



IN ROOM DINING



ASIAN MENU

STARTERS

PRAWN SPRING ROLL	325
■ VEGETABLE SPRING ROLL	275
THAI CHICKEN SATAY	350
Served with peanut sauce	
■ VEGETABLE SAMOSA	250
CRISPY FRIED PRAWNS	425
Served with srisacha sauce	
ROLL SPICY HOLY BASIL CHICKEN	325
Tortilla wrap spicy holy basil chicken and cheese with sriracha sauce	

SOUPS

VEGETABLE AND TOFU SOUP	275
TOM YUM PRAWNS (SPICY/NON SPICY)	450
TOM KHA CHICKEN	375
Tom yum soup with coconut milk	
CLEAR TOM YUM PRAWNS	425
NOODLE SOUP CHICKEN, BEEF OR PORK	350
Small rice noodle and bean sprout, kale	

SALADS

PAPAYA SALAD (Spicy / Nonspicy)	275
VERMICELLI SALAD	
Pork / Chicken	275
Shrimp	350

SIDES

■ STEAMED RICE	85
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DESSERTS

■ MANGO STICKY RICE	275
■ FRESH FRUITS	200

MAIN COURSE – THAI

■ FRIED RICE	
CHICKEN, PORK, or TOFU	275
BEEF, PRAWNS	350
SPICY HOLY BASIL	
CHICKEN, PORK, or TOFU	275
BEEF, PRAWNS	400
THAI CURRY WITH STEAMED RICE	
GREEN OR RED CURRY	
CHICKEN, PORK, or TOFU	400
BEEF, PRAWNS	475
PAD THAI	
CHICKEN	325
PRAWNS	400
STIR FRIED FLAT NOODLES	
CHICKEN, PORK, or TOFU	375
BEEF, PRAWNS	400
STIR FRIED VEGETABLE OYSTER SAUCE	275
Broccoli, cauliflower, carrot, baby corn, straw mushroom	
STIR FRIED BLACK PEPPER OYSTER SAUCE	
CHICKEN, PORK, or TOFU	425
BEEF, PRAWNS	475
SPICY THAI CHILLI AND CHICKEN STIR FRIED	425
Peppers, onions and birds eye chilli	
DEEP FRIED SEA BASS FISH	525
THAI CHILI SWEET SAUCE	

■ Vegetarian

All prices are subject to 10% service charge and 7% VAT.
From 10.30 Hrs. - 23.30 Hrs.

*Please inform if any food allergy

WESTERN MENU

SALADS

- | | |
|--|------------|
| ● CLASSIC CAESAR SALAD | 350 |
| WITH CHICKEN | 375 |
| WITH BACON | 425 |
| ● FRESH TOMATO AND MOZARELLA SALAD | 350 |
| Balsamic reduction dressing and italian basil | |
| GREEK SALAD WITH FETA CHEESE | 350 |
| Diced garden fresh vegetables
with tradition olive dressing | |
| ● GARDEN SALAD | 375 |
| Fresh garden vegetable, croutons
with balsamic blueberry dressing | |

SOUPS

All soup served with garlic bread

- **ROASTED TOMATO SOUP** 325
- **MUSHROOM CREAM SOUP** 350
- **ONION AND LEEK CREAM SOUP** 350

PIZZA

- | | | |
|---|--|------------|
| ● | CLASSIC MARGARITA | 350 |
| | With basil and mozzarella | |
| | CHICKEN TIKKA PIZZA | 475 |
| | Chicken tikka, onions bell peppers | |
| | PEPPERONI PIZZA | 475 |
| | With pork pepperoni and mozzarella | |
| ● | MUSHROOM PIZZA | 400 |
| ● | OLIVE PIZZA | 400 |
| | 4 CHEESE PIZZA | 475 |
| | Blue cheese parmesan mozzarella and cheddar cheese | |

SNACK

- | | |
|---|------------|
| BUFFALO WINGS | 325 |
| Served with BBQ. sauce | |
| CHICKEN NUGGET WITH FRENCH FRIES | 350 |
| FRENCH FRIES WITH DIPS | 275 |
| FRENCH FRIES WITH CHEESE | 300 |
| ONION RINGS | 150 |
| GARLIC BREAD | 150 |

MAIN COURSE

- | | |
|---|------------|
| GRILLED CHICKEN WITH MUSHROOM SAUCE | 450 |
| Served with French fries and boiled vegetables | |
| FISH AND CHIPS | 475 |
| Breaded filet of dory fish with french fries and tartar sauce | |
| SALMON STEAK | 575 |
| Served with herb butter sause sauteed spinach, french fries | |

SANDWICHES

- | | | |
|---|--|------------|
|  | CLUB SANDWICH | 325 |
| | cucumber, tomatoes, egg, cheddar
with white bread or whole wheat bread. | |
| | With chicken | 350 |
| | With chicken and bacon | 400 |
| | CHILLY CHEESE BEEF STEAK SANDWICH | 425 |
| | Sliced beef, tossed with onions and peppers
in a toasted baguette | |
| | GRILLED CHICKEN HAM CHEESE SANDWICH | 350 |
| | Served with french fries and salad mayonaise | |
|  | VEGETABLE BURGER | 350 |
| | Vegetable patty, tomatoes lettuce and cheddar cheese | |
| | CHICKEN BURGER | 500 |
| | Grilled homemade chicken and cheese burger | |
| | BEEF BURGER | 500 |
| | Grilled homemade beef and cheese burger | |

PASTA

Choice of Pasta

- | | |
|---|------------|
| Spaghetti, Penne and Fettuccini | |
| Arrabiata | 450 |
| White sauce | 450 |
| Mushroom cream sauce | 450 |
| Beef Bologne | 525 |
| Pink sauce (Mixed tomatoes and white sauce) | 450 |
| Carbonara (Bacon parmesan and egg yolk) | 525 |

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|---|------------|
| SPINACH RAVIOLI WITH TOMATO SAUCE | 525 |
| Homemade ravioli served with tomato sauce and parmesan cheese | |

DESSERT

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|---|------------|
| ICE-CREAM SELECTION
(Vanilla , Chocolate, Strawberry) | 200 |
| BROWNIE WITH VANILLA ICE-CREAM | 325 |
| SLICE BUTTER CAKE | 275 |

☒ Vegetarian

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CHAR COAL

TANDOOR GRILL & MIXOLOGY

Welcome to Charcoal Tandoor Grill & Mixology where centuries-old recipes combined with signature cocktails come alive in a sophisticated, industrial setting.

Discover delicious tandoori kebabs, chargrilled over glowing embers in our copper cladded ovens and also indulge in delicacies from the House of the Royal Moghuls, a rare combination. Most importantly, our food is best when shared; celebration dishes in particular are perfect for the whole table.

Experience our unique craft cocktail creations, specifically paired with kebab offerings to complement and balance one another perfectly.

Savour our signature kebabs, enjoy our craft cocktails and most of all, make the most of your fun dining experience.





BBC MENU (BIRYANI BY CHARCOAL)

ALL VEG 750 THB++ | MIX 850 THB++

APPETIZERS

(CHOOSE ANY 2 PCS)

PANEER TIKKA

Fresh cottage cheese marinated in cream, gram flour, mild spices and yellow chilies

TANDOORI MALAI BROCCOLI

Fresh broccoli marinated in yogurt, cream cheese, lemon juice & green chillies

BHARWAN TANDOORI ALOO

Potatoes filled with garam masala, cashew nuts and Coriander

MURGH MALAI KABAB

Boneless chicken marinated in cream cheese, yoghurt, malt vinegar, green chili and coriander

LAMB SHEEKH KEBAB

Mutton minced with ginger, green chilies, coriander, royal cumin and freshly ground Indian spices

MURGH ANGAAR

Boneless chicken spiced with chilly flakes, ginger, garlic, bayleaf, mace and onion juice

BIRYANI

(CHOOSE ANY ONE)

SUBZ DUM BIRYANI

Seasonal veggies and aromatic Basmati pilao rice, sealed & slow cooked in its own dish

MURGH YAKHINI BIRYANI

Spring chicken, aromatic Basmati pilao rice, sealed and slow cooked in its own dish

Served along with Burani raita

DESSERT

(CHOOSE ANY ONE)

PHIRNI

Made from milk & ground basmati rice, flavoured with cardamom and topped with pistachios and almonds

SHEDH E JAAM

Reduced milk dumplings deep-fried and doused in light honey syrup

RASMALAI

Soft cottage cheese dumplings, poached and immersed in saffron flavoured reduced milk

All prices are subject to 10% service charge and 7% VAT.

From 12 pm - 3 pm

*Please inform if any food allergy



CHICKEN

FROM THE TANDOOR

MURGH MALAI KABAB

495

Boneless chicken marinated in cream cheese, yoghurt, malt vinegar, green chili and coriander

CHICKEN SEEKH KABAB

445

Minced chicken with ginger, green chilies, coriander, cumin & freshly, ground Indian spices

MURGH ANGAAR

495

Boneless chicken spiced with chili flakes, ginger, garlic, bayleaf, mace and onion juice

MURGH TANDOORI

685

whole chicken marinated in yoghurt, vinegar, ginger, garlic, lemon, juice, yellow chilies, turmeric powder and garam masala

MURGH KALMI KEBAB

790

Chicken drum sticks marinated in a house-grounded spice mix and slow cooked in the tandoor, flavored with a fresh coriander buttercream and served with a kebab salad

BEST TO SHARE

MURGH YAKHNI BIRYANI

605

Spring chicken, aromatic Basmati pilao rice, sealed and slow cooked in its own dish



All prices are subject to 10% service charge and 7% VAT.

From 18.00 Hrs. - 23.30 Hrs.

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LAMB & MUTTON

FROM THE TANDOOR

KEEMA TACOS WITH CHEESE

Indian spiced minced lamb, Indian cheddar cheese in saffron flavored bread

625

LAMB SEEKH KABAB

Mined mutton with ginger, green chilies, coriander, royal cumin and freshly ground Indian spices

495

ANGHAAR PASLIA (NZ LAMB CHOPS)

New Zealand lamb chops marinated in red chili, cumin, malt vinegar, ginger and garlic

940

RAAN PARATHA QUESADILLA

Savoury paratha bread filled with pulled lamb leg, seasoned with Indian spices and mozzarella cheese. Served with an achari tomato and mint jam

495

BEST TO SHARE

SIKANDAR KI RAAN

Whole leg of spring mutton, braised with malt vinegar, cinnamon, black cumin and red chili paste, finished in the tandoor

1,155

NIHARI

A deliciously smooth stew with slow - cooked mutton, a myriad of spices, served with ginger, chili and caramelized onion

1,050

GOSHT DUM BIRYANI

Mutton marinated in nutmeg flower & natural botanical oils, aromatic Basmati pilao rice, sealed & slow cooked in its own dish

710

HYDERABADI KACCHE GOSTH KI BIRYANI

Raw meat marinated with yoghurt, fresh mint, ginger, nutmeg flowers and natural botanical oils, in an aromatic Basmati pulao rice, sealed and slow cooked in its own dish.

710



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SEAFOOD

FROM THE TANDOOR

TANDOORI JHINGA

Fresh jumbo prawns marinated in yoghurt, red chili, turmeric and garam masala

1,045

TANDOORI LOBSTER

Fresh whole Maine lobster marinated in yoghurt, mildly spiced and grilled

1,550

TANDOORI FISH TIKKA

Sea bass marinated in yoghurt, mustard, cheese, green chillies and coriander

605

BEST TO SHARE

JHINGA DUM BIRYANI

Fresh Indian ocean prawns and aromatic Basmati pilao rice, sealed and slow cooked in its own dish

735



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■ VEGETARIAN

PANEER TIKKA

Fresh cottage cheese marinated in cream, gram flour, mild spices and yellow chillies

415

VEG SEEKH KEBAB

Veggies minced with green chillies, coriander, royal cumin and freshly ground Indian spices

370

BHARWAN TANDOORI ALOO

Potatoes filled with garam masala, cashew nuts and coriander

370

TANDOORI MALAI BROCCOLI

Fresh broccoli marinated in yogurt, cream cheese, lemon juice & green chillies

395

TANDOORI PORTOBELLO MUSHROOM

Char-grilled portobello mushrooms marinated with cumin and yellow chillies, cooked to perfection in a tandoor

415

VEGAN SUBZ KI NUMAISH

Young vichy carrots, beets, mushrooms, broccoli and sweet potatoes, seasoned with home pounded spices and cooked in the tandoor oven. Served with a slow-cooked tomato and lemony jam.

475

FROM THE RANGE

We do not serve curries but do come half way - for your indulgence

■ MURGH KHURCHAN

Shredded batons from a freshly grilled tandoori chicken, in a mélange of spices, capsicum, tomatoes and onions

580

■ PANEER KHURCHAN

Batons of cottage cheese spiced and tossed with capsicum, tomatoes and onions

520

■ DAL CHARCOAL

Whole urad lentils, tomatoes, ginger and garlic, slow cooked on the tandoor

390

■ YELLOW DAL

Yellow lentils cooked with onion, garlic, cumin, coriander and ginger

340

■ MIXED RAITA

140

■ Non - Vegetarian ■ Vegetarian

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■ VEGETARIAN

DUM KE BHOOLEY

495

Paneer rolls filled with fresh veggies, seasoned with black cumin and a creamy saffron batter, seared on the griddle

CHARCOAL BADIN JAAN

395

Marinated, aubergine, with tomato concasse and garlic spiced yoghurt, finished on the dum

MATTAR KI QUENELLE'S

495

Roasted green pea's cottage cheese flavoured with home pounded spicemix, formed into cake and shallow grilled.

■ BEST TO SHARE

SUBZ (VEG) BIRYANI

495

Seasonal veggies and aromatic Basmati pilao rice, sealed & slow cooked in its own dish

KHUSHKA RICE / SAFFRON RICE

195/265

Steamed long grain Indian Basmati rice cooked in pure ghee

■ Vegetarian

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INDIAN BREADS

FROM THE TANDOOR

TANDOORI ROTI A simple & light whole wheat roti	90
TANDOORI PARANTHA A leavened, whole wheat, indian bread	125
PUDINA PARANTHA A tandoori parantha drizzled with mint	125
TANDOORI NAAN/BUTTER NAAN Traditional Indian soft bread made of flour	125 / 125
DUDIYA VARKI NAAN A layered, white flour naan - our specialty	145
GARLIC NAAN Refined flour bread topped with garlic and cooked in clay oven	125
CHILI CHEESE NAAN Traditional refined flour bread stuffed with chili & cheese and baked in the tandoor	175

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DESSERTS

PHIRNI

Our lightest dessert, made from milk & ground basmati rice, flavoured with cardamom and topped with pistachios and almonds

265

RASMALAI

Soft cottage cheese dumplings, poached and immersed in saffron flavoured reduced milk

265

GULAB JAMUN

Reduced milk dumplings deep-fried and doused in light honey syrup

235

MALAI KI KULFI

Faluda, Rose syrup and rabri

265

PAAN

CHARCOAL FLAVORED PAAN

Strawberry, chocolate, pineapple, lychee, or mango

85

KOLKATA MEETHA PAAN

Avail the most delicious Kolkata Meetha Paan

85

KOLKATA SAADA PAAN

Mostly liked by adults due to its strong flavors, taste and aroma

85

MEETHA PAAN (SUGAR FREE)

Rose petals, sugar free sweet concoction and dryfruits

85



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ALL YOU CAN EAT SUNDAY BRUNCH

All Items Freshly Prepared And Served To Your Table
Including a Glass of Welcome Prosecco

**BUY 1
GET 1**

Prosecco
Or
Cocktails

✓ CHAATS & SALADS

Aloo/ Papdi / Chana
Chicken tikka salad
Chicken papdi chaat

PASTA STATION

✓ Penne and spaghetti
Cream sauce and tomato sauce

✓ PIZZA COUNTER

Olive, tomato and mozzarella pizza
Grilled chicken, peppers and
onion pizza (Fresh made to order)

✓ SALAD COUNTER

Mix leaves, toppings and dressings

SIGNATURE KEBABS

Murgh malai kebab
Murgh angaar
Reshmi chicken seekh kebab
Lamb seekh kebab
Tandoori machli tikka

✓ Tandoori malai broccoli
✓ Paneer tikka
✓ Bharwah tandoori aloo
✓ Veg seekh kebab

FROM THE TAWA

Murgh khurchan
✓ Paneer khurchan
Bhuna murgh

DAL

✓ Dal charcoal
✓ Yellow dal tadka

BREADS FROM TANDOOR

✓ Dhoodhiya khameer naan
✓ Butter naan/ Garlic naan/ Plain naan
✓ Pudina paratha / Laccha paratha
✓ Tandoori roti

DUM BIRYANIS

✓ Subz (veg) Biryani
Murgh Yakhni Biryani
Served With Mixed/Burani Raita



SPECIAL LIVE COUNTERS

DESSERTS

Malai Kufi/ Gulab Jamun/ Phirni
Rasmalai
Assorted fruits platter

SELECTION OF ICE CREAMS

Vanilla, chocolate and strawberry

1,290++ THB/Person

2,290++ THB/Person Incl. Free Flow Prosecco

You may order any additional item from our regular menu – At extra charge
Children under 12 get 50% discount

All prices are subject to 10% service charge and 7% VAT.

From 12.00 Hrs. - 15.00 Hrs.

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✓ Vegetarian





CURRY SPECIALS

LAMB & MUTTON

LAMB CURRY	425
Lamb with bone cooked with brown onion, bay leaf, clove, garlic, ginger gravy	
BHUNA GOSHT	425
Boneless mutton cooked in onion tomatoes gravy and Indian spice	
LAMB ROGAN JOSH	425
Traditional Kashmiri lamb dish cooked in Red chili paste, yogurt and coriander powder	

CHICKEN

CHICKEN CURRY	400
Slow cooked chicken in challis paste and onion gravy with yoghurt	
KADAI CHICKEN	400
Chicken morsels tossed in crushed coriander and red chili with bell peppers	
BUTTER CHICKEN	400
Chicken morsels poached in creamy and buttery tomato sauce	
CHICKEN TIKKA MASALA	400
Tandoor roasted boneless chicken cooked in butter, tomato, garlic, cashew nut and cream sauce	

SEAFOOD

BENGALI FISH CURRY	425
Bengal fish curry cooked in coconut milk and kasundi mustard	

VEGETARIAN

PALAK PANEER	325
Cottage cheese, spinach, fenugreek powder, ghee and chaat masala	
SUBZ MILONI	375
A mélange of seasonal vegetables cooked in a smooth green puree of spinach fenugreek	
MIXED VEGETABLES	325
Cauliflower, beans, carrot, potato in traditional Punjabi onion tomato gravy	
PANEER MAKHANI	325
Paneer poached in creamy and buttery tomato sauce	
MATTER PANEER	325
Peas, cottage cheese cooked in onion tomato gravy	
JEERA ALOO	325
Potatoes, cumin seeds, coriander and green chili	
ALOO MATAR	325
Potatoes, peas cooked in thin fragrant Indian curry	
PANEER TIKKA MASALA	325
Fresh cottage cheese morsels tossed in cheesy and creamy onion tomato gravy	
KADAI PANEER	325
Fresh cottage cheese tossed in crushed coriander and red chili with bell peppers	



WINE

BY GLASS

WHITE

ITALY

Fantinel Borgo Tesis Pinot Grigio	420
Podium Verdicchio del Castelli di Jesi Classico	430

FRANCE

Jo Landron Le Clos La Cariziere Melon Blanc	540
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BUBBLES

ITALY

Zonin Prosecco	340
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RED

ARGENTINA

Argento Malbec Mondoza	350
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FRANCE

Moulin De Gassac Syrah	390
Cotes du Rhone Gentilhomme	360

ROSÉ

FRANCE

Gassier Esprit Cotes de Provence	390
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SPARKLING WINES

ITALY

Zonin Prosecco	1,700
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FRANCE

Laurent-Perrier Grand Siecle Champagne Blend	15,900
Bollinger Rose	9,000
Bollinger Brut	8,600
Francois Pinon Vouvray Brut Chenin Blanc	2,500



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WHITE WINES

ARGENTINA

Alta Vista Estate Premium Torrontes Torrontes 2,900

SPAIN

Les Trois Courtiers Guaxa Albarino 2,600

GERMANY

Dr.Loosen "Dr L" Riesling 2,950

ITALY

St.Pauls Gewurtraminer Justina Gewurztraminer 2,800

Podium Verdicchio del Castelli di Jesi Classico 2,600

Fantinel Borgo Tesis Pinot Grigio 2,300

FRANCE

Louis Latour Mersault "Chateau de Blagny" Chardonnay 6,900

Paul Jaboulet Aime Hermitage Blanc 5,800

Francois Crochet Sancerre Sauvignon Blanc 3,200

Jo Landron Le Clos La Cariziere Melon Blanc 2,500

Domaine Majas Majas Blanc Macabeo, Rolle, Carignan Blanc 2,400

Laroche Viogner De La Chevaliere 2,100

AUSTRALIA

Villa maria Sauvignon Blanc 2,200

ROSE

ITALY

Masseria Liveli Askos Rosato Susumaniello 2,800

FRANCE

Gassier Esprit Cotes De Provence 2,200



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RED WINES

ARGENTINA

Argento Malbec Mondoza	1,700
Alamos Malbec Mendoza	2,100
Planeta La Segreta Rossa Nero d' Avola Merlot Shiraz	2,100

FRANCE

Chateau Laroque St.Emilion Gran Cru Classe Merlot, Cabernet F, Cabernet Sauvignon	6,100
Domaine Bobinet Ruben Cabernet Franc	2,900
Louis Latour Bourgogne Rouge Pinot Noir	2,800
Chanson Fleurie Bourgogne	2,400
Moulin De Gassac Syrah	2,000
Cotes du Rhone Gentilhomme	1,900

ITALY

Renieri Brunello Di Montalcino Sangiovese	6,600
Fontanabianca Barbaresco Nebbiolo	3,800
Pio Cesare Barbera d'Alba	3,000

SPAIN

Akilia San Lorenzo Mencia	2,900
Lopez de Haro Reserva Tempranillo and Graciano	2,600

PORTUGAL

Luis Seabra Xisto Ilimitado Douro Blend	2,700
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NEW ZEALAND

Villa Maria Pinot Noir	2,800
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DRINKS

VODKA

Grey Goose	360
Ciroc	340
Belvedere	330
Absolut	250
42 Below	250

TEQUILA

Patron Anejo	500
Don Julio Reposado	470
Patron Reposado	390
Patron Silver	360
Patron X.O. Cafe	280

RUM

Ron Zacapa 23y	430
Bacardi 8y	350
Diplomatico Reserva Exclusiva 12y	290
Havana 7yrs.	280
Appleton Estate 12y	260
Bacardi Carta Oro	240
Bacardi Carta Blanca	240
Bacardi Black	240
Captain Morgan	220

COGNAC

Hennessy X.O.	1,100
Hennessy V.S.O.P.	350
Hine V.S.O.P.	300

CRAFT BEER

Bira91 IPA	320
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Draught Beer

Peroni Draught Large (500ml)	290
Peroni Draught Small (300ml)	190

STANDARD BEER

Bira91 Blonde Summer Lager	320
Bira91 White	320
Corona	280
San Miguel Light	190
Singha	180
Tiger	180
Heineken	180

BOURBON & TENNESSEE WHISKY

Woodford Reserve	350
Maker's Mark	280
Wild Turkey Rye	260
Jack Daniel's Old No.7	250
Wild Turkey 81	240

BLENDED SCOTCH

Johnnie Walker Blue Label	1,100
Johnnie Walker Platinum Label	450
Chivas Regal 18y	450
Dewar's 18y	400
Johnnie Walker Gold Reserve	350
Dewar's 15y	300
Ballentine's 12y	290
Johnnie Walker Black Label	280
Dewar's 12y	280
Chivas Regal 12y	270
Jameson	250
Dewar's White Label	240

SINGLE MALT

Talisker 18y	1,100
Glenlivet 18 y	850
Glenfiddich 18y	680
Macallan 12y Sherry Oak	630
Glenlivet 15 y	600
Singleton 18y	600
Glenfiddich 15y	550
Laphroaig 10y	550
Lagavulin 16y	550
Macallan 12y Triple Cask	550
Macallan 12y Double Cask	550
Darwainnie	520
Aberfeldy 16y	500
Talisker 10y	480
The Balvenie 12y Doublewood	480
Cragganmore 12y	450
Aberfeldy 12y	400
Glenkinchie 12y	400
Ardbeg 10y	400
Glenfiddich 12y	350
Glenmorangie 10y	350
Monkey Shoulder	300
Ardber 10y	300



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DRINKS BY GLASS

APERITIF, DIGESTIF & LIQUEUR

Drambuie	300	Amaretto Disaronno	240
Fernet - Branca	260	Aperol	230
Cointreau	260	Taylors Port Tawny	220
Campari	260	Kahlua	220
Grand Marnier	260	Martini Dry/Rosso/Bianco	220
Jagermeister	250	Limoncello	220
Bailey's	240	Sambucca Molinari	210

DRINKS BY BOTTLE

VODKA

Belvedere	4,500
Grey Goose	4,500
Absolut	3,800
42 Below	3,200

TEQUILA

Don Julio Reposado	6,500
Patron Silver	5,800

RUM & Rhum

Ron Zacapa 23y	6,700
Diplomatico Reserva Exclusiva 12y	4,200
Havana 7yrs.	3,500
Diplomatico Anejo	3,200
Bacardi Carta Blanca	3,000
Captain Morgan	2,800

COGNAC

Hennesy V.S.O.P.	6,200
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DIGESTIF

Jagermeister	3,000
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SCOTCH

Johnnie Walker Platinum Label	8,800
Chivas Regal 18y	7,600
Johnnie Walker Gold Reserve	5,400
Johnnie Walker Black Label	4,100
Chivas Regal 12y	3,800
Ballentine's 12y	3,640
Dewar's 12y	3,200
Dewar's White Label	2,200

SINGLE MALT

Macallan 12y Triple Cask	9,600
Macallan 12y Double Cask	9,600
Laphroaig 10y	9,200
Macallan 12y Sherry Oak	9,000
Talisker 10y	8,200
Glenfiddich 15y	7,700
The Glenlivet 15y	7,700
Glenfiddich 12y	5,000
Glen Grant 10y	5,000
Glenmorangie original	4,600

BOURBON

Jack Daniel's Old No.7	3,600
Wild Turkey	2,900

IRISH WHISKY

Jameson	3,100
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All prices are subject to 10% service charge and 7% VAT.
From 10.30 Hrs. - 23.30 Hrs.



GIN

GIN SELECTION

The Botanist
Monkey 47
Roku Japanese Gin
Hendricks
Stranger & Sons
Bulldog
Bombay Gin
Tanqueray

Glass

450
570
360
360
350
300
240
260

CHOOSE YOUR FEVER TREE TONIC (150 NET)

Premium Indian Tonic | Light Indian Tonic
Mediterranean Tonic | Elderflower Tonic

CHOOSE YOUR GARNISH

Lavender | Rosemary | Cinnamon sticks
Peppercorns | Star anise | Tomatoes | Lemon
Lime | Chilli | Apple | Pineapple
Orange | Lemon Grass | Grapefruit
Strawberry | Berries | Ginger

COCKTAIL - 350

BOLLYWOOD PASSIONFRUIT COCKTAIL

A passionate drink for the star struck: 42 Below Vodka with fresh passionfruit and lime, with a sweet accompaniment of almond and clove.

MUFFETY MAI

Inspired by the Hindi version of popular nursery rhyme. A floral and refreshing combination of Bombay Sapphire Gin, fresh cucumber, tarragon, lemon, and chat Masala.

INDIAN OLD-FASHIONED

Bacardi black stirred with lemon peel oil and a touch of hibiscus and finished off with our house-made Charcoal Paan Bitter.

KOLKATA RICKSHAW FUEL

Fuel is an understatement this drink is designed specifically for espresso drinkers to give you a powerful boost. House-spiced 42Below Vodka with a double shot of espresso and homemade pan syrup.

CHARCOAL MOJITO

Fresh mint and crushed Thai lime with Bacardi Rum, syrup and a touch of soda, quick-churned with crushed ice and dusted with brown rock sugar.



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NON - ALCOHOLIC

NON-ALCOHOLIC

San Pellegrino 750 ml	210
San Pellegrino 500 ml	180
Acqua Panna 750 ml	180
Red Bull (EU)	150
Acqua Panna 500ml	130
Soft Drinks/Sodas	100

COFFEES

Cappuccino	110
Iced Coffee	110
Café Mocha	110
Café Latte	105
Double Espresso	105
Espresso Macchiato	105
Espresso	95
Americano	95

TEAS

Ice Lemon Tea	110
Masala Chai	110
English Breakfast	85
Lipton Tea	85
Peppermint	85
Green Tea (Jasmine)	85
Chamomile	85
Earl Grey	85

FRESH JUICES

Orange Juice	150
Coconut Water	150
Pineapple Juice	150
Watermelon Juice	150



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