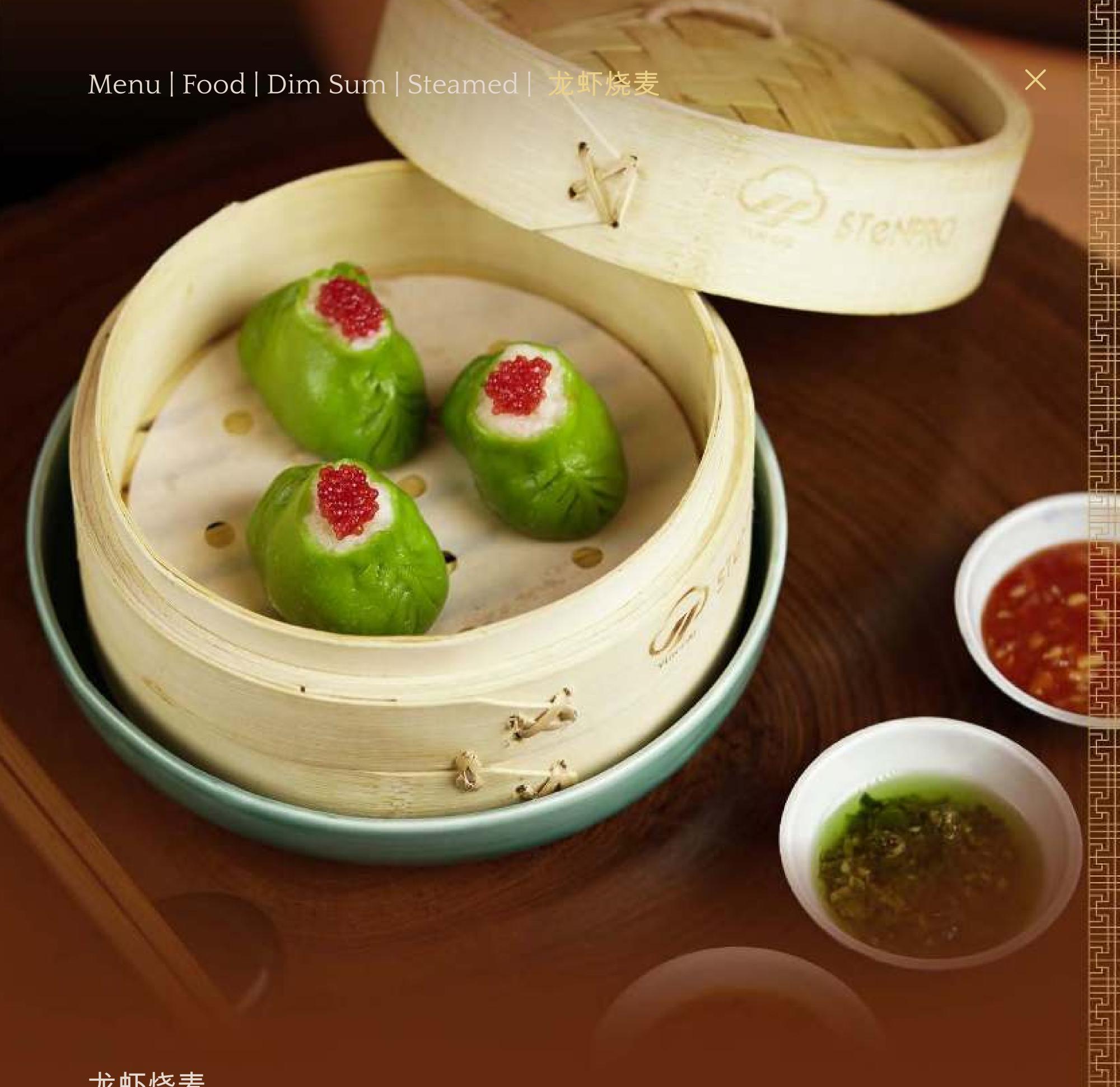






Gluten

Soybean Sesame Crustaceans



龙虾烧麦

Lobster siu mai, salmon roe ₹788







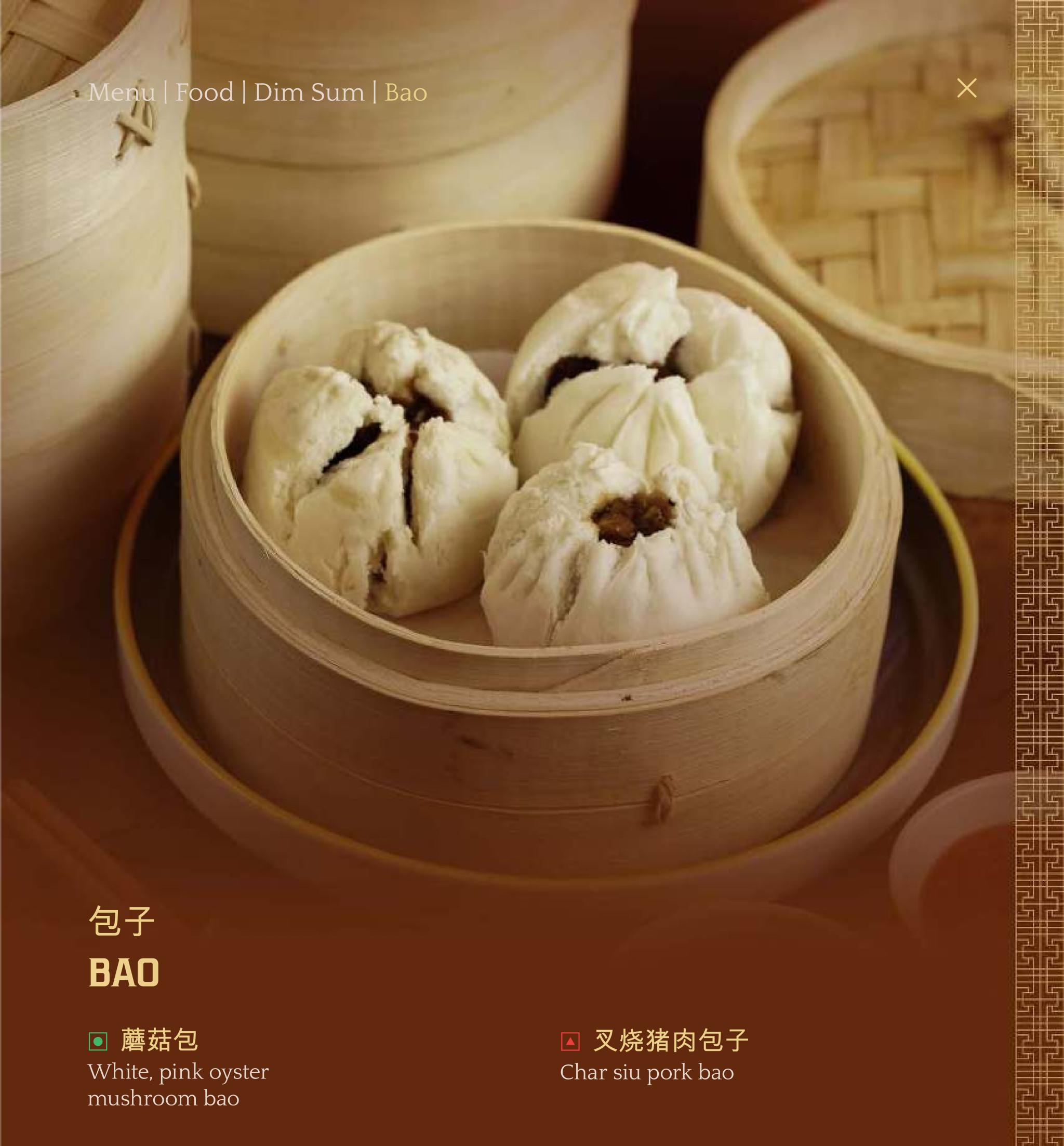




Gluten

Soybean Sesame Crustaceans

Fish





蘑菇包

White, pink oyster mushroom bao ₹388



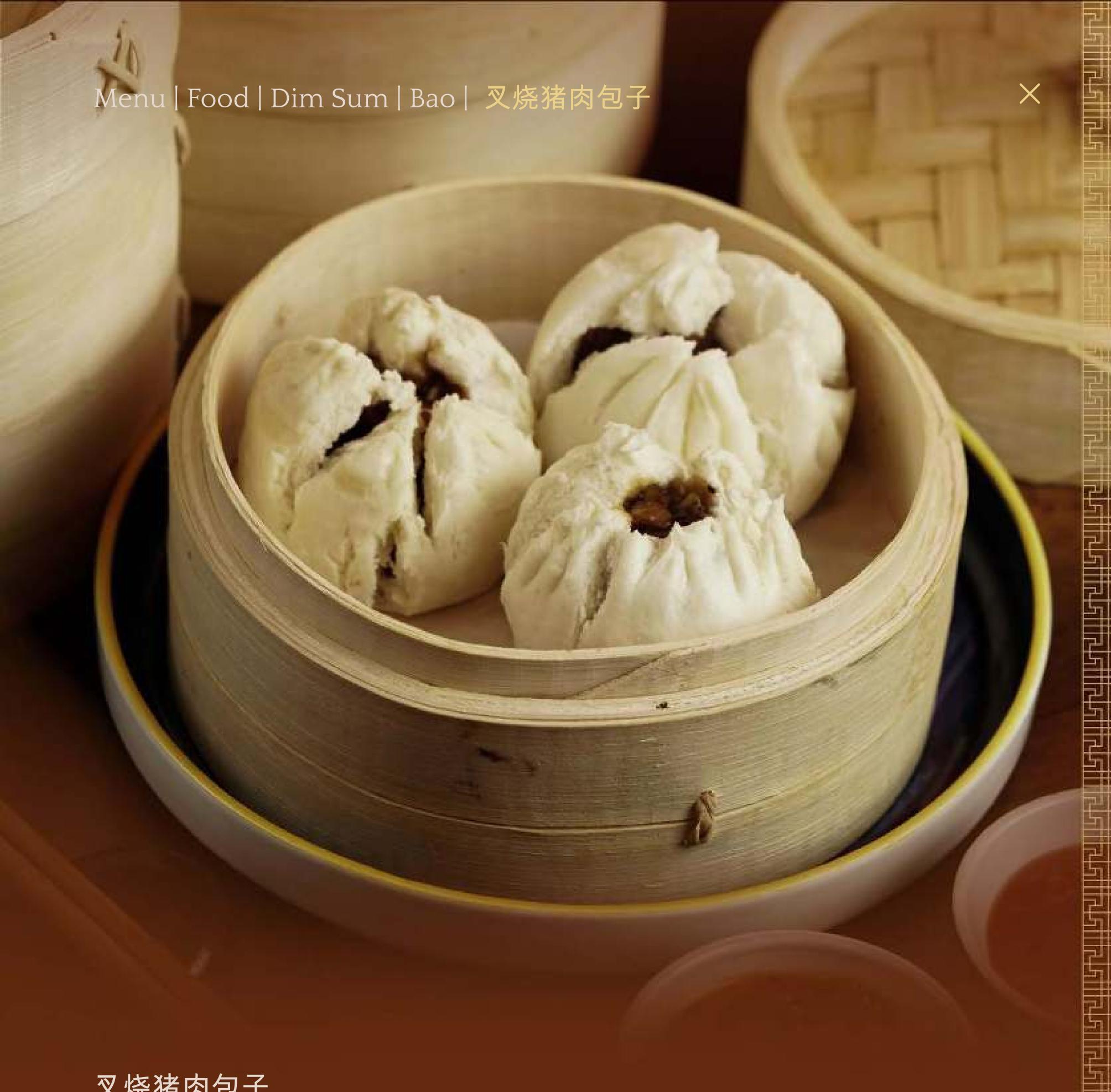




Gluten

Sesame

LL Milk



叉烧猪肉包子 Char siu pork bao ₹458



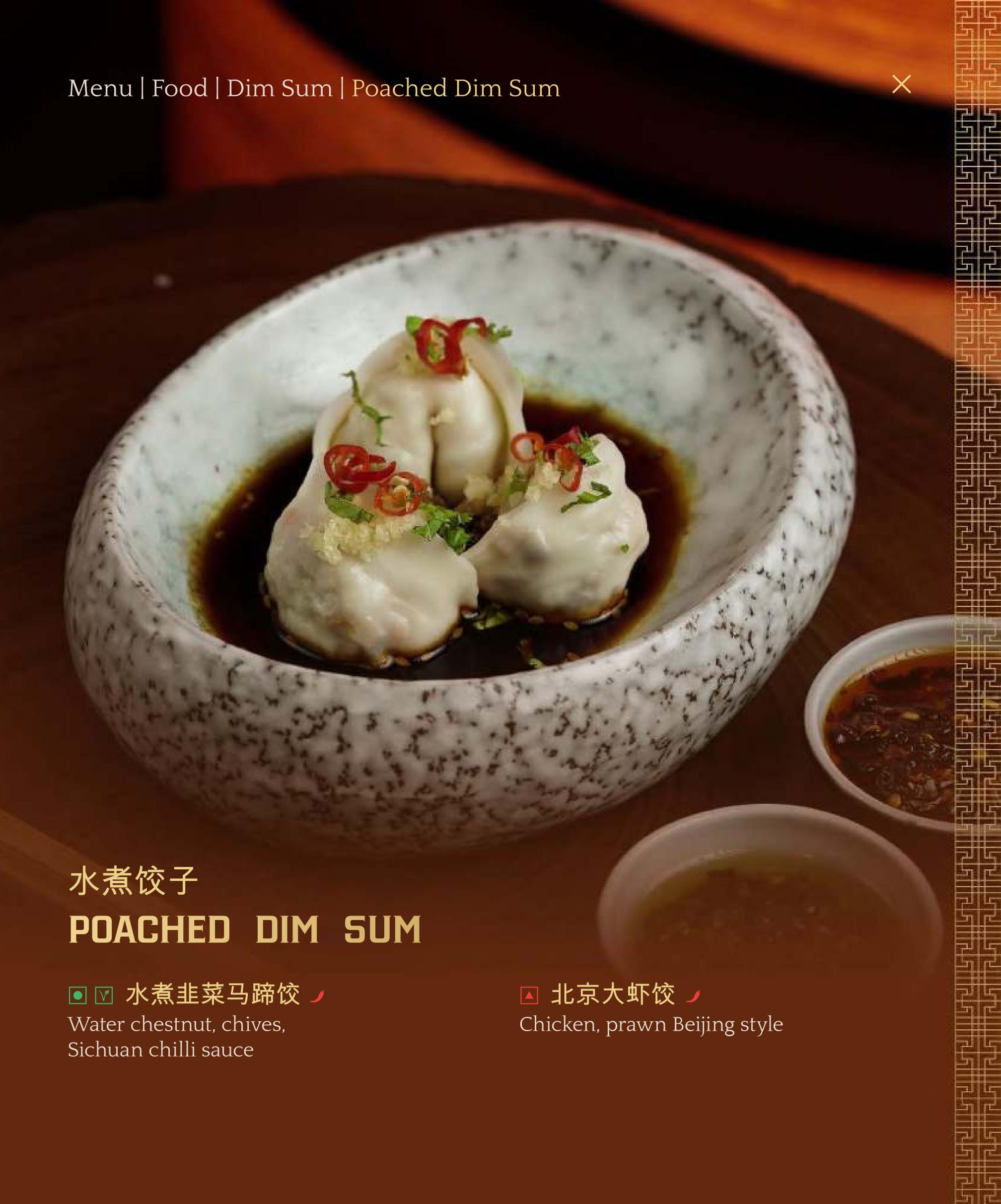




Gluten

Sesame

LL Milk





水煮韭菜马蹄饺

Water chestnut, chives, Sichuan chilli sauce ₹388







Gluten

Soybean

Sesame





北京大虾饺 Chicken, prawn Beijing style ₹458





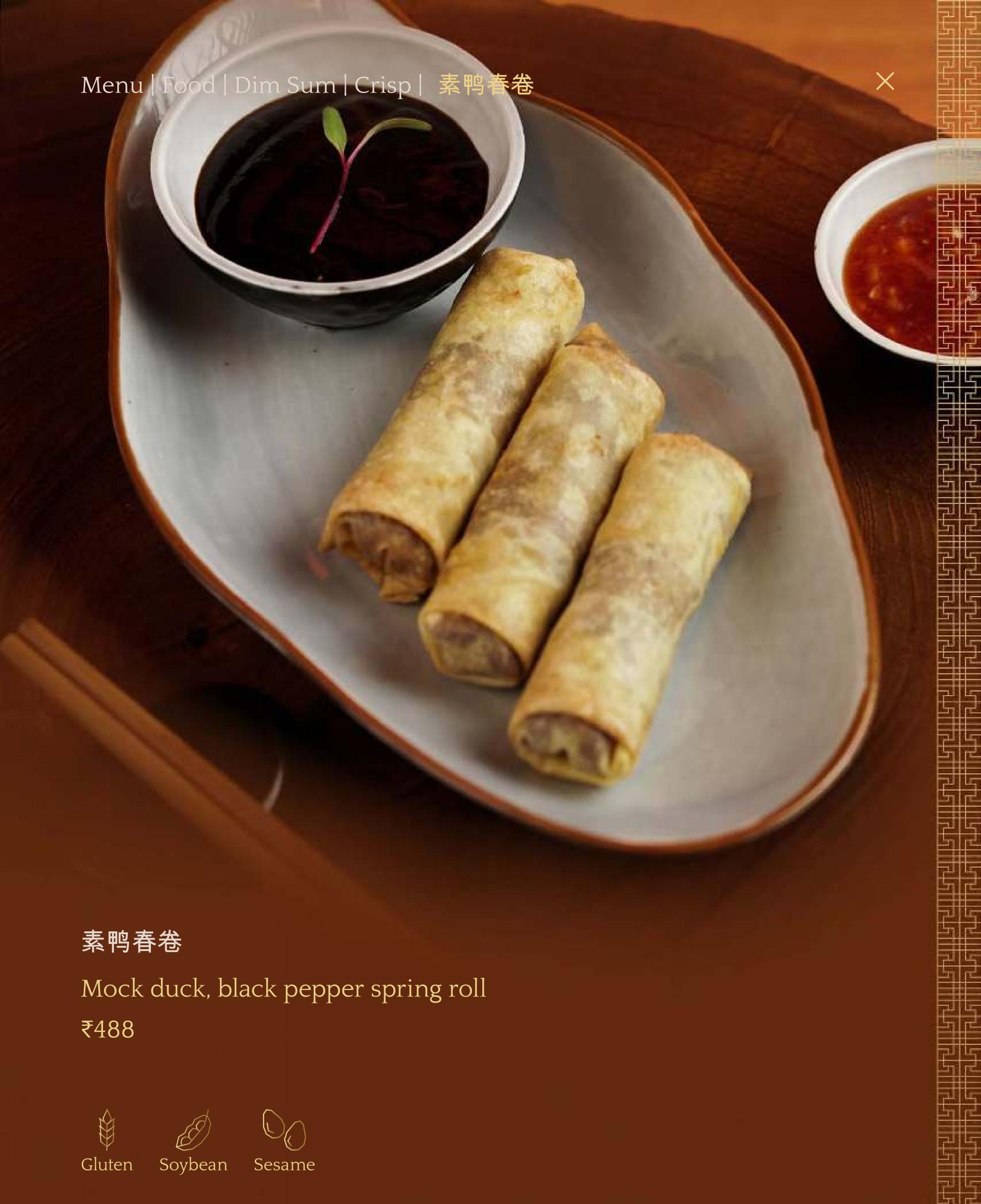




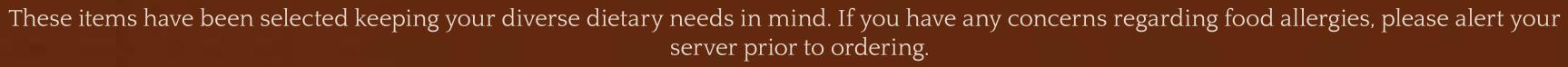
Gluten

Soybean Sesame Crustaceans













莲藕酥

Lotus root, mozzarella cheese, five spice ₹388







Gluten

Sesame

Milk



羊肉酥

Three Dozen puff, barbeque New Zealand lamb ₹588









Soybean Gluten

Sesame



Government taxes extra as applicable. We levy no service charge.



Crispy seasonal vegetable ₹528







Gluten

Soybean

Sesame



鸡肉肠粉

Crispy chicken breast, celery, chilli flakes ₹628







Soybean Gluten

Sesame



Crispy prawn, sesame oil ₹728









Gluten Soybe

Soybean Sesame Crustaceans



沙拉 SALAD

■ 本耳沙拉 //
Black fungue salad rec

Black fungus salad, red chilli, soy garlic dressing

● ☑ 芝麻菠菜

Rice paper, chilled spinach, sesame mustard sauce

▲口水鸡

Marinated chicken, chilli sauce, Sichuan style



木耳沙拉

Black fungus salad, red chilli, soy garlic dressing ₹358









Gluten Soybean Sesame

Nuts



芝麻菠菜

Rice paper, chilled spinach, sesame mustard sauce ₹358







Soybean

Sesame Mustard



口水鸡

Marinated chicken, chilli sauce, Sichuan style ₹428









Gluten Soybean

Sesame Peanuts



汤 SOUP

● 図 酸辣汤

Vegetable hot and sour, carrot, shitake

● ☑ 芦笋芹菜馄饨清汤

Asparagus, celery wonton clear soup

● 図 担担面 ノノ

Spicy Sichuan "Dan Dan" soupy noodle, sesame, peanut

▲酸辣鸡肉汤~

Chicken hot and sour, egg lace

▲ 鸡肉担担面 🗾

Spicy Sichuan "Dan Dan" soupy noodle, sesame, peanut mince pork

▲ 海鲜汤

Crabmeat, shrimp, silken tofu, enoki



酸辣汤

Vegetable hot and sour, carrot, shitake ₹358





Gluten Soybean





芦笋芹菜馄饨清汤

Asparagus, celery wonton clear soup ₹358





Gluten Sesame



担担面

Spicy Sichuan "Dan Dan" soupy noodle, sesame, peanut ₹388







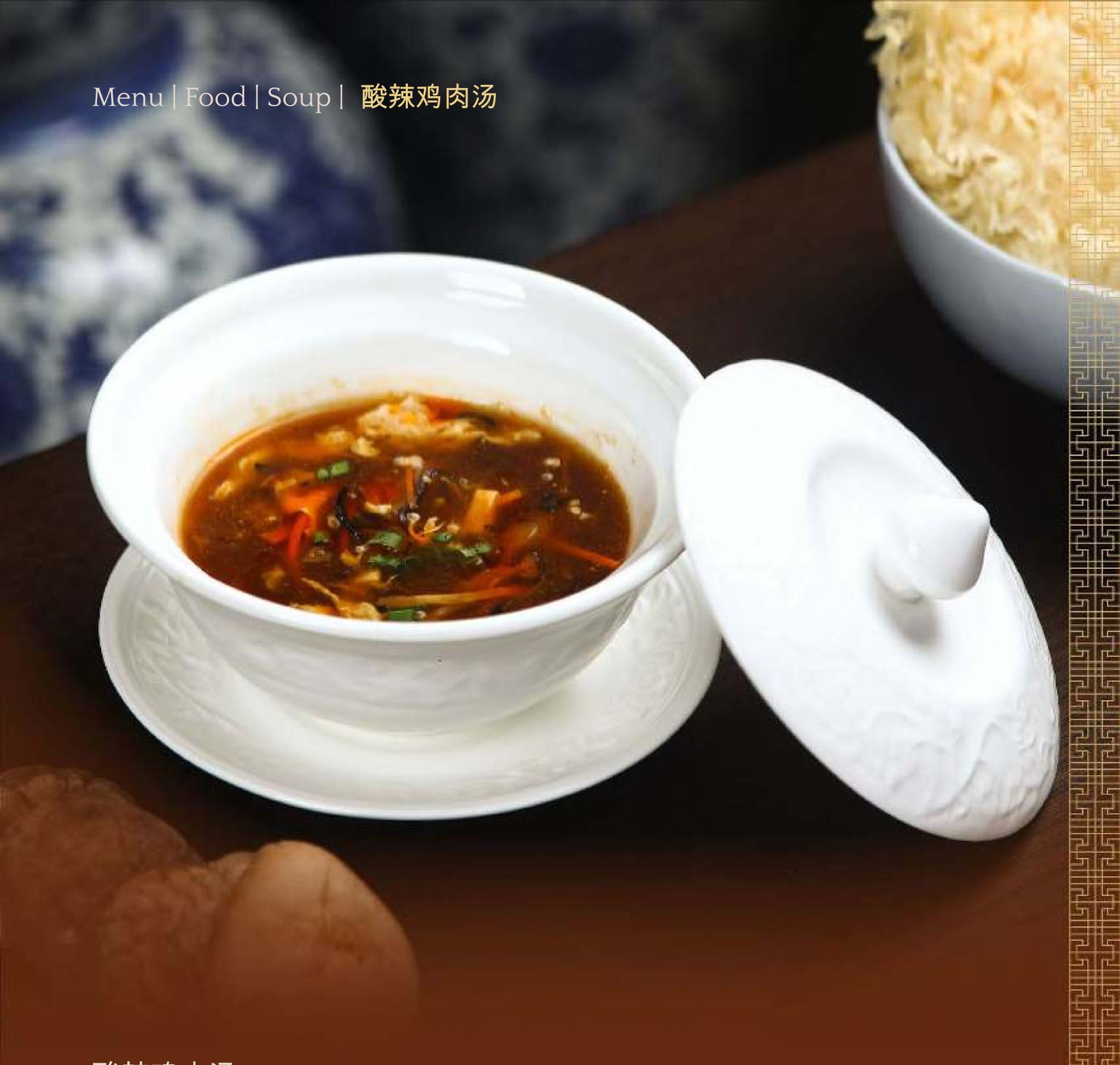


Gluten So

Soybean

Sesame

Peanuts



酸辣鸡肉汤

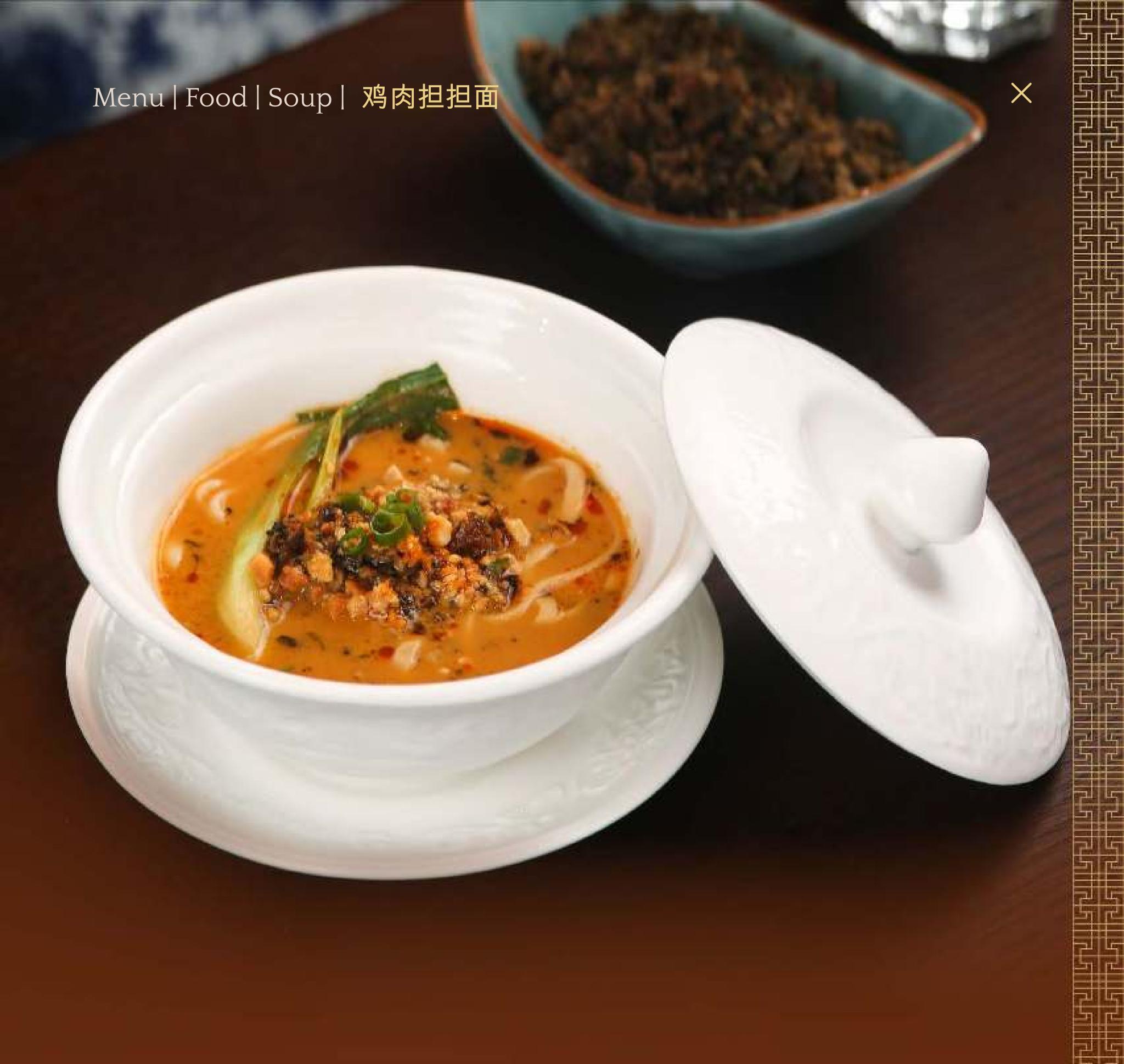
Chicken hot and sour, egg lace ₹488







Gluten Soybean



鸡肉担担面

Spicy Sichuan "Dan Dan" soupy noodle, sesame, peanut mince pork ₹528









Gluten Soybean

Sesame Peanuts



海鲜汤

Crabmeat, shrimp, silken tofu, enoki ₹588







Gluten Soybean

Crustaceans



烧烤炉

DAI PAI DONG FROM THE OVAL BARBEQUE OVEN

▲ 盐焗鸡

Salt baked chicken, zha cai, mushroom

▲ 叉烧肉

Honey glazed Belgian pork belly

▲ 北京烤鸭

Traditional Beijing style duck, pancake, cucumber, scallion



盐焗鸡

Salt baked chicken, zha cai, mushroom ₹1288







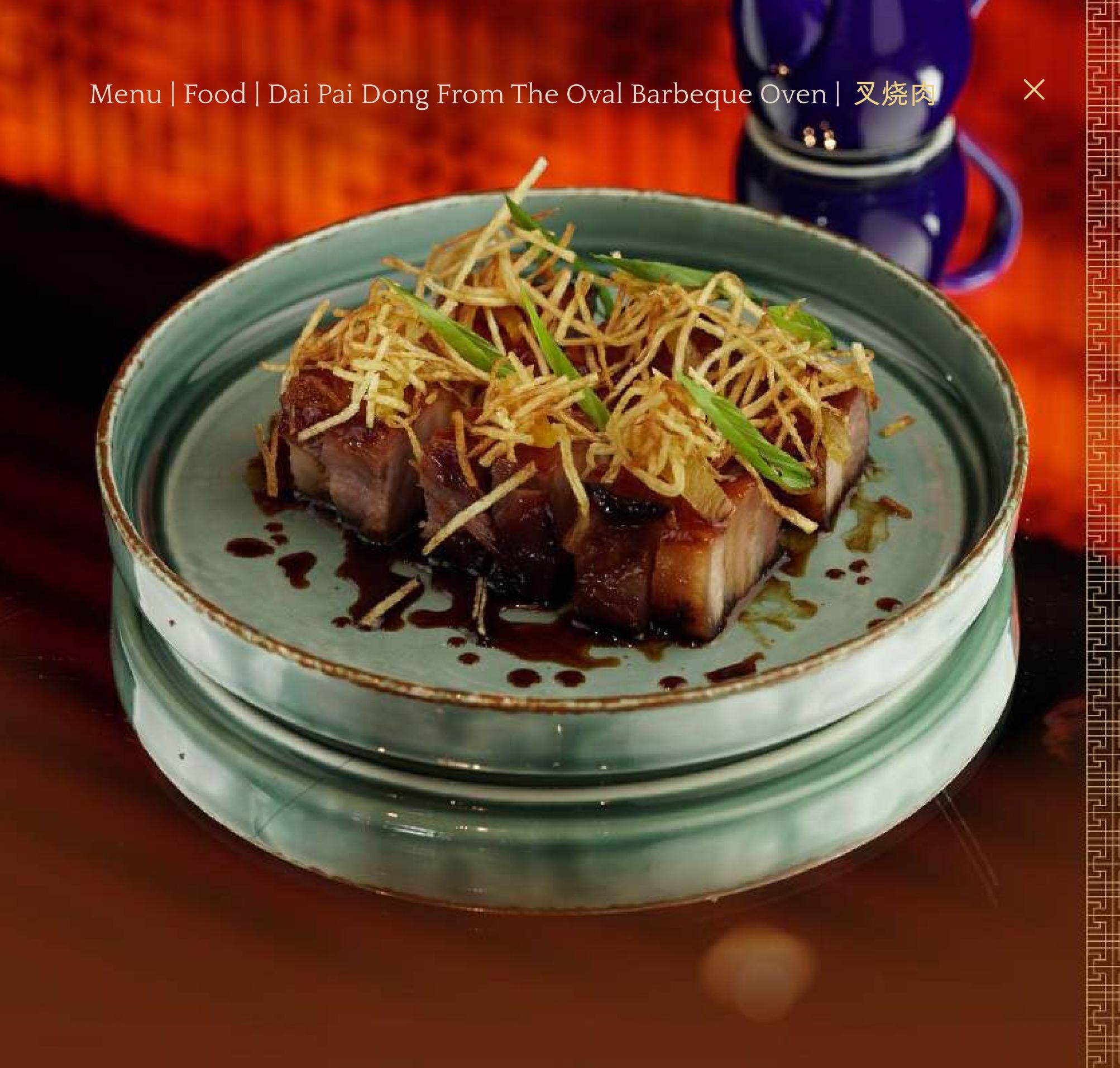




Gluten Sesame

Soybean Mustard

Nuts



叉烧肉

Honey glazed Belgian pork belly ₹1288







Gluten Sesame

Soybean

Menu | Food | Dai Pai Dong From The Oval Barbeque Oven | 北京烤鸭



北京烤鸭

Traditional Beijing style duck, pancake, cucumber, scallion ₹2588/ ₹3588







Gluten

Sesame

Soybean



厨师傅磊炒锅招牌

FROM CHEF FU LEI'S WOK

素菜类

Vegetable & Tofu

肉类

Poultry & Meat

海鲜

Seafood

炒饭炒面

Rice & Noodle





素菜类

VEGETABLE & TOFU

● 図 麻婆豆腐 //

Mapo tofu, chilli bean sauce, Sichuan pepper

●図宮保豆腐

Kung pao tofu, roasted cashew nut, fried chilli

● 図 豆腐煲

Wok tossed braised tofu, broccoli, carrot, baby corn, pok choy, mala sauce

● ☑ 香菇毛豆

Mixed mushroom, edamame, oyster sauce

● 図 咸西葫芦黑胡椒酱

Salted zucchini, baby corn, black pepper sauce

● 黄油大蒜芦笋

Wok tossed asparagus, Shaoxing wine, garlic sauce

◉ 図 莲藕蔬烩

Lotus root, preserved red chilli, black fungus, pok choy

● ☑ 干煸四季豆

Wok tossed string bean, preserved mustard vegetable, light soy

● 図 鱼香茄子煲

Tossed eggplant, pickled ginger, chilli bean, crushed spiced peanut

Menu | Food | From Chef Fu Lei's Wok | Vegetable & Tofu | 麻婆豆腐



麻婆豆腐

Mapo tofu, chilli bean sauce, Sichuan pepper ₹588







Gluten Sesame

Soybean

Menu | Food | From Chef Fu Lei's Wok | Vegetable & Tofu | 宫保豆腐



宫保豆腐

Kung pao tofu, roasted cashew nut, fried chilli ₹588









Gluten Sesame

Nuts





豆腐煲

Wok tossed braised tofu, broccoli, carrot, baby corn, pok choy, mala sauce ₹588







Gluten Sesame

Soybean

Menu | Food | From Chef Fu Lei's Wok | Vegetable & Tofu | 香菇毛豆



香菇毛豆

Mixed mushroom, edamame, oyster sauce ₹588

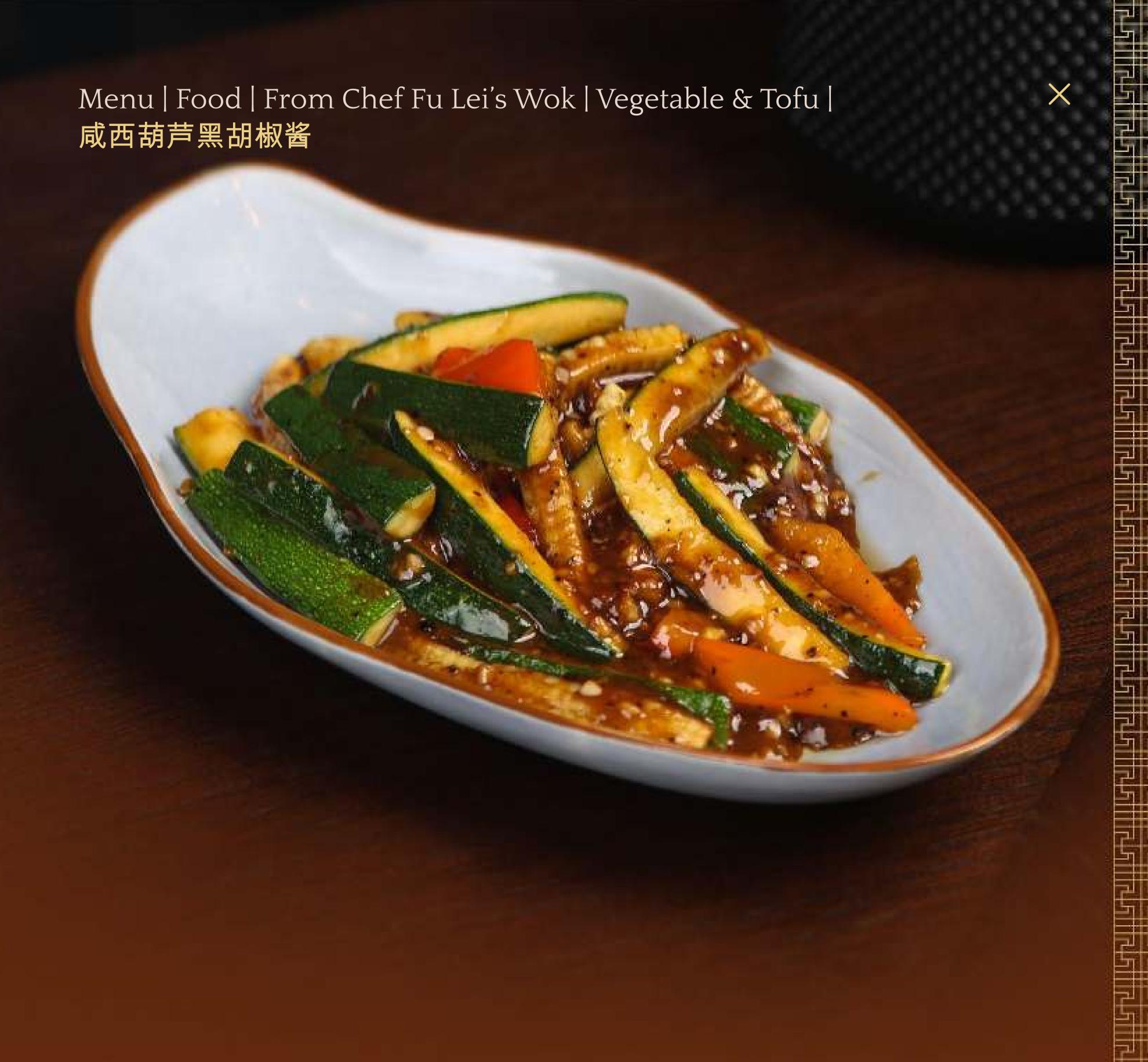






Gluten

Soybean



咸西葫芦黑胡椒酱

Salted zucchini, baby corn, black pepper sauce ₹588







Gluten Sesame

Soybean



黄油大蒜芦笋

Wok tossed asparagus, Shaoxing wine, garlic sauce ₹588



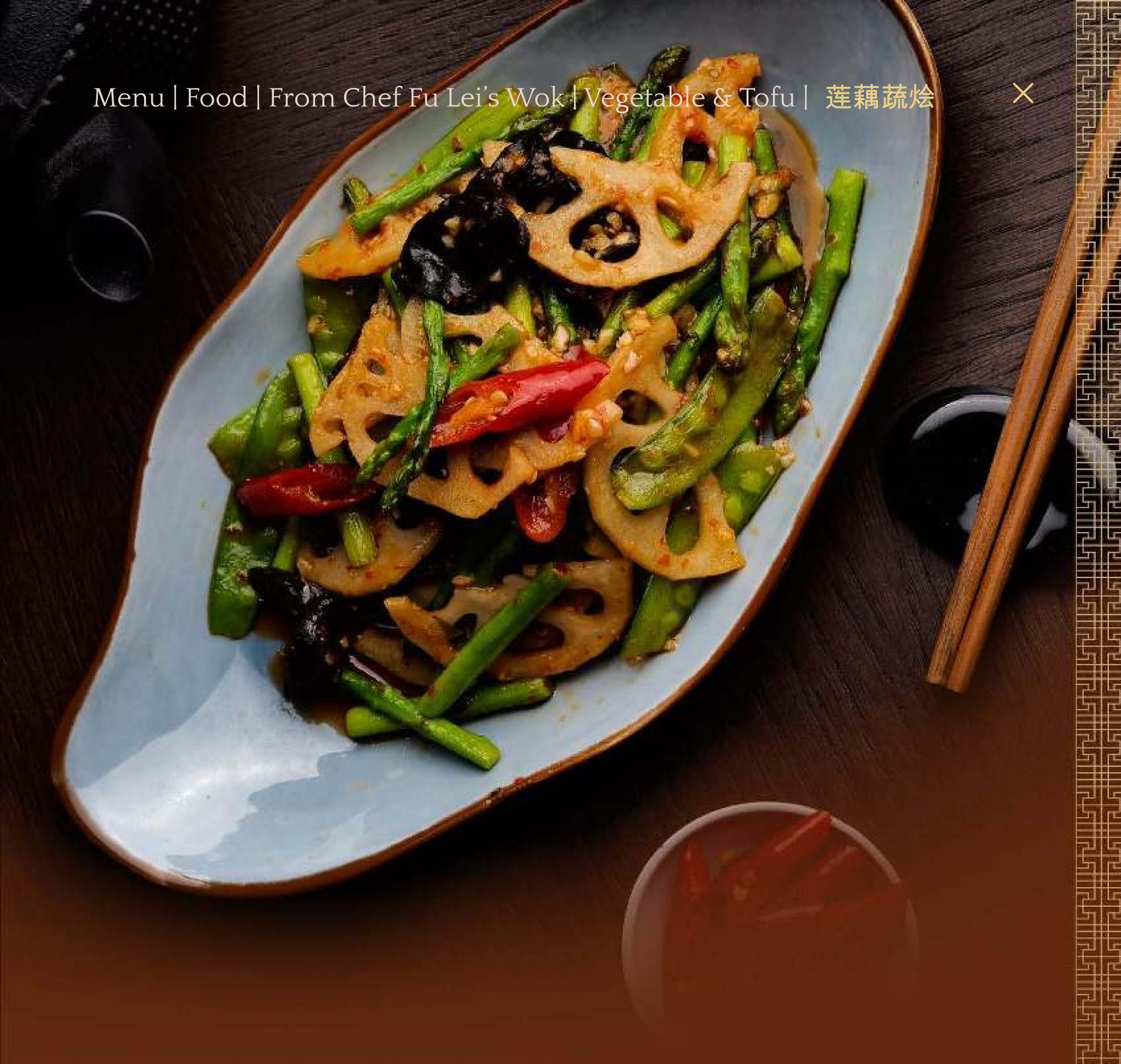




Gluten

Sesame

Soybean



莲藕蔬烩

Lotus root, preserved red chilli, black fungus, snow peas ₹588



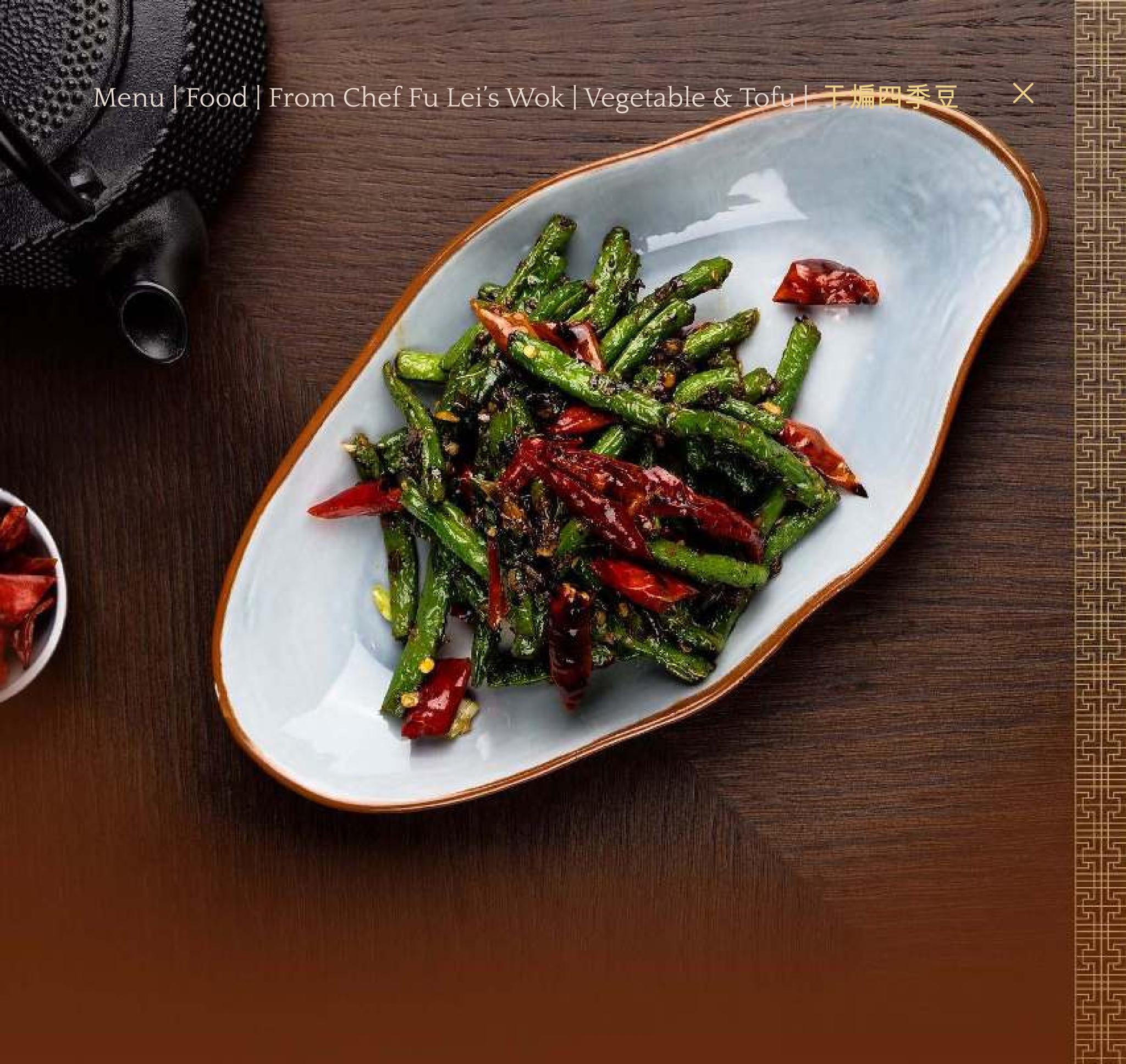




Gluten

Sesame Soy

Soybean



干煸四季豆

Wok tossed string bean, preserved mustard vegetable, light soy ₹588









Gluten Sesame

Soybean

Mustard

Menu | Food | From Chef Fu Lei's Wok | Vegetable & Tofu | 鱼香茄子煲



鱼香茄子煲

Tossed eggplant, pickled ginger, chilli bean, crushed spiced peanut ₹588









Gluten Sesame

Peanuts



海鲜

SEAFOOD

▲ 石锅豆豉鱼 🗸

Sizzling seabass, red onion, spicy black bean sauce

▲ 泡椒清蒸鱼 →

Australian steamed seabass, light soy, ginger, pickled chilli sauce

▲ 虾海鲜烩 🗾

Seabass, prawn, calamari, ginger, garlic, spicy Sichuan sauce

▲清蒸大虾

Steamed tiger prawn, chicken, enoki, garlic oil, shaoxing wine

▲ 灯笼大虾

Braised tiger prawn, Danglong chilli garlic sauce, claypot

▲ 海鲜酱龙虾 👤

Lobster, XO chilli, sweet pepper

△ 炒荷兰豆带子

Canadian scallop, snow peas, black truffle, oyster sauce

Vegetarian

√ Vegan

Non-Vegetarian

Spicy

Very Spicy



石锅豆豉鱼

Sizzling seabass, red onion, spicy black bean sauce ₹1288







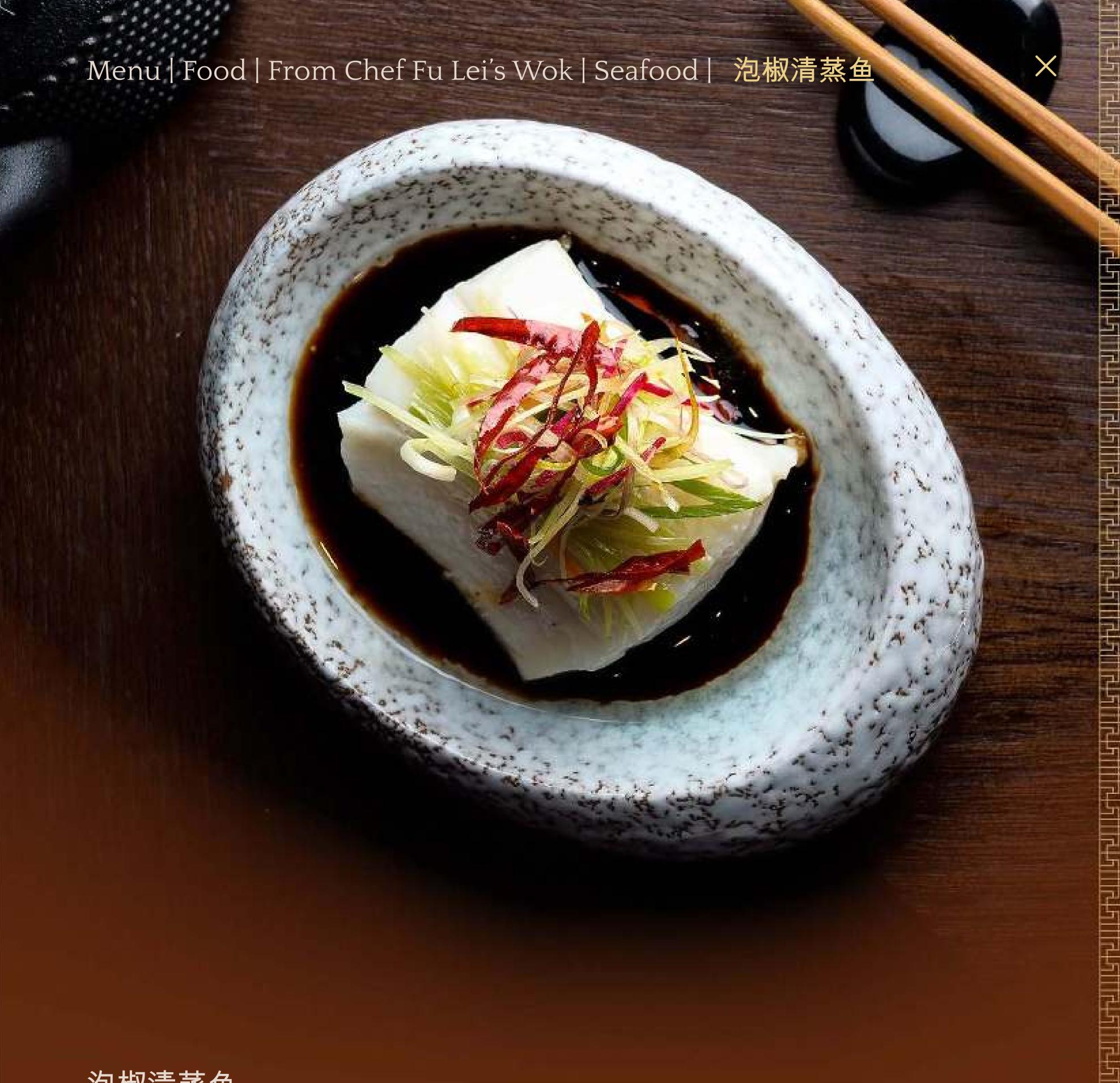






Gluten Sesame

Soybean Molluscs Fish



泡椒清蒸鱼

Australian steamed seabass, light soy, ginger, pickled chilli sauce ₹1788



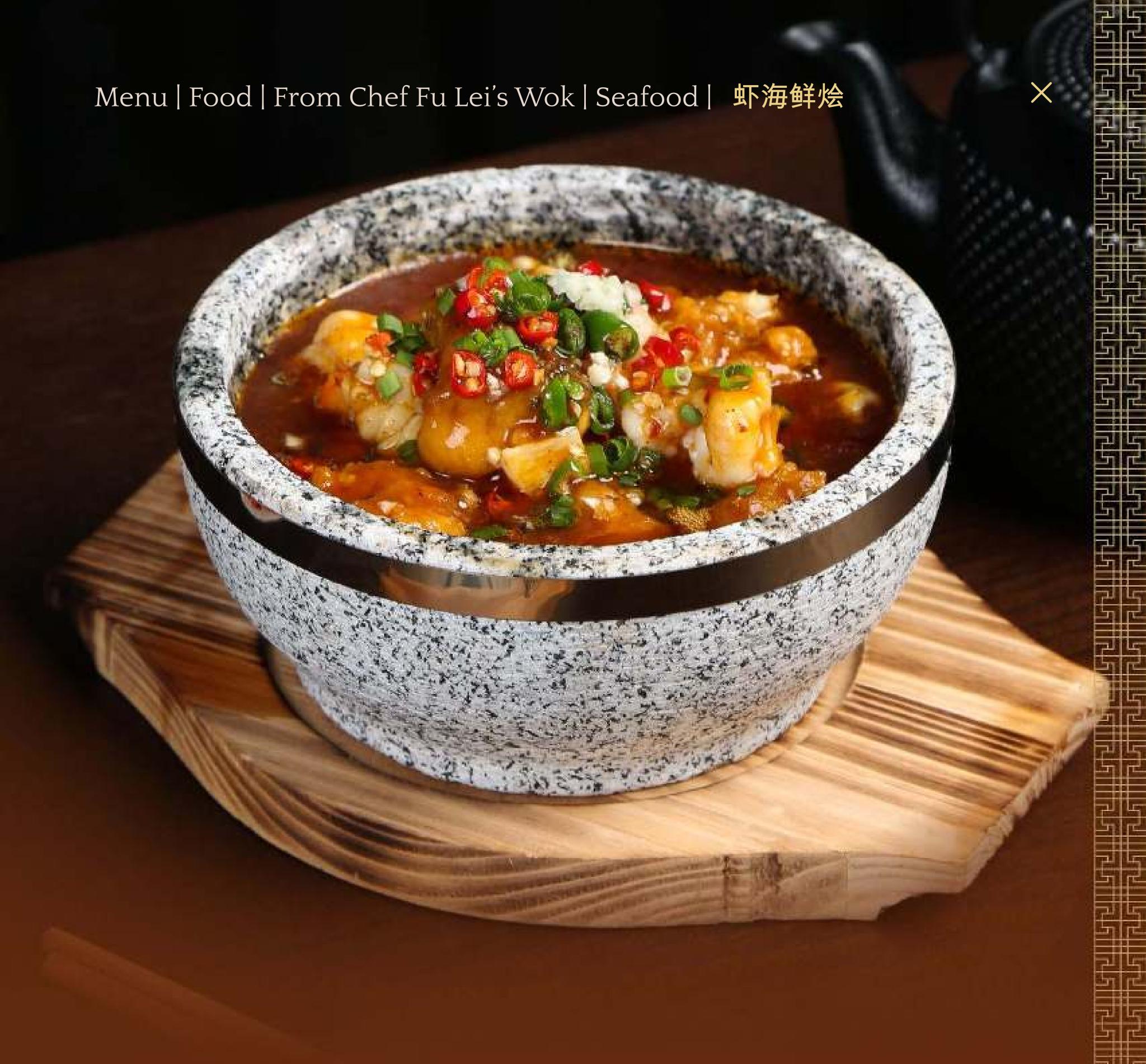






Gluten Sesame

Fish



虾海鲜烩

Seabass, prawn, calamari, ginger, garlic, spicy Sichuan sauce ₹1288









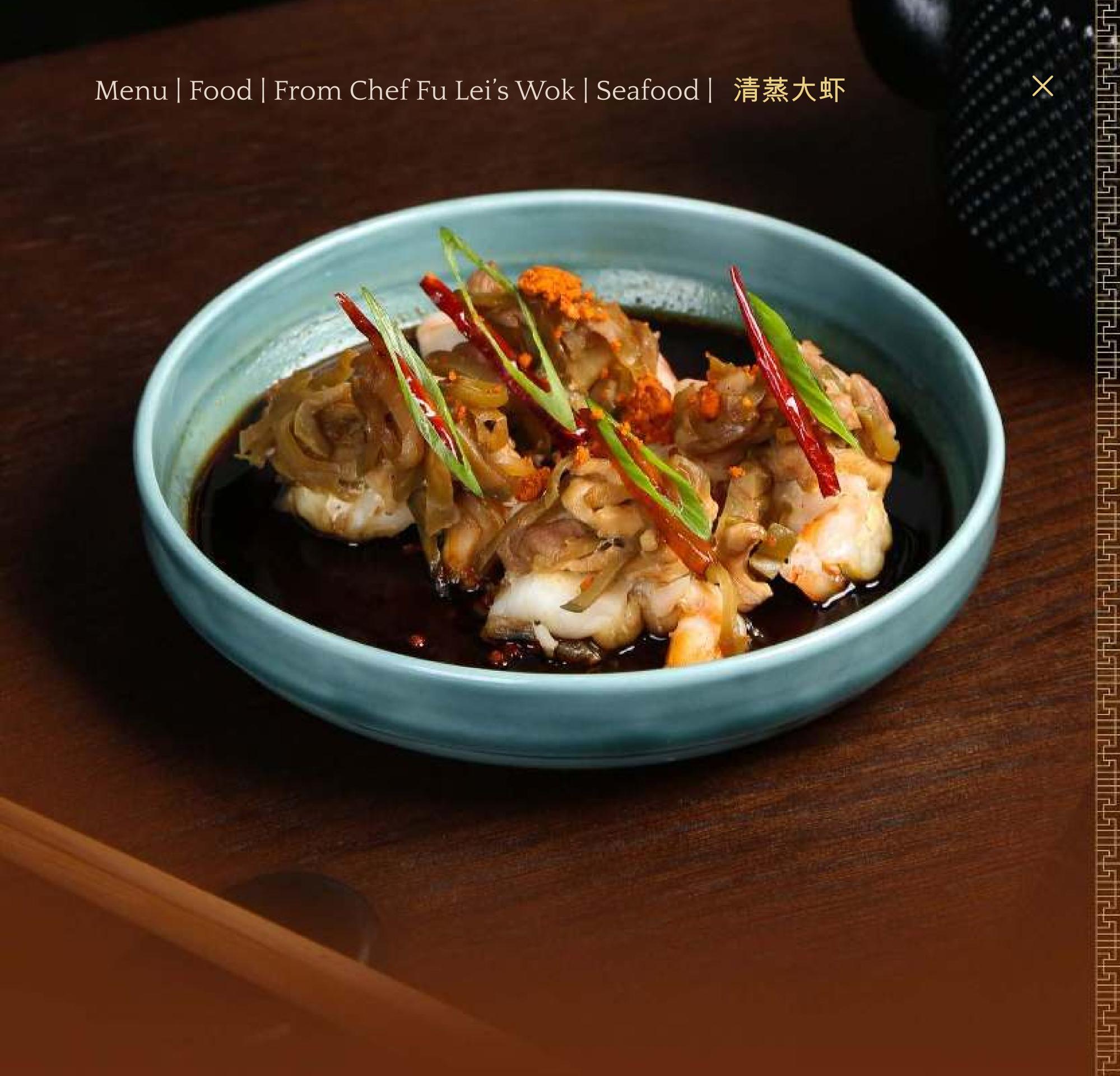




Gluten

Sesame

Soybean Molluscs Fish Crustaceans



清蒸大虾

Steamed tiger prawn, chicken, enoki, garlic oil, shaoxing wine ₹1288









Gluten

en Sesame

Soybean

Crustaceans



灯笼大虾

Braised tiger prawn, Danglong chilli garlic sauce, claypot ₹1288











Gluten S

Sesame

Soybean

Crustaceans

Milk



海鲜酱龙虾

Lobster, XO chilli, sweet pepper ₹2188



Gluten









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.



炒荷兰豆带子

Canadian scallop, snow peas, black truffle, oyster sauce ₹1988











Gluten Sesame Soybean Molluscs

Eggs



肉类

POULTRY & MEAT

▲ 宫保鸡丁 ✓

Kung pao chicken, roasted cashew nut, fried chilli

▲ 炒黑豆鸡

Tossed chicken, black bean, onion, bell pepper

▲ 黑椒酱炒鸡 👤

Wok tossed chicken, asparagus, onion, black pepper sauce

▲ 烟熏鸭胸

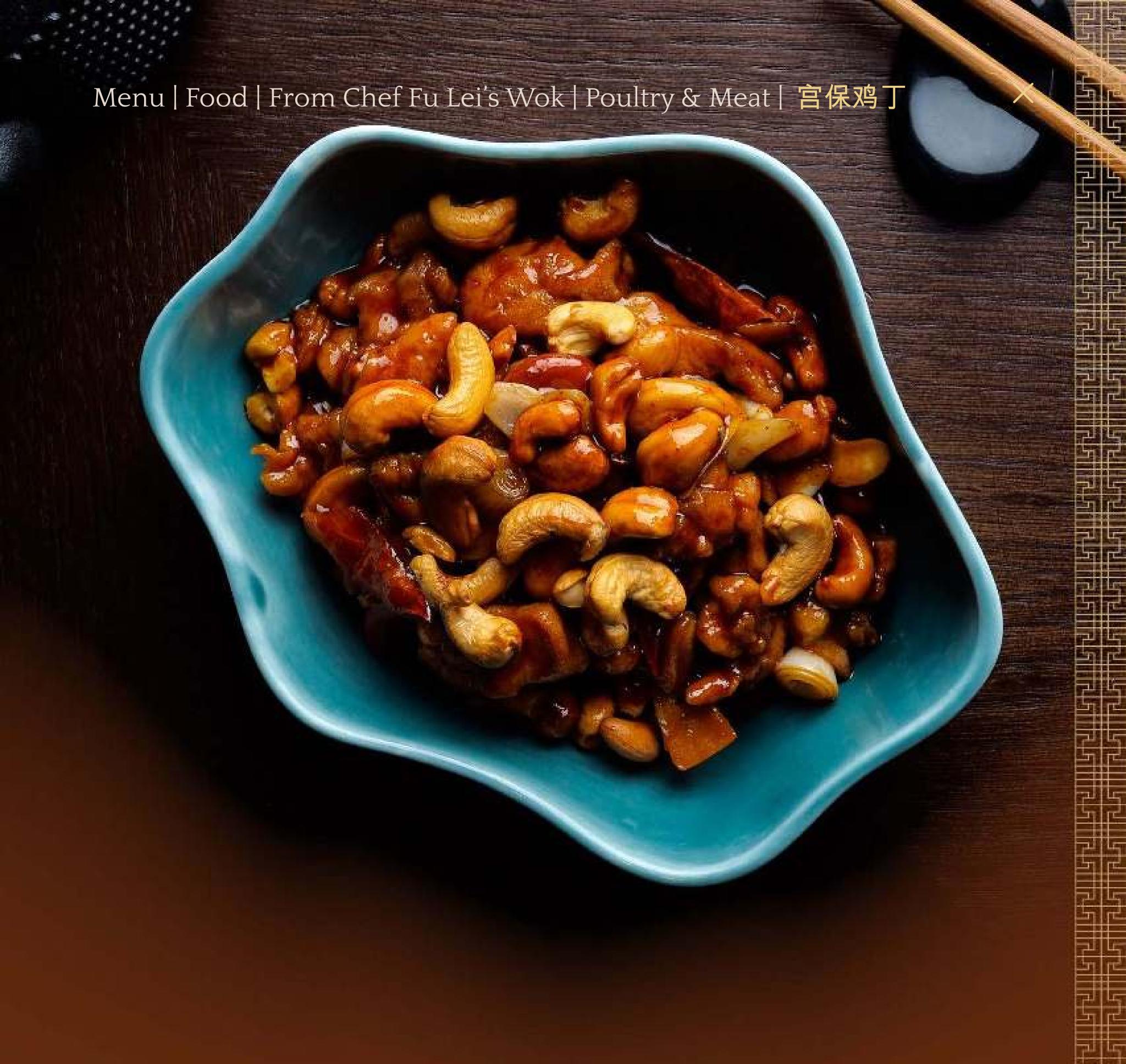
Smoked duck breast, asparagus, black pepper sauce

▲ 孜然羊肉 →

Sizzling New Zealand lamb, cumin, coriander, red onion

▲ 黑胡椒牛肉

Wok seared tenderloin, black pepper, shallot, asparagus



宫保鸡丁

Kung pao chicken, roasted cashew nut, fried chilli ₹688











Gluten Sesame

Soybean

oos 1

Nuts



炒黑豆鸡

Tossed chicken, black bean, onion, bell pepper ₹688



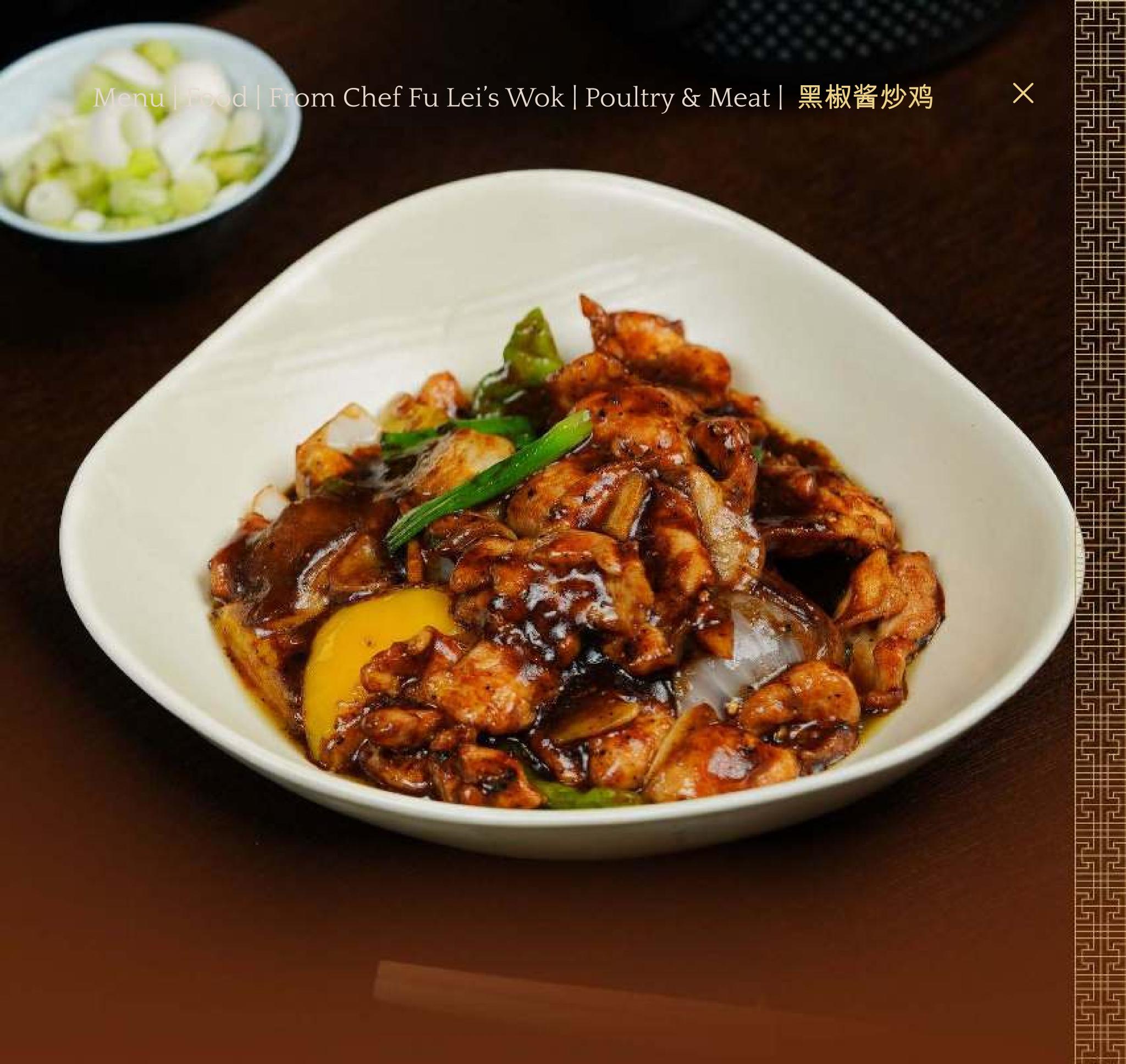






Gluten Sesame

Foos



黑椒酱炒鸡

Wok tossed chicken, asparagus, onion, black pepper sauce ₹688









Gluten Sesame

Soybean

Foos

X

烟熏鸭胸

Smoked duck breast, asparagus, black pepper sauce ₹888







Gluten

Sesame So

Soybean



孜然羊肉

Sizzling New Zealand lamb, cumin, coriander, red onion ₹988







Gluten Sesame

Soybean

Menu | Food | From Chef Fu Lei's Wok | Poultry & Meat | 黑胡椒牛肉



黑胡椒牛肉

Wok seared tenderloin, black pepper, shallot, asparagus ₹1188









Gluten

Sesame

Soybean

Molluscs



● ☑ 松露炒饭

Jasmine fried rice, assorted farm fresh mushroom, black truffle shaving

● ☑ 四川炒饭

Sichuan style fried rice, fresh chilli, garlic, black bean

● ☑ 蔬炒面

Wok tossed hakka noodle, broccoli, shimeji, spring onion

● 図 手拉乌冬面

Hand pulled udon noodle, carrot, bell pepper, onion

● 図 两面黄

Twice cooked crispy noodle, soy mushroom sauce, seasonal vegetable siu pork, prawn, egg

▲ 海鲜炒饭 →

XO fried rice, crabmeat, seasonal vegetable

麻衣尚书

"Ants climbing on tree" spicy sweet potato noodle, choice of

■ 図 蔬菜

Minced morel mushroom

▲ 鸡鸡肉

Minced chicken

猪肉

Minced pork







蔬菜炒饭

Jasmine fried rice, carrot, asparagus, bell pepper, baby corn ₹458









松露炒饭

Jasmine fried rice, assorted farm fresh mushroom, black truffle shaving ₹458









四川炒饭

Sichuan style fried rice, fresh chilli, garlic, black bean ₹458







蔬炒面

Wok tossed hakka noodle, broccoli, shimeji, spring onion ₹458

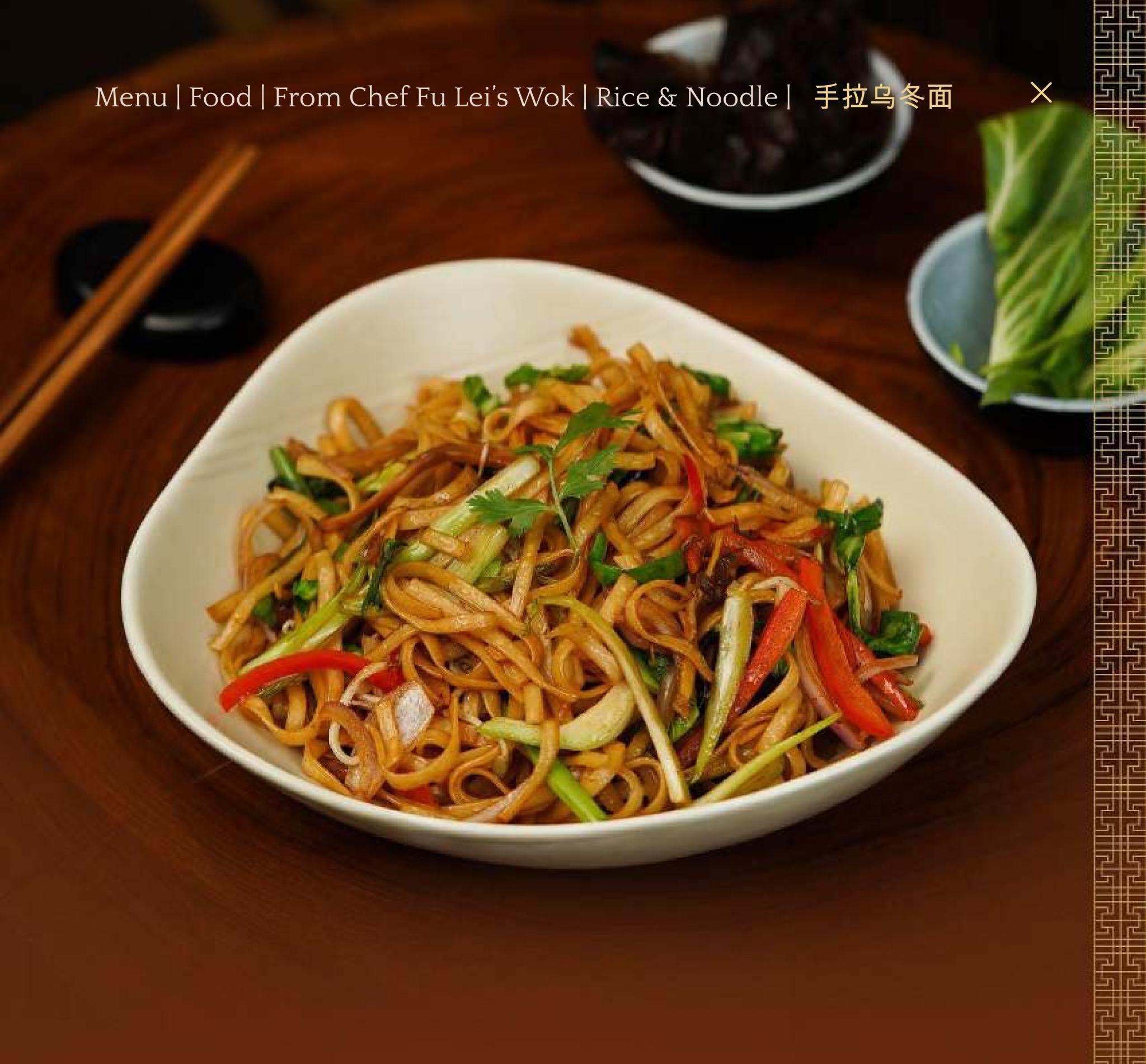






Gluten Sesame

Soybean



手拉乌冬面

Hand pulled udon noodle, carrot, bell pepper, onion ₹458







Gluten Sesame

Soybean



两面黄

Twice cooked crispy noodle, soy mushroom sauce, seasonal vegetable ₹458







Gluten Sesame

Soybean





揚州炒飯

"Yang zhou" mix fried rice, char siu pork, prawn, egg ₹588



Gluten











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.





海鲜炒饭

XO fried rice, crabmeat, seasonal vegetable ₹688



Gluten











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.



麻衣尚书

"Ants climbing on tree" spicy sweet potato noodle, choice of 蔬菜

Minced morel mushroom

₹588







Gluten

Sesame

Soybean



麻衣尚书

"Ants climbing on tree" spicy sweet potato noodle, choice of 鸡鸡肉

Minced chicken

₹688







Gluten

Sesame

Soybean



麻衣尚书

"Ants climbing on tree" spicy sweet potato noodle, choice of 猪肉

Minced pork

₹688







Gluten

Sesame

Soybean



CHOICE OF STOCK

● 図 酸番茄汤

Sour tomato

● 図 蔬菜汤





海鲜汤 Mix seafood





四川花椒羊肉汤 Meat, Sichuan pepper



CHOICE OF NOODLES

● 红薯面

Sweet potato noodles

● ☑ 绿豆粉

Mung bean noodles

Swipe for more >















Very Spicy





Sesame Mustard Molluscs Soybean Nuts Penuts Gluten Crustaceans 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.

CHOICE OF VEGETABLE

● ☑ 香菇

Shitake mushroom

●図杏鲍菇

King oyster mushroom

● 図 金针菇

Enoki mushroom

● 図 银耳

White fungus mushroom

■ 図 黑木耳

Black fungus mushroom

● 図 莲藕

Lotus root

● ☑ 西兰花

Broccoli

●図豆腐

Tofu

● 図 夏南瓜

Zucchini

●図油菜

Pok choy

Chinese cabbage

● ☑ 芦笋

Asparagus

CHOICE OF MEAT, POULTRY & SEAFOOD

鸡肉片

Chicken slice

▲ 滑羊肉

Slice lamb

▲ 鲈鱼

Seabass

▲ 鱿鱼

Squid

虾

Prawn

▲ 蟹棒

Crabstick

Swipe for more >

Vegetarian

√ Vegan

Non-Vegetarian

Spicy



Very Spicy

Gluten

























CHOICE OF SAUCE

● 芝麻酱



Sesame sauce



Mushroom sauce

大虾鱿鱼酱

Prawn, Squid sauce

蚝油

Oyster sauce



CHOICE OF HERB, SPICE 8 OIL

●図四川油

Sichuan oil

曹黑 🖭 🖃

Black vinegar

● ※ 辣椒油

Chili oil

●図芝麻油

Sesame oil

● ☑ 淡大豆

Light soy

●図酱油

Coriander

● 大蒜

Garlic

● 図 辣椒

chilli

VEGETARIAN - INR 1288 NON-VEGETARIAN - INR 1688

ADD ON LOBSTER - INR 600 SMOKED DUCK - INR 500 TENDERLOIN - INR 300 BACON - INR 300

Swipe for more >





Mustard













Soybean

Gluten



Sesame





Molluscs



Crustaceans











甜点

DESSERT

甜点 Tao-Fu Desserts 我们自制的冰淇淋和冰糕 Our Homemade Ice-Cream and Sorbet



甜点

TAO-FU DESSERTS

■ 松露炒饭

Bohai black forest Bohai cherry, chocolate mousse, black forest pastry, gold leaf

● 冰淇淋棒

TAO-FU Mag Sugar free chocolate, raspberry jelly, hazelnut rocher, berries

▲ 四川巧克力龙

TAO-FU dragon ball Gluten free - Passionfruit, Sichuan pepper chocolate ganache

▲ 四川巧克力龙

Ying Yang Bao Hot custard, orange sesame bao

▲ 抹茶提拉米苏

Matchamisu White chocolate, matcha tea tiramisu

▲ 香蕉船

Deconstructed banana split V-2.0 Cheese cake, toffee fritters, banana caramel ice cream



我们自制的冰淇淋和冰糕

OUR HOMEMADE ICE-CREAM AND SORBET

Raspberry Sichuan sorbet Matcha ₹ 288

₹ 288

Avocado, tender coconut (vegan) ₹ 288

Tahitian vanilla

₹ 288

Kuro Goma

₹ 288

Baileys (contains alcohol)

₹ 288











































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.



奶油包

Bohai black forest Bohai cherry, chocolate mousse, black forest pastry, gold leaf ₹458





Gluten



冰淇淋棒

TAO-FU Mag

Sugar free chocolate, raspberry jelly, hazelnut rocher, berries ₹458







Nuts



四川巧克力龙

TAO-FU dragon ball

Gluten free - Passionfruit, Sichuan pepper chocolate ganache

₹458







Milk Nuts

Eggs



陰陽包

Ying Yang bao Hot custard, orange sesame bao ₹458









Gluten Sesame

Egg

Eggs



抹茶提拉米苏

Matchamisu
White chocolate, matcha tea tiramisu
₹458







Gluten

n Milk

Eggs



香蕉船

Deconstructed banana split V–2.0

Cheese cake, toffee fritters, banana caramel ice cream

₹458







Gluten

n Milk

Eggs





The cocktails on the following pages are inspired by the twelve signs of the Chinese Zodiac.

Legend has it that these animals were chosen by the Jade Emperor himself

The Emperor called a meeting on the far side of a great river. Each of the animals in the Kingdom raced for a seat at the table.

Only twelve made it.



The ever-nocturnal Rat was the first to arrive at the great meeting. Quick thinking and ingenious, it scurried into the ear of the Ox, journeying with it across the river. As the diligent Ox reached the bank, the Rat jumped out and quickly ran to the Emperor, achieving its cardinal status.

Spontaneity and an insatiable need for adventure define the Rat. Absorb a bit of both with this one-of-a-kind mix.





The mighty Oxen are said to be descended from the yellow emperor. In the tale, it powered its way across the river - beaten only by the crafty Rat to first place. Qi Xi (literally 7th night) is a love story where the Ox in the night sky is separated from its love on the other side of the Milky Way.

However, once a year, on the seventh day of the seventh lunar month, magpies make a bridge so that they can be together for a brief moment.

Resilient, with an unbridled spirit this heady concoction is not one for the timid.



It was said that the White Tiger would only appear when the Emperor ruled with absolute virtue, or if there was peace throughout the world.

With a firm sense of authority the regal Tiger goes hard, when it comes to work. And play. Escape the mundane with this ambrosial fusion.

The shadows on the surface of the moon are said to resemble a Rabbit with a pestle and mortar. In Chinese folklore, it is often seen as a companion of the Moon goddess Chang'e, constantly creating the elixir of life for her.

Gentle and caring, the Rabbit is known as the prime healer of the Zodiac. Imbibe this fragrant concoction to rejuvenate the spirit and forget all earthly woes.



Awaken the beast. The symbol of the Dragon is brimful of imperial power. The founder of the Han dynasty Liu Bang claimed that he was conceived after his mother dreamt of a dragon.

The Dragon is the most powerful of all the zodiac signs. With a proclivity for theatre and illusion, they are always in search of flamboyance.



Chinese mythology says Nuwa, the original ancestor of the Chinese nation, had the body of a snake, a human head and the virtue of a divine being. She is the goddess who separates heaven from the earth, creating the Divine Land.

With a strong connect to spirituality; the Snake's refined and discreet personality creates an unexplained mystery around it. Tinge your everyday with a dose of intrigue.



The Horse is the traditional symbol of unwavering willpower in Chinese culture. Cheated by the Snake in the race to meet with the Jade Emperor, the Horse became slightly wary. But, its lively and generous personality makes it one of the most well - loved in the Zodiac.

Subtle sweetness combined with the slow burning allure of sparkling wine gives the imbiber an undeniable vitality and charm.





₹950

The Qilin is the name given to the Goat in the Chinese zodiac. It was known as a good omen appearing at the rise of a great leader, bringing good fortune to those born under the sign.

Under a soft and easy-going façade, the Goat has an ironclad will. Mental fortitude and unwavering endurance get them through many a crisis. Imbibe for liquid luck and an unmovable countenance.



One of the most fascinating Chinese myths, Sun Wukong is the handsome Monkey King. Blessed with strong intellect and extraordinary powers, he can defeat all the armies of heaven single-handedly.

Creativity and quick wit give the Monkey the ability to get out of any scrape. Find your inner prankster with this diverse selection of vibrant flavours.



Also called the August Rooster, the Fenghuang are mythical birds, which rule over all others. Like the Phoenix, the Fenghuang originated in the Sun and is said to only appear in places with utmost peace and happiness.

This distinct cocktail rules the roost with its bold flavours. Bring the heat with a sharp mandarin kick. Imbibers are gradually turned into a "Peking peacock", a condition of quick wit and irresistible charm.







ECLIPSE

Vodka | Rose tea & Tarragon cordial | Sparkling Wine Eclipse Black pepper tincture | Rose

₹950

According to lore, the dog Tiangu is the celestial being that eats the sun and moon to cause an eclipse. People prayed for his favour because his appearance could spell doom. Like Tiangu, this cocktail has a bite.

Based on the Dog's lucky flower – the Rose, this lush mix of florals and spice embodies the calm, yet fiery qualities of the sign.

Plagued by greed, Pigsy is an important character in the epic Chinese novel Journey to the West, wherein he is ultimately rewarded for his endeavours with unlimited leftovers.

₹950

Our homage to the Pig features bitter ginseng to stimulate the appetite, infused with acorns and apples, some of the Pig's favourite foods.



Bourbon whiskey, oolong tea, honey, kumquat, sweet vermouth, lemon juice

Orange Dragon

Rum, Campari, peach liqueur, jasmine tea, orange juice

Shadow

Vodka, earl grey tea, sweet vermouth, Sambuca, lemon juice Gin, absinthe, hibiscus tea, honey, lemon juice

Look at the Moon

Vodka, rose chamomile, lavender honey, pepper mint, aromatic bitter, lemon juice



Fresh and citrusy flavor, kumquat is a balance between bourbon and honey with the herbal touch of vermouth



It has a bitter sweet flavor with the note of peach liquor and the indestructible jasmine tea, sweet smell and the power of the drinks comes from the rum.



It is an earl grey tea, vodka based cocktail with the flavor of citrus and star anise.



This cocktail is a blazing sensation of herbs and the star anise with sweet vermouth which stabilize this artistic beverage.



It is a rose chamomile tea, vodka based cocktail with the flavor of floral, herbal, sweet and sour.







SBAGLIATO

Campari, sweet vermouth, prosecco

₹ 1150

It's bitter, fruity, and bubbly and makes the perfect aperitivo. If you're a fan of the classic Negroni cocktail you'll love this slightly less bitter and bubbly version.



Americano – an Italian aperitif cocktail that was discovered in the late 19th century by mixing camphor and red vermouth and soda. It's about as refreshing as a Campari cocktail can get, and the bittersweet taste will delight your palate.



Tart, dry and slightly bitter, but with just enough underlying sweetness to stroke the palate and make another sip so very desirable – a complex, bitter sweet taste sensation. Brilliant as an aperitif.

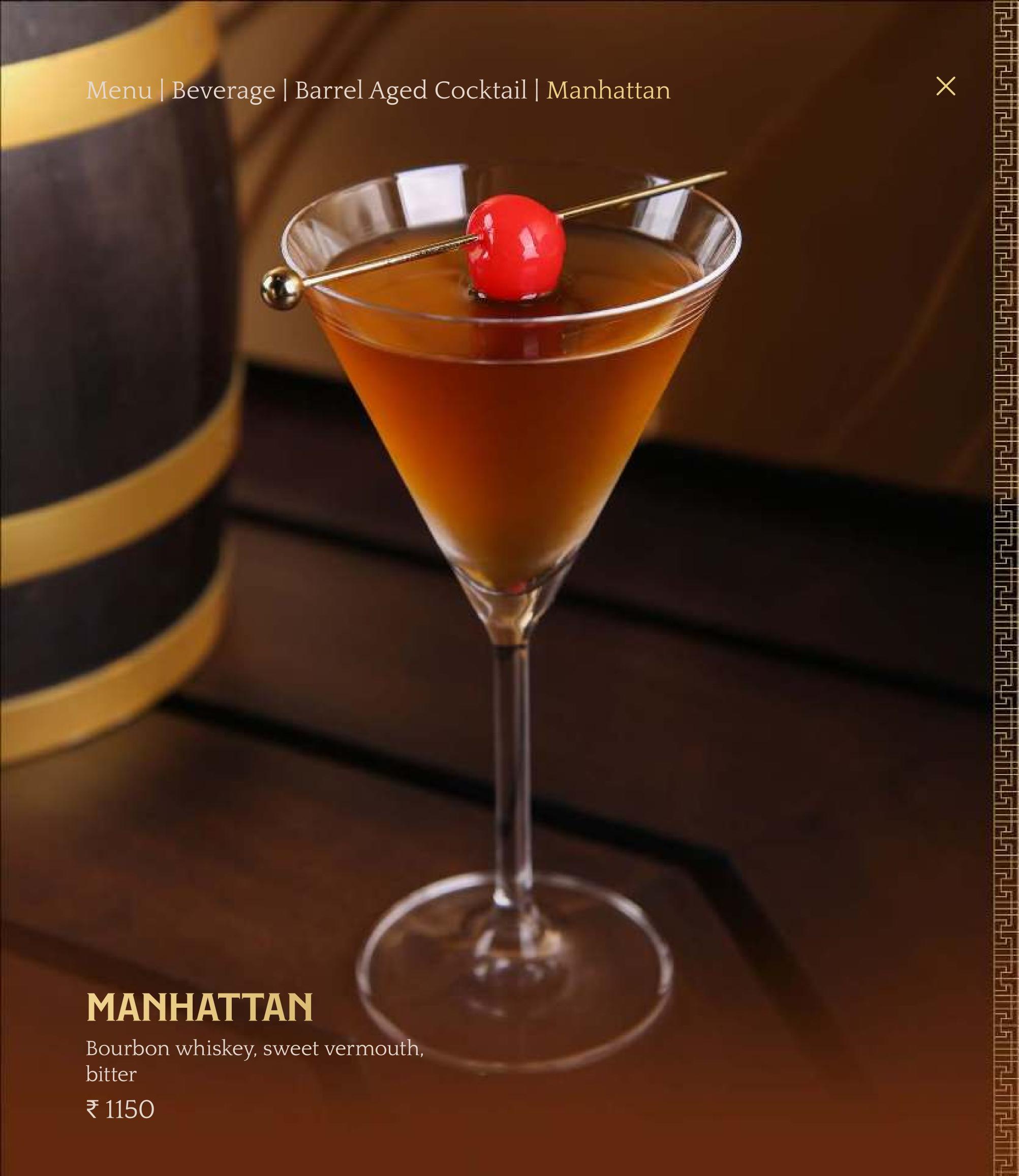


Spritzers combine the crisp taste of prosecco and the sweet tang of grapefruit, creating a unique bubbly drink. The combination is like a bubbly wine with a little more bite.



zesty orange and complex herbal scents.

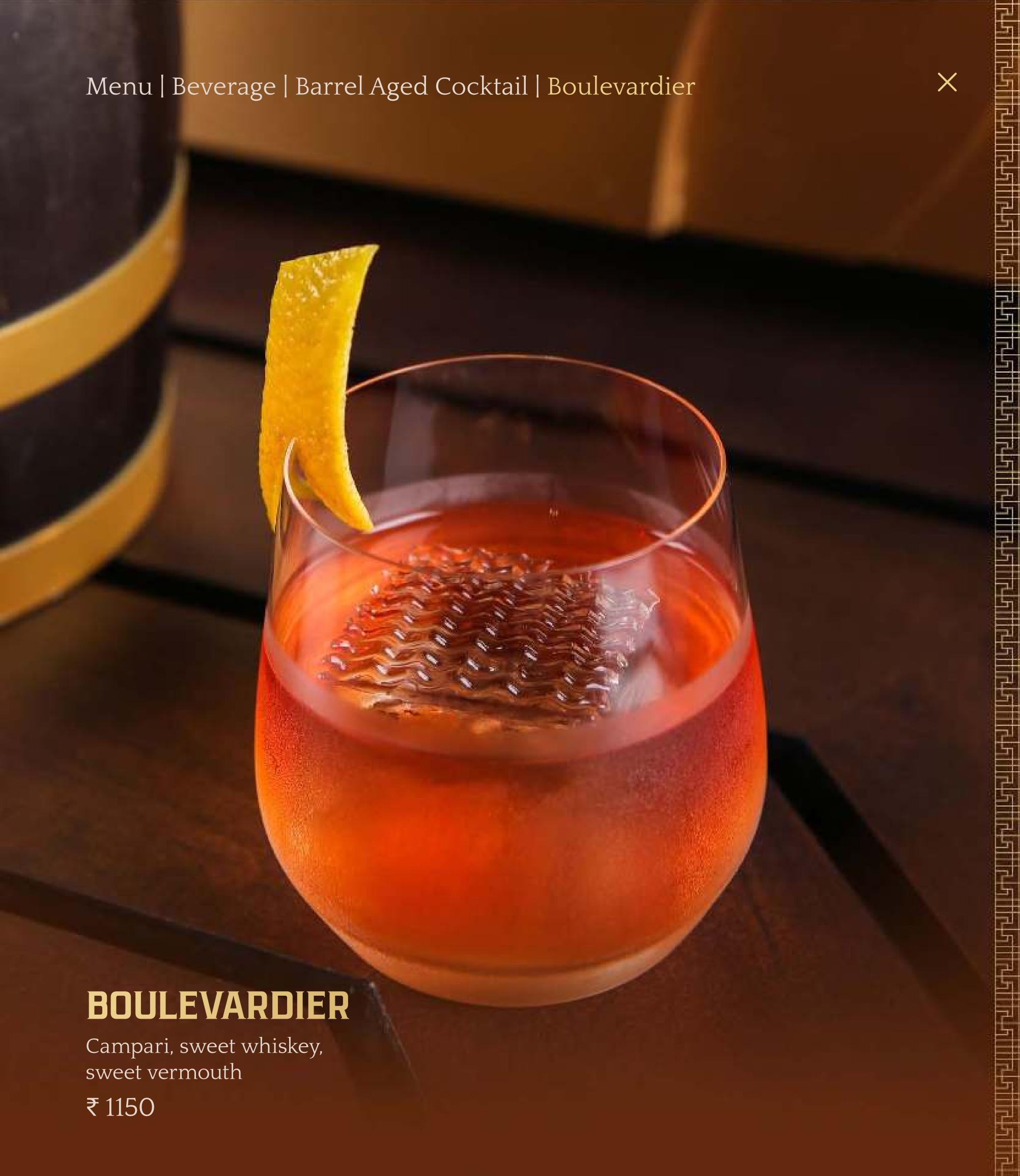




Fragrances of bourbon and oak waft up to your nose. The drink glows amber, with a delicate dewy sheen from the chill of ice from the cocktail shaker. A sip reveals rich oak and Smokey flavors, faint sweetness and a soft burn, but it's so smooth you can't believe you're drinking Bourbon.



This delicious gin, Campari and vermouth cocktail develops a smooth, deep flavor after being aged in an oak barrel for a month.



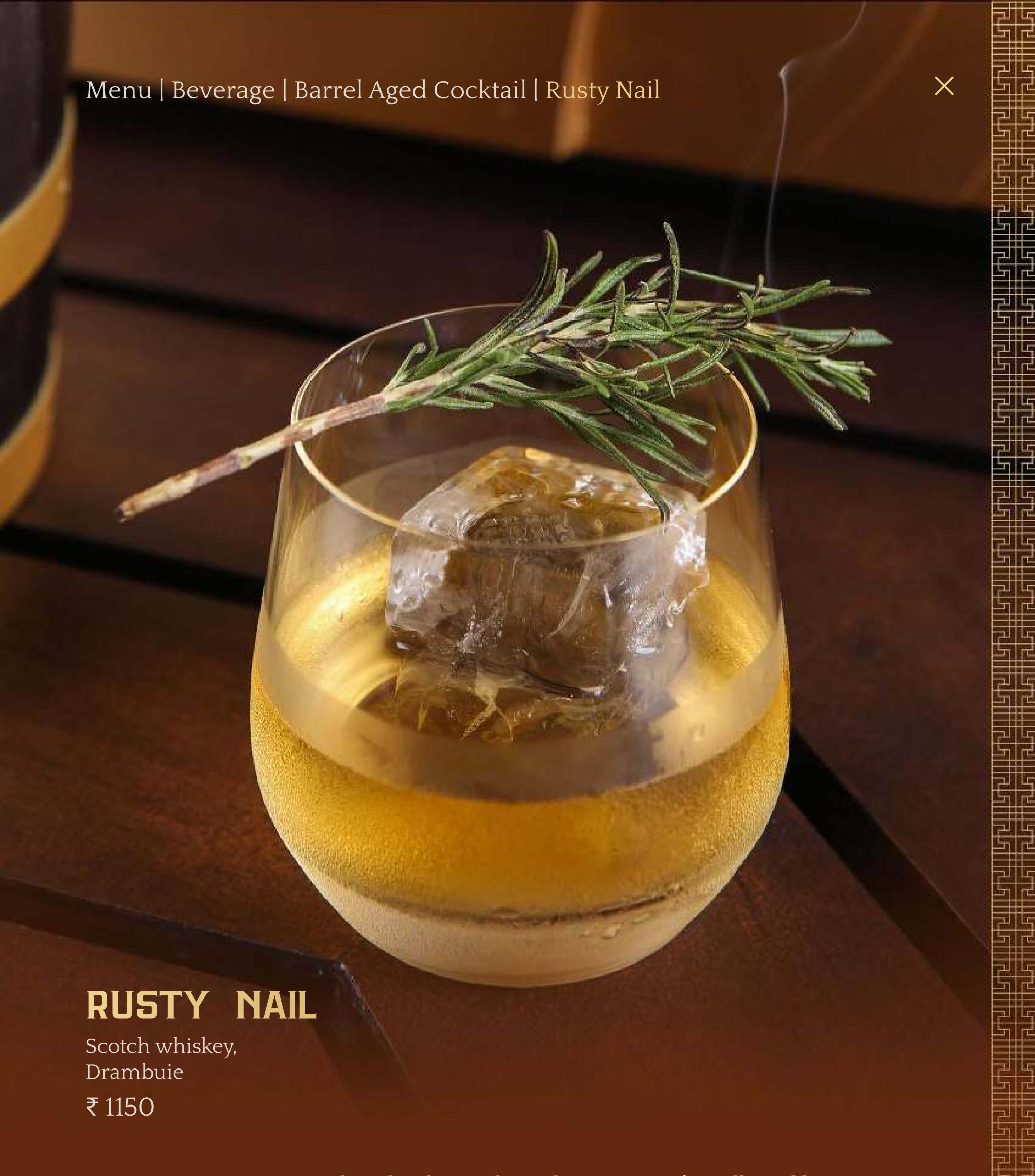
This rich, bitter classic evolves into a truly elegant sipper after spending a few weeks in oak. It provide a unique depth, smoothness, and complexity with subtle hints of oak, smoke, and vanilla.



Sharp citrus upfront, honey and vanilla oak mid and a long syrupy cognac cocktail vibe.



Aromas of clove, vanilla, anise and pepper. Subtle notes of candied spices and citrus. The big finish is smooth with hints of licorice.



Taste is anise, cinnamon, chocolate heavy throughout. Notes of vanilla and brown sugar on the mid-palate. Finishes with hints of, dark fruit and barrel.



CHAMPAGNE & SPARKLING WINE

Dom pérignon, France	₹45000	Chandon brut, India	₹7500
Maison veuve clicquot ponsardin, France	₹20500	Chandon rose, India	₹7500
Moot Standon imporial	₹ 10500	Bisol, belstar prosecco, Italy	₹7500
Moet & chandon, imperial brut, France	₹19500	Martini brut processo, Italy	₹7000
Collavini II grigio, spumante, friuli-venezia giulia, Italy	₹10000		

WINE BY THE GLASS

Chandon brut, India	₹1500	Martini brut processo, Italy	₹1400
---------------------	-------	------------------------------	-------

Swipe for more >



CHARDONNAY

Stag's leap wine cellars, Napa valley, U.S.A	₹18000	Vina caliterra chardonnay, Chile	₹6500
Christian moreau, Chablis, France	₹16000	Bodega norton collection, Argentina	₹6000
Domaine hamelin, Chablis, France	₹13500	Rawson's Retreat, chardonnay, Australia	₹6000
Maison louis jadot, pouilly- fuisse, Burgundy, France	₹9500	Le grand noir, chardonnay, France	₹5500
M.A.N family padstal, South Africa	₹7500		

SAUVIGNON BLANC

Saint clair family estate, Marlborough, New Zealand	₹13500	Zuccardi sauvignon blanc, Argentina	₹9100
Henri bourgeois, pouilly fume, France	₹11000	Thelema sutherland, South Africa	₹9000
Attitude, Loire valley, France	₹9500	Laroche sauvignon blanc, France	₹7500
Michel lynch, Bordeaux, France	₹9500		

Swipe for more >



RIESLING

Dr. Loosen riesling, Germany	₹7000	Dr. Schmitt riesling	₹6000
		qualitatswein rhein, Germany	

PINOT GRIGIO

Mannara grillo pinot grigio, Italy	₹7000	Principesco, pinot grigio, terre siciliane igt, Italy	₹6000
castello banfi le rime pinot grigio, Italy	₹6500		

BLENDED & OTHERS

Clarendelle blanc, sauvignon Blanc, semillion, Bordeaux, France,	₹13500	Infinitus gewurztraminar, France	₹5500
Marchesi di barolo gavi di gavi	₹9500	Torres vina sol, Spain	₹5500
DOCG, Italy	X3300	Torres vina esmeralda, Spain	₹5500
Erath pinot gris, U.S.A	₹8000		
Amelia park trellis semillon sauvignon blanc, Australia	₹8000		

Swipe for more >



WINE BY THE GLASS

Bodega norton coleccion sauvignon blanc, Argentina	₹1300	Principesco pinot grigio terre siciliane igt, Italy	₹1200
Le grand noir chardonnay, France	₹1300	Torres vina sol, Spain	₹1100
Dr. Schmitt riesling qualitatswein rhein, Germany	₹1200		



SHIRAZ

Geoff hardy, K1, Adelaide Hills, Australia	₹12500	Thelema, shiraz, South Africa	₹8500
M.A.N family syrah, South	₹8800	Yellow tail, shiraz, Australia	₹7500

CABERNET SAUVIGNON

Torres mas la plana, Spain	₹22500	Five's Reserve cabernet sauvigion, South Africa	₹6000
D'Arenberg the high trellis cabernet sauvignon mcLaren vale, Australia	₹9500	M.A.N family cabernet sauvignon, South Africa	₹5500
Santa Rita 120 cabernet sauvignon, Chile	₹6500	Le grand noir cabernet sauvignon, France	₹5500

MERLOT

Montes reserva merlot, Chile	₹7500	Vina tarapaca cosecha merlot, Chile	₹5500
Rawson's retreat merlot, Australia	₹6800		



NEBBIOLO

Antiche cantine dei marchesi di barolo barberesco, Piedmont, Italy	₹27600	SUOI, Barolo DOCG, Piedmont, Italy	₹22500
Pio cesare barbaresco, Piedmont, Italy	₹27500	Prunotto Barolo Piedmont, Italy	₹21500
Pio cesare barolo DOCG, Piedmont, Italy	₹25500		

SANGIOVESE

Tignanello, Italy	₹54500	Summus, Tuscany, Italy	₹18500
Bibi graetz soffocone di vincigliata , Tuscany, Italy	₹25000	Boscarelli rosso di montepulciano, Tuscany, Italy	₹12500
Il Poggione rosso di montalcino Tuscany, Italy	₹14000	Romitorio chianti senesi, Italy	₹9500

CORVINA

Tenuta sant antonio amarone	₹26500	Zonin amrone villa	₹25500
della valpolicella, Italy		valpolicella, Italy	



PINOT NOIR

Kendall-Jackson vintners	₹11200	Le Grand noir Pinot noir,	₹5500
reserve pinot noir, U.S.A		France	

BLENDED & OTHERS

Querciabella, camartina agricola Tuscany, Italy	₹37500	Gaja promis ca'marcanda merlot syrah, Italy	₹15500
Gaja sito moresco, Italy	₹34500	Rupert & Rothschild Stellenbosch, South Africa	₹11000
La brancaia Ilatraia, Tuscany, Italy	₹21500	La brancaia tre, Tuscany, Italy	₹10000
Boekenhoutskloof, the chocolate block, Franschhoek	₹24700	Fratelli sette, India	₹7000
Valley, South Africa		Torres sangre re toro, Spain	₹6500
Duckhorn paraduxx zinfandel, Napa Valley, U.S.A	₹21000	Infinitus cabernet tempranillo, Spain	₹5500
Pio cesare barbera'd alba, Italy	₹18000		

WINE BY THE GLASS

Yellow tail, shiraz, Australia	₹1500	Torres sangre re toro, S	pain ₹1200
Le Grand noir cabernet sauvignon, France	₹1400	Vina tarapaca consecha merlot, Chile	a ₹1200
Le Grand noir pinot noir, France	₹1400		Swipe for more >



APERITIF

Campari	₹500	Martini bianco	₹450
Aperol	₹500	Martini extra dry	₹450
Triple sec	₹550	Martini rosso	₹450



SINGLE MALT

Macallan 18 YO	₹9400	Glenmorangie quinta ruban	₹1450
Macallan 15 YO, double cask	₹7400	Glenlivet 15 YO	₹1400
Macallan 15 YO, triple cask	₹7200	Scapa orcadian skiren	₹1200
Longmorn 16 YO	₹4800	Caol Lla 12 YO	₹1200
Craigellachie 17 YO	₹2550	Laphroaig 10 YO	₹1200
Macallan 12 YO	₹2400	Glenmorangie original	₹1150
Glenfiddich 18 YO	₹2300	Singleton 12 YO	₹950
Glenlivet 18 YO	₹2200	Talisker 10 YO	₹950
Singleton 18 YO	₹2200	Caol ila 12 YO	₹900
Balviene 14 YO	₹1900	Ardmore highland	₹900
Wolfburn	₹1750	Bowmore	₹900
Springbank 10YO	₹1700	Glenlivet 12 YO	₹850
Glenmorangie nector d'or	₹1650		



BLENDED SCOTCH

Chivas Regal 25 YO	₹4800	Chivas Regal XV	₹950
JW Blue Label	₹3400	JW White Walker	₹900
Royal Salute	₹2800	JW Double Black	₹850
J W X.R xtra royal	₹1600	JW Black Label	₹850
JW Platinum Label	₹1500	Chivas Regal 12 YO	₹800
Ballantine's 17 YO	₹1400	Lauder's	₹550
Chivas Regal 18 YO	₹1350	Parker's	₹550
J.W. Gold Label	₹1200	J&B Rare	₹550

INDIAN SINGLE MALT

Amrut Peated	₹1100	Paul John Bold	₹750
Amrut Fusion	₹950	Paul John Brilliance	₹600
Paul John Edited	₹850		



INTERNATIONAL WHISKY

Hibiki	₹2500	Gentleman Jack	₹900
Yamazaki	₹1950	Jack Daniel's honey	₹800
Jack Daniel's Silver Barrel Select	₹1300	Jack Daniel's	₹750
Woodford Reserve	₹1100	Jim Beam Black	₹750
Maker's Mark	₹1100	Jameson	₹550
Santori Toki	₹950	Jim Beam	₹550

GIN

Bathtub	₹1400	Tanqueray 10	₹800
Cotswolds	₹1300	Bombay Sapphire	₹800
Sip Smith	₹1200	Doja	₹750
Hendrick's	₹1200	Tanqueray	₹650
Monkey 47	₹1150	Stranger & Sons	₹600
Roku	₹950		



TEQUILA

Patron Silver	₹1500	Camino silver	₹600
Don Angel	₹600		

RUM

El Doroda 12 YO	₹1200	Bacardi Anejo Cuatro Aged 4 YO	₹700
Bacardi Gold Aged 10 YO	₹950	Bacardi White	₹500
Bacardi Reserva Ocho	₹800		
Aged 8 YO		Old Monk	₹450



VODKA

Roberto Cavalli	₹1100	Beluga Silver	₹900
Absolute Elyx	₹950	Grey Goose	₹800
Ciroc	₹950	Ciroc Coconut	₹750
Belvedere	₹900	Absolute Blue	₹550

COGNAC

Hennessy XO	₹5000	Hennessy VSOP	₹1800
Martell XO	₹2500	Martell VSOP	₹1000



LIQUEUR5

Absinthe	₹800	Bailey's Irish Cream	₹550
Jagermeister	₹750	Amarula Cream	₹550
Creme De Café	₹600	Fernet Branca	₹550
Kahlua	₹600		



BEER

Corona Extra	₹725	Budweiser	₹525
Hoegaarden	₹725	Heineken	₹500
Carlsberg	₹600	Kingfisher Ultra	₹450
Bira 91 Blonde	₹550	Kingfisher Premium	₹400
Bira 91 White	₹550		



NON ALCOHOLIC COCKTAILS

Fresh and Fruity	₹450	Kaffir lime ginger honey lemonade	₹450
Lychee lemonade	₹450		
		Spicy mango delight	₹450



AERATED BEVERAGE, WATER & OTHERS

Red Bull	₹300	Aerated Beverages	₹200
Fresh Lime soda/Water	₹200	Himalayan Still	₹400
Espresso	₹250	Himalayan Sparkling	₹400
Cappuccino	₹250		