



IN ROOM DINING



ASIAN MENU

STARTERS

CRISPY FRIED PRAWNS

Served with sriracha sauce

PRAWN SPRING ROLL

THAI CHICKEN SATAY

Served with peanut sauce

FRIED CHICKEN WINGS

Served with sriracha sauce

TOONG TONG

Golden bag fried dumplings with shrimp

- VEGETABLE SAMOSA
- VEGETABLE SPRING ROLL

SOUPS

TOM YUM PRAWNS (SPICY/NON SPICY)

TOM KHA CHICKEN

Tom yum soup with Coconut Milk

NOODLE SOUP CHICKEN, BEEF OR PORK

Small rice noodle and bean sprout, kale

VEGETABLE AND TOFU SOUP

SALADS

PAPAYA SALAD (SPICY / NONSPICY)

VERMICELLI SALAD

SHRIMP

PORK / CHICKEN

SIDES

- STEAMED RICE

DESSERTS

- MANGO STICKY RICE
- FRESH FRUITS

MAIN COURSE – THAI

425

STIR FRIED BLACK PEPPER OYSTER SAUCE

BEEF, PRAWNS

475

325

CHICKEN, PORK, or TOFU

425

325

PAD THAI

PRAWNS

425

CHICKEN

375

325

STIR FRIED FLAT NOODLES

BEEF, PRAWNS

425

275

CHICKEN, PORK, or TOFU

375

275

STIR FRIED GARLIC

WITH STEAMED RICE & FRIED EGG

BEEF, PRAWNS

425

450

CHICKEN, PORK, or TOFU

350

375

325

SPICY THAI CHILLI AND CHICKEN STIR FRIED

Peppers, onions and cashew nut

425

250

FRIED RICE

BEEF, PRAWNS

400

300

CHICKEN, PORK, or TOFU

350

350

SPICY HOLY BASIL

WITH STEAMED RICE & FRIED EGG

BEEF, PRAWNS

400

300

CHICKEN, PORK, or TOFU

350

85

FRIED RICE WITH PINEAPPLE

Fried rice with Pineapple, Raisin and Cashew Nut and shredded sweet chicken

400

300

THAI CURRY WITH STEAMED RICE GREEN OR RED CURRY

BEEF, PRAWNS

400

200

CHICKEN, PORK, or TOFU

350

STIR FRIED VEGETABLE OYSTER SAUCE

Broccoli, cauliflower, carrot, baby corn, straw mushroom

300

■ Vegetarian

To place your order, please dial extension 5022 or 5024 | All prices are subject to 10% service charge and 7% VAT.
Asian & Western food From 11.30 Hrs. - 23.30 Hrs. | Indian food from 11.30 Hrs - 15:00 Hrs & 18.00 Hrs - 23.30 Hrs

*Please inform if any food allergy



WESTERN MENU

SALADS

BURRATA SALAD

Fresh burrata cheese with tomato balsamic salad

■ CLASSIC CAESAR SALAD

WITH CHICKEN

WITH BACON

FRESH TOMATO AND MOZARELLA SALAD

Balsamic reduction dressing and pesto

■ GREEK SALAD WITH FETA CHEESE

Diced garden fresh vegetables with tradition olive dressing

■ GARDEN SALAD

Fresh garden vegetable, croutons with balsamic reduction dressing

ROASTED SESAME JAPANESE SALAD

Fresh vegetable with cream sesame dressing

SOUPS

All soup served with garlic bread and soft roll

■ ROASTED TOMATO SOUP

■ MUSHROOM CREAM SOUP

■ SWEETCORN SOUP

PIZZAS

4 CHEESE PIZZA

Blue cheese parmesan mozzarella and cheddar cheese

CHICKEN TIKKA PIZZA

Chicken tikka, onions bell peppers

PEPPERONI PIZZA

With pork pepperoni and mozzarella

■ MUSHROOM PIZZA

■ OLIVE PIZZA

■ CLASSIC MARGARITA

With basil and mozzarella

MAIN COURSE

FORESHANK LAMB STEW

Slow cooking foreshank with mash potato and sauteed vegetable

HOISIN LAMB CHOP

Hoisin marinade lamb chop grilled with mash potato and chinese broccoli

SALMON STEAK

Served with herb butter sause sauteed spinach, french fries

FISH AND CHIPS

Crispy seabass fish with french fries and tartar sauce

CHICKEN ROULADE WITH SPINACH AND RATATOUILLE

Grilled chicken roll spinach with stew vegetable

GRILLED CHICKEN WITH MUSHROOM SAUCE

Served with French fries and boiled vegetables

SANDWICHES

BEEF BURGER

Grilled homemade beef and cheese burger

FISH BURGER

Crispy fish with tartar sauce and cheese burger

CHILLY CHEESE BEEF STEAK SANDWICH

Sliced beef, tossed with onions and peppers in Panini bread

CLUB SANDWICH CHICKEN

Lettuce, cucumber, tomatoes, egg, cheddar, chicken, chicken bacon with bioche bread

CHICKEN SANDWICH

Panini bread with grilled chicken and cheese

GRILLED CHICKEN HAM CHEESE SANDWICH

Served with french fries and salad

CHICKEN BURGER

Grilled homemade chicken and cheese burger

■ VEGETABLE BURGER

Vegetable patty, tomatoes lettuce and cheddar cheese

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WESTERN MENU

PASTA

Choice of Pasta
Spaghetti, Penne and Fettuccini

BEEF BOLOGNESE 525

LAMB RAGOUT 525

CARBONARA 525
Bacon parmesan and egg yolk

PESTO PASTA WITH CHICKEN PARMESAN 525
spaghetti pesto with fried chicken
on top tomato sauce and cheese

ARRABIATA 425

WHITE SAUCE 425

MUSHROOM CREAM SAUCE 425

PINK SAUCE 425
Mixed tomatoes and white sauce

VEGAN FOOD

■ **EGGPLANTS STEAK WITH MANGO SALSA AND HUMMUS** 425

■ **ROASTED CAULIFLOWER WITH CHIMICHURRI SAUCE** 425

■ **VEGAN SANDWICH** 425
Panini bread with mixed vegetable and avocado

SNACK

BUFFALO WINGS 300
Served with BBQ sauce

CHICKEN NUGGET WITH FRENCH FRIES 300

FRENCH FRIES WITH DIPS 300

NACHO WITH GUACAMOLE AND CHEESE 300

ONION RINGS 200

GARLIC BREAD 200

DESSERT

ICE-CREAM SELECTION 300
Vanilla
Chocolate
Strawberry yogurt
Salted caramel

BROWNIE WITH VANILLA ICE-CREAM AND FRUIT 300

HONEY TOAST WITH BROWNIE AND YOGURT ICECREAM 300

CROFFLE WITH FRESH FRUIT 275
Crispy waffle on top fresh fruit and syrup

SLICE BUTTER CAKE 250

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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.





TANDOOR & GRILL

VEGETARIAN

- **DUM KE BHOOLEY** 515
Pan seared paneer rolls, saffron, cumin
- **CHARCOAL VEGETABLES** 475
Skewered veggies, king oyster mushrooms, dry masala
- **PANEER TIKKA** 495
House pressed soft cheese, mild spices, yellow chilies
- **MALAI BROCCOLI** 395
Grilled broccoli florets, ricotta, cardamom
- **BHARWAN TANDOORI ALOO** 395
Stuffed potatoes, cottage cheese, cashew nut

SEAFOOD

- TANDOORI JHINGA** 1,090
Jumbo prawns, yogurt, red chili, turmeric and garam masala
- YELLOW PEPPER SALMON** 640
Roasted yellow pepper, yogurt marinated salmon

■ Vegetarian

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TANDOOR & GRILL

MEAT

LAMB CHOPS

995

Tender NZ lamb chops, red chili, broiled cumin, garlic dip

LAHORI SEEKH KEBAB

515

Ground lamb, mild spices, chili yogurt

MURGH ANGAAR

515

Red chili marinated chicken, bay leaf, mace

MURG MALAI KEBAB

515

Creamy spit roasted chicken, malt vinegar, green chilies

HARIYALI CHICKEN CHOP

515

Green chili marinated chicken leg, fennel apple slaw

🌱 Vegetarian

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CLASSICS

NIHARI

Slow cooked lamb, marrow infused red chili gravy, house spice blend

1,050

MURGH KHURCHAN

Shredded grilled tandoori chicken, peppers, tomatoes, onions

595

■ PANEER KHURCHAN

Batons of pressed cottage cheese spiced and tossed with peppers, tomatoes, onions

540

■ DAL CHARCOAL

Signature black lentils, slow cooked overnight on a tandoor, white butter

395

■ HOUSE YELLOW DAL

Tempered lentils, garlic, chilies, tomatoes

350

■ MIXED RAITA

Home-made yogurt, red onions, tomatoes, cucumber

145

TO SHARE (FOR 2 OR MORE)

SIKANDAR KI RAAN

Slow braised leg of spring lamb, malt vinegar, cinnamon, black cumin, red chili, finished in the tandoor

1,395

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BREADS

- **TRUFFLE CHEESE NAAN** 515
Fresh black truffles shaved on our classic cheese naan
- **CHILI CHEESE NAAN** 199
Tandoor baked flatbread, stuffed with chili & cheese
- **CHEESE NAAN** 199
Tandoor baked flatbread, stuffed with cheese
- **DUDHIYA WARQUI NAAN** 150
Soft flat bread topped with fennel and poppy seeds
- our chef's specialty
- **TANDOORI ROTI** 125
Whole wheat charcoal flat bread 'simple and light'
- **TANDOORI PARANTHA** 125
Layered and flaky whole wheat flat bread
- **PUDINA PARANTHA** 125
Layered and flaky whole wheat flat bread flavored with mint
- **TANDOORI NAAN** 125
Traditional tandoor baked flatbread, soft, smoky and perfect for dipping
- **GARLIC NAAN** 125
Tandoor baked garlic crusted flatbread, soft and smoky
- **GARLIC TARRAGON NAAN** 125
Soft flat bread flavored with tarragon and garlic
- **ZA'ATAR NAAN** 125
Soft flat bread flavored with za'atar

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BIRYANI & RICE

GOSHT DUM BIRYANI

745

Fragrant basmati rice, tender mutton, slow cooked in a sealed pot with mace, caramelized onions, spices and herbs.

JHINGA DUM BIRYANI

745

Indian ocean prawns, fragrant basmati rice, cooked in a sealed pot with mace, caramelized onions, herbs.

MURGH YAKHNI BIRYANI

645

Tender spring chicken, fragrant basmati rice, slow cooked in a sealed pot with caramelized onions, spices and herbs.

■ SUBZ BIRYANI

515

Seasonal veggies, fragrant basmati rice, cooked in a sealed pot with mace, caramelized onions, herbs.

■ SAFFRON RICE

275

Steamed long grain Indian basmati rice, clarified butter 'ghee' and saffron

■ KHUSHKA RICE

199

Steamed long grain Indian basmati rice, clarified butter 'ghee' and aromatic spices

■ Vegetarian

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DESSERTS

- **BHAPA MANGO DOI (V)** 290
Steamed yogurt, pistachio, rose petals
- **CLASSIC RASMALAI (V)** 275
Soft cheese milk dumplings, saffron
- **SHEDH E JAAM (V)** 275
Reduced milk dumplings deep-fried and doused in light honey syrup

PAAN

- CHARCOAL FLAVORED PAAN** 85
Strawberry, chocolate, pineapple, lychee, mango
- KOLKATA MEETHA PAAN** 85
Avail the most delicious kolkata meetha paan
- KOLKATA SAADA PAAN** 85
Mostly liked by adults due to its strong flavors, taste and aroma
- MEETHA PAAN (SUGAR FREE)** 85
Rose petals, sugar free sweet concoction and dryfruits

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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

VEGETARIAN

PALAK PANEER 325

Cottage cheese, spinach, fenugreek powder, ghee and chaat masala

SUBZ MILONI 325

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

BUBBLES

ITALY

Zonin Prosecco

340

RED

ARGENTINA

Argento Malbec Mondoza

350

FRANCE

Moulin De Gassac Syrah

390

Cotes du Rhone Gentilhomme

360

ROSÉ

FRANCE

Gassier Esprit Cotes de Provence

390

SPARKLING WINES

ITALY

Zonin Prosecco

1,700

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



WHITE WINES

ITALY

St.Pauls Gewurtraminer Justina Gewurztraminer	2,800
Podium Verdicchio del Castelli di jesl Classico	2,600

FRANCE

Louis Latour Mersault "Chateau de Blagny" Chardonnay	6,900
Paul Jaboulet Aime Hermitage Blanc	5,800
Jo Landron Le Clos La Cariziere Melon Blanc	2,500
Domaine Majas Majas Blanc Macabeo, Rolle, Carignan Blanc	2,400
Laroche Vioigner De La Chevaliere	2,100

NEW ZEALAND

Villa maria Sauvignon Blanc	2,200
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ROSE

ITALY

Masseria Liveli Askos Rosato Susumaniello	2,800
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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

FRANCE

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
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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

DRAUGHT BEER

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

STANDARD BEER

Kingfisher	290
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	Taylor's 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
Bacardi Carta Blanca	3,000
Captain Morgan	2,800

COGNAC

Hennessy 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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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 - 370

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.



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

