

# Bistro

featuring a grand selection of new world,  
classic and contemporary cocktails  
an extensive selection of spirits & liqueurs

# Bistro refreshers

<b>Gingerly fizz</b> Beefeater, fresh coriander, mint, ginger, Marie Brizard triple sec, apple juice, ginger ale	425	<b>Strangler</b> Homegrown chilli infused vodka, cranberry juice mango nectar	400
<b>Paul John tamarind sour</b> Paul John single malt, tamarind puree, ginger ale	425	<b>Maria Mogache</b> Cazulo coconut feni, coconut water, fresh pineapple juice.	400
<b>Sweet swizzle</b> Beefeater, Armada spiced liqueur, tonic, lime, lemongrass	400	<b>Plum basiltini</b> Absolut, triple sec, fresh plum, basil, jalapeno	400
<b>Twisted lager</b> Local kings beer, coriander, lime, sugar, sprite	400	<b>Lavender aloe margarita</b> Cazulo coconut feni, Don Angel, Marie Brizard triple sec, lavender syrup, aloe puree	400

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# Dessert bar

## Muddy water

Absolut, Baileys, Kahlua, fresh cream,  
chocolate chips, cashew biscotti

300

## Espresso martini

Kahlúa, Absolut, baba budangiri espresso,  
hazelnut syrup, cream

300

## After dark crush

Bacardi Black, Malibu, coconut milk,  
homemade demerara sugar syrup, brandy snaps

300

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## Aperitif

Campari	200
Aperol	200
Martini Bianco	150
Martini Rosso	150
Martini Extra Dry	150
Ricard	150

## Feni

Cazulo Premium cashew feni	125
Cazulo Premium coconut feni	125
Big Boss cashew feni	90
Big Boss coconut feni	90

## Vodka

Kamasutra *	500
EdHardy *	500
Crystal Head *	425
Ciroc	315
Belvedere	315
Grey Goose	295
Vincent Van Gogh	250
Pinky	250
42 Below	200
Absolut	200
Skyy	175
Stolichnaya	150
Smirnoff	150
[Red & Orange]	

## Gin

Tanqueray 10	300
Bombay sapphire	225
Tanqueray	175
Beefeater	175
Gordon's	175

## Rum

Mount Gay Extra Old *	325
Mount Gay Eclipse *	300
Malibu	200
Captain Morgan	150
Bacardi Carta Blanca	150
Bacardi Black	150
Old Monk	100

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## Beer

Corona	350
Bira white	185
Bira Blonde	170
Heineken	150
Kingfisher Ultra	150
Kingfisher premium	115
King's	100

## Brandy

St. Remy	275
Mansion house	125

## Sherry

Harvey's Bristol Cream	425
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## Cognac

Remy Martin Louis XIII XO *	6000
Remy Martin XO *	1000
Hennessy XO *	900
Martell VSOP	400
Martell VS	325

## Tequila

Sierra reposado	200
Jose Cuervo silver / gold	200

## Liqueurs

Café Patron	300
Jegemeister	300
Archers peach schnapps	195
Bols blue curacao	195
Drambuie	195
Kahlua	195
Sambuca	195
Marie Brizard	
crème de peppermint	195
Armada spiced	195
Baileys	195
Midori	195

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# Scotch whisky

King George V *	2350	Johnnie Walker Black label	275	Vat 69	175
Johnnie Walker Blue label *	900	Whyte & Mackay 13 years	250	Blender's Pride	150
Johnnie Walker Gold label *	450	Teacher's 50	250	Signature	150
Johnnie Walker Green label*	350	J & B Rare	225	Royal Challenge	150
Johnnie Walker Double black	300	Johnnie Walker Red label	200	Antiquity Blue	150
Whyte & Mackay 19 years	300	Black Dog 12 years	195		
Chivas Regal 12 years	275	Teacher's Regular	195		

# International whiskey

Jack Daniel's Old no. 7	300
Jameson	250
Jim Beam White	195

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# Single malt whisky

Glenfiddich *	2500	Glenlivet *	700	Oban *	425
thirty years		eighteen years		fourteen years	
Balvenie *	1000	Balvenie *	600	Glenmorangie *	425
twenty one years		twelve years		ten years	
Glenfiddich *	800	Lagavulin *	600	Dalwhinnie *	425
twenty one years		sixteen years		fifteen years	
Talisker *	750	Glenlivet *	450	Caol Ila *	425
eighteen years		fifteen years		twelve years	
Glenfiddich*	700	Glenfiddich *	450	Talisker *	425
eighteen years		fifteen years		ten years	

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# Single malt whisky

<b>Glenkinchie</b> twelve years	375	<b>Glenlivet</b> twelve years	350
<b>Cragganmore</b> twelve years	375	<b>Clynelish</b> fourteen year	350
<b>Isle of Jura</b> thirteen years	350	<b>Glenfiddich</b> twelve years	350
<b>Aberfeldy</b> twelve years	350	<b>Paul John Edited</b> Award Winning Goan Single Malt at world whisky masters 2017	300

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# Non alcoholic selection

Lavender collins	200	Fruit swirl	200	Perrier	225
Lavender syrup, lime juice, sugar, soda		Pineapple juice, fanta, fresh ginger, orange slice		Red bull	220
Berrylini	200	Litchi berry	200	Fresh juice	200
Berry compote, lime, sugar, soda, lemongrass		Litchi juice, cranberry juice, lime, soda		Ginger ale	125
Milky bay	200			Tonic water	125
Milk, espresso, caramel, chocolate chips				Selection of soft beverages (coke, sprite, fanta, diet coke, soda)	85
Coriander splash	200			Mineral water	60
Pineapple juice, fresh coriander, ginger ale					

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# Non alcoholic selection

Homemade ginger ale 175  
Guava lime / strawberry  
lemon cardamom / classic

Selection of iced teas 175  
Pineapple mint / rose scented /  
green tea / mango lime

Selection of iced coffees 225  
Classic / coconut

Selection of milkshakes 225  
Chocolate / vanilla /  
strawberry banana / banana

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# Teas

Earl Grey	175
English Breakfast	175
Masala	175
Ginger	175
Peppermint	175
Chamomile	175

# Coffees

Cappuccino	200
Café latte	200
Ristretto	175
Espresso	175
Double Espresso	175
Macchiato	175
Americano	175
Café Mocha	175

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INITIATION	COMFORT
<ul style="list-style-type: none"> <li>● <b>Turkish mezze</b> 525 Hummus, haydari, patlican saltasi, marinated olives, warm Turkish bread</li> <li>● <b>Burrata</b> 525 Lavender honey glazed heirloom tomatoes, shaved zucchini, micro basil, vino cotto</li> <li>● <b>Greek feta and organic beetroot two ways</b> 495 Roasted baby beetroot, smoked beetroot gel, candied walnut, garden petite herbs, gorgonzola mousse</li> <li>● <b>Salad Bistro</b> 495 Mesclun green, crisp garden vegetables, parmesan shavings, pine nuts, raspberry vinaigrette</li> <li>● <b>Double smoked Atlantic salmon</b> 575 Salmon rilletes, classic condiments</li> <li>● <b>24-hour slow-cooked crispy pork belly and pan seared scallop</b> 675 Granny smith apple puree, cinnamon hash, ginger emulsion, pommery maple glaze</li> <li>● <b>Onion reggiano soup</b> 495 Mascarpone, truffle oil</li> <li>● <b>Lemongrass perfumed chicken broth</b> 495 Borlotti beans, chicken tortellini</li> </ul>	<ul style="list-style-type: none"> <li>● <b>Whole wheat burger</b> 575 Vegetable patty, spinach, mushroom, roasted bell pepper, parmesan</li> <li>● <b>Melted margherita</b> 575 Focaccia, cheese, homemade tomato sauce, basil</li> <li>● <b>Bistro green club</b> 575 Lettuce, asparagus, avocado, aubergine, zucchini, Asian pesto, feta</li> <li>● <b>Chicken quinoa burger</b> 595 Chicken patty filled with emmental, olive tapenade, romain hearts, grilled mushrooms, fried egg</li> <li>● <b>Bistro non-vegetarian club</b> 625 Parma crisp, porcini crusted chicken, quail eggs, pesto marinated tomatoes, cheddar</li> <li>● <b>Open beef steak panini</b> 625 Emmental cheese, caramelized red onion, mushroom, mustard mayonnaise</li> </ul>
FROM THE CHEF'S SOUL	MAINS
<ul style="list-style-type: none"> <li>● <b>Tapas platter</b> 845 Panko crumbed olive, manchego croquet, zucchini roll, brine tomatoes, chickpea stuffed eggplant, grilled mushroom, roasted bell pepper, romesco dip</li> <li>● <b>Grilled sea food platter</b> 1195 Selection of local sea food, garlic, basil emulsion</li> </ul>	<ul style="list-style-type: none"> <li>● <b>Grilled halloumi and Mediterranean vegetables</b> 775 Arugula, kalamata olive, tomato, cilantro aioli</li> <li>● <b>Lemon smeared crispy skin sea bass</b> 895 Warm citrus chawali, caper emulsion, angled luffa chips</li> <li>● <b>Pancetta rolled chicken breast</b> 845 Scamorza, potato persillade, wilted amaranth, star anise jus, sun dried tomato</li> <li>● <b>Garcinia, cashewnut crusted lamb loin</b> 945 Goan chorizo mash, broccoli, organic preserved lemon, anchovy jus</li> </ul>
PASTA AND RISOTTO	CONCLUSION
<ul style="list-style-type: none"> <li>● <b>Pecorino, spinach ricotta tortellini</b> 725 Noisette butter, mushroom, cauliflower saffron sabayon</li> <li>● <b>Wild mushroom risotto</b> 745 Local red rice, porcini, shaved parmesan, home grown micro greens</li> <li>● <b>Spaghetti bolognese</b> 745 Minced prime beef, fresh parsley, olive oil</li> <li>● <b>Lobster risotto</b> 845 Carnaroli rice, lobster bisque, borlotti beans, citrus mascarpone</li> </ul>	<ul style="list-style-type: none"> <li>● <b>Baklava</b> 495 Rose petal ice cream, filo pastry, mixed nuts</li> <li>● <b>Baked bebinca cheese cake</b> 495 Coconut coulis</li> <li>● <b>Alle belle</b> 445 Goan jaggery pancake homemade cardamom saffron ice cream, dodol tart</li> <li>● <b>Feni crème brulee</b> 475 Cashewnut tulip</li> <li>● <b>Bitter chocolate cremeux</b> 475 White chocolate, pistachio crisp</li> <li>● <b>Choice of homemade ice cream and sorbet</b> 475</li> </ul>
PIZZA	
<ul style="list-style-type: none"> <li>● <b>Smoky double cheese</b> 725 Basil pesto, cheese fondue, cornichon, pearl onion, jalapeno, parmesan</li> <li>● <b>Malakoff</b> 645 Panko crumb fried mixed cheese, plum jelly, fresh ricotta, garden petit herbs</li> <li>● <b>Duck confit</b> 725 Star anise, coriander crust crispy skin duck, caramelized granny smith, Buffalo mozzarella</li> <li>● <b>Lavazza flavored 8 hour sous vide lamb</b> 745 Artichoke, goat cheese, mushroom, grilled fig, arugula, roasted pine nut</li> <li>● <b>Calzone</b> 725 Ham, ricotta, bocconcini, poached egg, anchovy fillet, tomato</li> </ul>	