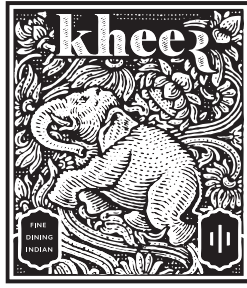


'Kheer' is named after an Indian dessert and is derived from the Sanskrit word 'Ksheer' meaning "milk".

Savor exquisite Indian cuisine teamed with the best street foods from Delhi at Kheer – the Indian specialty restaurant par excellence at Roseate House, New Delhi.

Offering handpicked delights prepared by expert chefs and personally curated by our founder Dr Ankur Bhatia, Kheer boasts of an exclusive but extravagant menu to leave your taste buds in a frenzy.



dilli-6 chaat

an unforgettable taste of street foods of India, seamlessly blending the traditional and the contemporary.

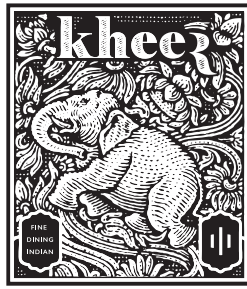
- | | | |
|--|---|---|
| karari jalebi  | indian pretzel tossed with tangy tamarind chutney, mint chutney and yogurt 800
<i>portion 120g, protein 3.1g, carbohydrates 14.94g, fats 2.14g, calories 91.43 kcal</i> |   |
| golgappe
(suji/quinoa/atta)  | served with khatta paani, meetha paani and the flavor of the day 450
<i>portion 120g, protein 90.3g, carbohydrates 1.28g, fats 15.9g, calories 2.4 kcal</i>
<i>portion 120g, protein 71.3g, carbohydrates 2.28g, fats 14.08g, calories 0.99 kcal</i>
<i>portion 120g, protein 171.01g, carbohydrates 1.09g, fats 14.42g, calories 13.07 kcal</i> |  |
| palak patta  | crispy spinach leaves served with tangy chutney and yogurt 800
<i>portion 170g, protein 7.65g, carbohydrates 67.97g, fats 6.37g, calories 359.81 kcal</i> |   |
| lachha tokri  | crispy potato basket filled with seasonal fruits and tangy chutney 800
<i>portion 120g, protein 2.43g, carbohydrates 22.8g, fats 0.47g, calories 105.5 kcal</i> |  |
| chowk ki tikki  | shallow fried potato galettes served with tamarind and coriander chutney 800
<i>portion 180g, protein 7.9g, carbohydrates 69.76g, fats 8.05g, calories 383.3 kcal</i> |    |
| chhena papri chaat  | poached cottage cheese dumplings and carom seed crisps topped with sweet yogurt and an assortment of chutneys 800
<i>portion 150g, protein 7.45g, carbohydrates 23.9g, fats 11.13g, calories 225.6 kcal</i> |   |
| kebabs and tikkas (vegetarian) | | |
| phaldhari seekh  | raw banana, granny smith apples, golden raisins, prune skewers 1200
<i>portion 180g, protein 4.6g, carbohydrates 48.6g, fats 1.77g, calories 229 kcal</i> |  |
| teen khumbh ki galouti  | spiced morel, porcini and button mushroom galettes 1400
<i>portion 180g, protein 9g, carbohydrates 39.3g, fats 12.9g, calories 309 kcal</i> |    |
| bhune chukundar aur neje ke kebab  | beet goat cheese and pine nuts kebabs 1300
<i>portion 180g, protein 12.6g, carbohydrates 33.3g, fats 37.08g, calories 517.4 kcal</i> |    |
| subz goolar kebab  | seasonal vegetable dumplings stuffed with spiced figs & crumbed puffed rice 1300
<i>protein 15.83g, carbohydrates 41.85g, fats 46.56g, calories 649.72 kcal</i> |   |
| bharwan hara phool  | broccoli flowerets stuffed with almonds, mozzarella and processed cheese 1100
<i>portion 180g, protein 12.16g, carbohydrates 17.15g, fats 18.11g, calories 280.3 kcal</i> |    |
| tandoori paneer tikka  | stuffed cottage cheese marinated with a house made spice mix 1200
<i>portion 220g, protein 35.89g, carbohydrates 16.43g, fats 5373g, calories 692.9 kcal</i> |    |
| nimona aur khubaani ke kebab  | spiced green pea and apricot galettes 1200
<i>portion 180g, protein 8.9g, carbohydrates 30.17g, fats 11.52g, calories 260 kcal</i> |    |
| baadal jaam  | pan fried aubergine escapoles topped with tomato chutney and garlic hung curd 1000
<i>portion 180g, protein 4.21g, carbohydrates 25g, fats 6.18g, calories 172.19 kcal</i> |   |

 *vegetarian*  *non-vegetarian*



















An average active adult requires 2000 kcal energy per day, however, calorie needs may vary













all prices are in Indian rupees. government taxes as applicable. no service charge levied. kindly inform us if you have any food related allergies or intolerance.



non-vegetarian

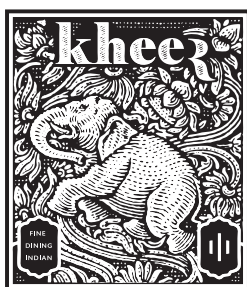
- turra kebab**  boneless chicken marinated with coriander, mint, green chilli and fried onion 1500
portion 180g, protein 16.3g, carbohydrates 22g, fats 30g, calories 423 kcal 
- murgh reshmi tikka**  chicken morels infused with smoked cheese and cardamom 1600
portion 180g, protein 27.41g, carbohydrates 22.2g, fats 28.59g, calories 456 kcal 
- murg tikka**  chicken cooked in a blend of brown onion, cashewnuts and garlic, served with pepper coulis 1500
portion 180g, protein 9.2g, carbohydrates 25.2g, fats 24.7g, calories 200 kcal 
- tawa jhing ka kali mirch**  grilled prawns tempered with cherry tomatoes and black pepper 2200
portion 160g, protein 19.3g, carbohydrates 9.9g, fats 8.5g, calories 194 kcal 
- surkh mahi tikka**  charred fish morels marinated with kafir lime and chilli 2100
portion 180g, protein 24.8g, carbohydrates 14.17g, fats 10.77g, calories 253 kcal 
- maas ke sooley**  pan fried goat escalopes marinated with clove and chilli 2100
portion 160g, protein 17.19g, carbohydrates 13.8g, fats 15.35g, calories 262.2 kcal 
- mutton burrah**  tender imported lamb chops marinated with chilli, fried onion and garlic 2300
portion 220g, protein 42g, carbohydrates 15.7g, fats 21.3g, calories 422 kcal 
- raan ke kebab**  8 hrs slow braised, shredded baby lamb leg galettes 2100
portion 180g, protein 17.6g, carbohydrates 17.5g, fats 22g, calories 450 kcal 

main course (vegetarian)


- paneer khatta pyaz**  cottage cheese cooked with pickled onion and tomato mélange 1400
portion 250g, protein 34.27g, carbohydrates 19.12g, fats 62.96g, calories 780.26 kcal 
- paneer khushk parda**  charred cottage cheese, sweet peppers, pineapple tempered with caraway seeds, cooked in an enclosed pot 1400
portion 250g, protein 24.36g, carbohydrates 30.11g, fats 15.8g, calories 360.1 kcal 
- bagh-e-bahar**  garden fresh seasonal greens tempered with cumin and garlic 1400
portion 267g, protein 8.89g, carbohydrates 26.66g, fats 15.23g, calories 279.26 kcal 
- chhena badami kofte**  fresh cottage cheese dumplings stuffed with tempered spinach and cashewnuts in a rich tomato curry, garnished with crusted almond flakes 1400
portion 250g, protein 19.39g, carbohydrates 27.47g, fats 46.69g, calories 607.66 kcal 
- rase wale aloo aur kalimirch vadi ka jhol**  potatoes and spiced dried lentil dumplings tempered with cumin and asafoetida spicy curry 1200
portion 250g, protein 16.2g, carbohydrates 61.56g, fats 9.69g, calories 398.22 kcal 
- gucchi mussallam**  stuffed morels cooked with yogurt and saffron curry 1400
portion 220g, protein 10g, carbohydrates 29.58g, fats 10.44g, calories 252.2 kcal 


 vegetarian  non-vegetarian







main course (non-vegetarian)

dilli khaas nalli  slow braised mutton shanks, finished with saffron and cardamom 2200
portion 250g, protein 23.89g, carbohydrates 42.13g, fats 17.52g, calories 421.78 kcal


bhuna gosht  braised mutton cooked with onion, garlic, green chilli and ginger, finished with a signature spice mix 2100
portion 250g, protein 10.8g, carbohydrates 38.32g, fats 8.81g, calories 275.83 kcal


degchi murgh  charred chicken on bone cooked with barista & curd, finished with the signature spice mix 1700
portion 250g, protein 26.39g, carbohydrates 14.05g, fats 20.26g, calories 344.05 kcal

murgh pista korma  boneless chicken cooked with pistachio, finished with fenugreek 1700
portion 250g, protein 18.08g, carbohydrates 34.19g, fats 23.27g, calories 418.47 kcal

coconut chilli  cooked with garlic, chilli and coconut jumbo prawns 2400 / fish 1900
portion 250g, protein 24.58g, carbohydrates 9.5g, fats 27.81g, calories 386.65 kcal
portion 250g, protein 26.79g, carbohydrates 11.89g, fats 31.25g, calories 435.95 kcal


shorba

tamatar aur tulsi ka rasa  tomato broth infused with fresh basil 550
portion 200g, protein 7.82g, carbohydrates 28.51g, fats 4.6g, calories 205.4 kcal


gosht ka aash  lamb broth infused with saffron 650
portion 200g, protein 30.6g, carbohydrates 13.24g, fats 18.45g, calories 341 kcal


dal


dal-e-dunghar  charcoal smoked black lentil cooked with tomatoes, garlic and butter 1400
portion 250g, protein 18.28g, carbohydrates 55.87g, fats 58.83g, calories 826.09 kcal


dal tadka  yellow lentil tempered with onion and tomato, finished with clarified butter and fresh lime juice 1400
portion 250g, protein 39.19g, carbohydrates 89.28g, fats 32.82g, calories 809.24 kcal


rice

dilli-6 ki biryani  old Delhi style biryani cooked with a Chef's special spice mix and saffron served with tadka raita. subz 1200
portion 250g, portion 250g, protein 13.28g, carbohydrates 95.8g, fats 22.75g, calories 641.06 kcal

 murgh 1500 (portion 250g, protein 24.4g, carbohydrates 73g, fats 30.44g, calories 663.55 kcal)

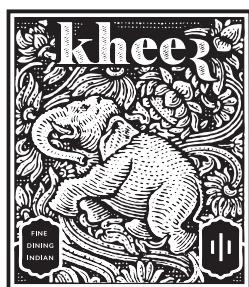
 gosht 1800 (portion 250g, protein 26.84g, carbohydrates 72.38g, fats 28.24g, calories 651 kcal)

panch anaaz ki khichdi  slow cooked, 5 grains high fibre porridge tempered with garlic and asafoetida 1200
portion 270g, protein 26.5g, carbohydrates 145.07g, fats 14.23g, calories 814.36 kcal

saade chawal  steamed rice 950
portion 250g, protein 22g, carbohydrates 192.5g, fats 3.25g, calories 887.25 kcal

 vegetarian  non-vegetarian





from the clay oven

- roseate naan** ■ cheese stuffed bread – a Kheer special 400
 portion 136g, protein 12.59 g, carbohydrates 73.02 g, fats 9.01g, calories 423.51 kcal
- achari kulcha** ■ punch phoran flavoured flat bread 250
 portion 74g, protein 6.77g, carbohydrates 39.35g, fats 5.97g, calories 238.18 kcal
- varqi** ■ flaky bread 300
 portion 122g, protein 8.3g, carbohydrates 65.63g, fats 26.25g, calories 531.96 kcal
- sheermal** ▲ saffron flavoured flatbread cooked in an iron tandoor 300
 portion 150g, protein 7.45g, carbohydrates 71.45g, fats 2.54g, calories 338.46 kcal
- naan** ■ refined flour flat bread - plain/butter/garlic 200
 plain naan (portion 117g, protein 1.57g, carbohydrates 9.94g, fats 1.77g, calories 62.01 kcal)
 butter naan (portion 110g, protein 0.6g, carbohydrates 50g, fats 4g, calories 240 kcal)
 garlic naan (portion 120g, protein 5g, carbohydrates 56g, fats 27g, calories 93 kcal)
- roti** ■ whole wheat flat bread - plain/butter 200
 plain roti (portion 80g, protein 6.65g, carbohydrates 36.6g, fats 1.35g, calories 185.216 kcal)
 butter roti (portion 80g, protein 4.68g, carbohydrates 25.67g, fats 3.75g, calories 155.224 kcal)
- paratha** ■ flaky bread - pudina/mirchi/ajwaini 300
 pudina paratha (portion 80g, protein 6.1g, carbohydrates 32g, fats 4g, calories 200 kcal)
 mirchi paratha (portion 80g, protein 6.3g, carbohydrates 34g, fats 5.2g, calories 211.1 kcal)
 ajwaini paratha (portion 80g, protein 6.256g, carbohydrates 35.4g, fats 5.8g, calories 219 kcal)
- khamiri** ■ traditionally fermented bread 200
 portion 109g, protein 6.36g, carbohydrates 55.14g, fats 2.37g, calories 267.38 kcal

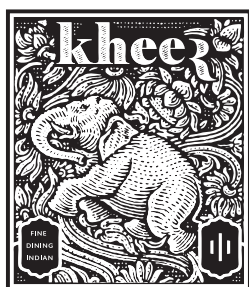


■ vegetarian ▲ non-vegetarian



An average active adult requires 2000 kcal energy per day, however, calorie needs may vary

all prices are in Indian rupees. government taxes as applicable.
 no service charge levied. kindly inform us if you have any food related allergies or intolerance.

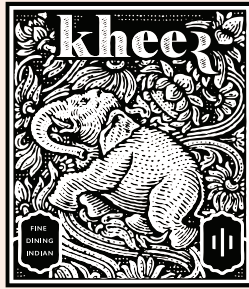


desserts

kheer		signature Kheer tasting sampler 700 <i>portion 120g, protein 4 g, carbohydrates 17g, fats 7g, calories 150 kcal</i>	
ras		jaggery and rice pudding 600 <i>portion 120g, protein 3.8g, carbohydrates 14.9g, fats 3.5g, calories 108 kcal</i>	
fenia		angel hair vermicelli pudding 600 <i>portion 120g, protein 5.4g, carbohydrates 45.9g, fats 2.4g, calories 235 kcal</i>	
black rice coconut kheer		black rice and condensed coconut milk pudding 600 <i>portion 120g, protein 3.7g, carbohydrates 24.58g, fats 3.75g, calories 146.976 kcal</i>	
badam cake		zucchini and almond pudding with orange sauce 950 <i>portion 120g, protein 6.3g, carbohydrates 88g, fats 5.1 g, calories 424 kcal</i>	
kalakand tart		milk cake tart with caramel sauce 950 <i>portion 120g, protein 4.8g, carbohydrates 63.6g, fats 8.41g, calories 349 kcal</i>	
gulab jamun		fried cottage cheese dumplings served with vanilla ice cream 850 <i>portion 150g, protein 6g, carbohydrates 34g, fats 5.8g, calories 250 kcal</i>	
paan rasmalai		poached cottage cheese dumplings infused with beetel leaf and roset 850 <i>portion 120g, protein 6.47g, carbohydrates 96.81g, fats 1.64g, calories 427.85 kcal</i>	
malai tart (sugar free)		fresh cream and fruit tart 950 <i>portion 140g, protein 14.3g, carbohydrates 46.01g, fats 19.98g, calories 421.08 kcal</i>	
dilli-6		kulfi with malai rabri 600 <i>portion 150g, protein 7.62g, carbohydrates 7.62g, fats 27.7g, calories 216 kcal</i>	
gulkand		kulfi with rose and pistachio 600 <i>portion 120g, protein 3.49g, carbohydrates 16.1g, fats 3.87g, calories 113.3 kcal</i>	
ice creams		Selection of home-made ice creams and sorbets 700 <i>gur ki kheer ice cream (Kheer signature)</i> <i>tahitian vanilla bean</i> <i>belgian chocolate</i> <i>cold coffee</i> <i>fresh strawberry</i> <i>coconut ice cream (vegan)</i> <i>passion fruit sorbet (vegan)</i>	

vegetarian *non-vegetarian*





Flavours of India Cocktail Menu

A cocktail journey through the flavors of India

Bombay Paisley

gin, Aperol, Martini Rosso, alphonso tea

The Kheer

white rum, Old Monk, gur kheer, rose water, vanilla essence,
orange cordial, lime juice, sugar syrup, cow milk

Mangalore Mule

chili vodka, vodka, tamarind cordial, lime juice, ginger ale

Konark Sun Dance

saffron and turmeric infused tequila, sugar syrup, lime juice

Madhu Mystery

whisky infused with mint, spiced honey, fresh orange juice, lime Juice



ROSEATE
HOUSE

NEW DELHI



BEVERAGE
MENU

- APERITIF & DIGESTIF

Campari	1700
Aperol	1400
Martini Bianco	1200
Cinzano Rosso	1200
Jägermeister	1200
Ricard	1100

- LIQUEUR

Patron XO Café	1300
Limoncello di Capri	1100
Amarula	1100
Sambuca Molinari	1100
Cointreau	1000

- BEER

Corona	600
Hoegaarden	600
Kati Patang	500
Kingfisher Ultra	500
Bira White	500

- WHISK(E)Y

SINGLE MALT

ISLAY

The Classic Bruichladdich	3200
Bowmore 15 Y.O.	2500
Laphroaig Select	2400

SPEYSIDE

Glenfiddich 21 Y.O.	8000
Glenfiddich 18 Y.O.	3600
Glengrant 18 Y.O.	3600
Aultmore 18 Y.O.	3000
Longmorn	2800
Balvenie 12 Y.O.	2000
Glenfiddich 15 Y.O.	1900
Singleton 12 Y.O.	1750
Glenfiddich 12 Y.O.	1700
Glen Grant 10 Y.O.	1700

HIGHLAND

Dalmore 15 Y.O.	3600
Macallan 12 Y.O.	2600
Old Pulteney 12 Y.O.	1800
Glenmorangie 10 Y.O.	1800
Aberfeldy 12 Y.O.	1700
Speyburn 10 Y.O.	1600

ISLE OF SKYE

Talisker Strom	3000
----------------	------

INDIA

Indri	1400
-------	------

- WHISK(E)Y

BLENDDED MALT

Johnnie Walker Gold Label Reserve	2400
Dewars 15 Y.O.	1700
Monkey Shoulder	1700
Johnnie Walker Black Label	1700
Dewars 12 Y.O.	1400
JW Red Label	1000
JW Blonde Blended Scotch	1000

JAPAN

Suntory Hibiki	3200
Kirin Fuji Sanroku	3000
Suntory Toki	1500

TENNESSEE, BOURBON & CANADIAN

Michter's Bourbon	2400
Maker's Mark	1600
Wild Turkey	1300
Jim Beam Black	1100

- VODKA

Beluga Gold	5000
Roberto Cavalli	1800
Grey Goose	1600
Dyavol Single Estate	1600
Beluga, Noble	1600
Belvedere	1500
Stolichnaya	1300
Sky Vodka	1000

- RUM

Mount Gay Eclipse Silver	1200
Bacardi Carta Blanca	800
Old Monk Dark	800
Old Monk White	800

- GIN

Roku Japanese Craft	1800
Hendricks	1700
Bulldog	1400
Tanqueray	1300
Bombay Sapphire	1300
Terai	1000

- TEQUILA

Don Remeo Reposado	2400
Don Remeo Blanco	2000
Don Angel Bianco	1000
Jose Curevo Especial	800

- COGNAC

Remy Martin VSOP	2400
ST- Remy VSOP	1600

- WINE BY THE GLASS

WHITE WINE BY THE GLASS

Five reserve Chenin Blanc, <i>South Africa</i>	1300
Two Ocean Chardonnay, <i>South Africa</i>	1300
Black Tower, Riesling, <i>Germany</i>	1200
Fishing Cat Pinot Grigio, <i>Italy</i>	1100
Fratelli, Sauvignon Blanc, <i>Nashik India</i>	1100

RED WINE BY THE GLASS

Merius, Syrah Grenache, <i>French</i>	1700
Monte Pacifico, Merlot, <i>Chile</i>	1500
Sula Rasa Syrah, <i>Nashik India</i>	1200
Sula, Shiraz Cabernet, <i>Nashik India</i>	1100

ROSE WINE BY THE GLASS

Sula The Source Grenache Rose, <i>Nashik, India</i>	1100
---	------

SPARKLING WINE BY THE GLASS

Cinzano Prosecco, <i>Italy</i>	1300
Fratelli Brut, <i>Nashik, India</i>	1300

-CHAMPAGNE

Lanson Le Black Label Brut	32000
Moet & Chandon Brut	27000
Devaux Brut	24000

-SPARKLING WINE

Codorniu Clasico Brut Cava <i>Spain</i>	7000
Fratelli Brut, <i>Nashik, India</i>	6000
Cinzano Prosecco, <i>Italy</i>	6000

- WHITE GRAPES

CHARDONNAY

Domaine long Depaquit Chablis, Burgundy, French	29000
Penfold Koonnunga Hill, Chardonnay, Australia	8500
Monte Pacifico, Chardonnay, Chile	6000
Two Ocean Chardonnay, South Africa	6000
Bush Ballad, Chardonnay, Australia	5000

SAUVIGNON BLANC

Jacky Marteau Sauvignon Blanc, Loire Valley, French	9000
Sula Sauvignon Blanc	5000

RIESLING

I Heart, Riesling, Germany	5500
Black Tower, Germany	5500

CHENNIN BLANC

Five Reserve Chenin Blanc, South Africa	6000
Fratelli Chenin Blanc, Nashik, India	5000

PINOT GRIGIO

Zonin, Friuli Aquileia, Doc Italy	9000
Sartori Di Verona, Friuli Grave DOC	7000
Fishing Cat Pinot, Grigio Italy	5000

- RED GRAPES

CABERNET SAUVIGNON

Château Rollan de By Médoc Cru Bourgeois, <i>France</i>	40000
Chateau Lacoste Garzac, Cabernet Sauvignon, Franc, Merlot, Bordeaux, <i>France</i>	8000
Sula Rasa, Cabernet Sauvignon, <i>Nashik India</i>	8000
Monte Pacifico, Cabernet Sauvignon, <i>Chile</i>	8000

PINOT NOIR

Monte Pacifico, Pinot Noir, <i>Chile</i>	6000
Camas, Pinot Noir, <i>France</i>	6000

SHIRAZ

ChateauNeuf du Pape, Syrah Grenache Vielies Vignes, <i>France</i>	40000
M.Chapoutier Crozes-Hermitage Les Meysonniers, Rhone, <i>France</i>	22500
Marius, Syrah Grenache, <i>France</i>	8000
Sula Rasa Syrah, <i>Nashik India</i>	6000
Bush Ballad, Shiraz, <i>Australia</i>	5000

MERLOT

Monte Pacifico Merlot, <i>Chile</i>	7000
Fishing Cat Merlot, <i>Italy</i>	5500
Fratelli, Merlot, <i>Nashik India</i>	5000

SANGIOVESE

Brunello Di Montalcino Bonacchi	18000
Golden Sparrow, <i>Italy</i>	6000

ROSE

Sula The Source Grenach Rose, <i>Nashik India</i>	5000
Sula Zinfendel Rose, <i>Nashik India</i>	5000

INTERESTING BLENDS

Duckhorn Napa Valley, Cabernet Sauvignon, Merlot, Cabernet Franc, Petit Verdot, <i>USA</i>	35000
Zenato Ripassa Valpolicella DOC Superiore	29500
Duckkhon Napa Valley, Merlot, Cabernet Sauvignon, <i>USA</i>	25000
M. Chapoutier Bila-Haut Grenache, Syrah, Marselan, <i>France</i>	15000
Fratelli Sette, <i>India</i>	8000
Senorita Malbec Reserva, <i>Chili</i>	7000
Bush Ballad, Shiraz Cabernet, <i>Australia</i>	5000
Sula, Shiraz Cabernet, <i>Nashik India</i>	5000

- MIXOLOGY

Gin & Tonic

950

"Gin and tonic has saved more Englishmen's lives, and minds, than all the doctors in the Empire." - Winston Churchill

East India Company

gin, lime, coconut, bell pepper, tonic

Mediterranean tonic

gin with green apple, rosemary, strawberry, topped up with tonic water

Quinine fog

gin with ginger bread syrup, ginger juice, pineapple juice, lime juice, topped up with tonic water.

J&K

gin, lime, cucumber, rosemary, tonic

ROSEATE HOUSE SIGNATURE

1100

SOURS

"When life hands you lemons, make sours"- Elbert Hubbard

Smokey Sour

whisky, egg white, maple syrup, lime juice, angostura bitter

Malt and Honey

scotch, Drambuie, honey and orange syrup, lime juice, bitters

The dessert Rose

gin, strawberry, cucumber, rosemary, apple cider vinegar, topped up white wine

Mr. Black

rasins infused whiskey tennessee, coffee, pineapple, toffee syrup, bitters

NRI

walnut infused bourbon, lime, homemade Indian spiced sugar, bitters

The Idealist

tequila, kaffir lime, pineapple and peach, lime juice, bitters

INHERITED

1100

Kir Royale

The kir became popular in French cafes in the middle of the 19th century and was further popularized by Felix Kir after World War II. Then mayor of Dijon in Burgundy, France, served the drink often to promote his region's fine products. The name kir has been associated with the drink ever since.

Aperol Spritz

It's late spring, 6 p.m. Golden hour is nigh. It's too late for lemonade, too early for whiskey — spritz time on the dot. First the spritz, then the Aperol, and finally, the marriage of the two.

Boulevardier

It was first published in the 1920's bar book, ABC of Mixing Cocktails by the renowned bartender Harry MacElhone. It also appeared in his 1927 book, Barflies, and Cocktails. The bittersweet interplay between Campari and vermouth remains, but the whiskey changes the storyline.

Clover Club

The Clover Club cocktail is another pre-prohibition cocktail that is becoming a new favourite among current cocktail-drinkers. The name comes from the Philadelphia men's club, where it originated, and was being enjoyed as early as 1910.

Moscow Mule

"The mule was born in Manhattan but 'stalled' on the west coast for the duration," the paper read. "The birthplace of 'Little Moscow' was in New York's Chatham Hotel. That was back in 1941 when the first carload of Jack Morgan's Cock 'n' Bull ginger beer and John Martin vodka comes together."

- MIXOLOGY

NON ALCOHOLIC MIX	400
Basil Smash <i>basil, lemon grass, homemade Indian spice sugar syrup, ginger ale</i>	
Borruto <i>blueberry, coffee, mint, lime, ginger ale</i>	
Aquarius <i>mint, ginger, lime juice, ginger ale</i>	
ICED TEAS	550
<i>Apdishati</i>	
<i>Jamiran</i>	
<i>Narid</i>	
<i>Sevon Tvak</i>	
<i>Amraa</i>	
ROSEATE SIGNATURE TEA	550
<i>Longjing Tea</i>	
<i>Silver Needle Tea</i>	
<i>Jasmine Pearl Tea</i>	
<i>Darjeeling First Flush Tea</i>	
CAFÈ	
<i>"Behind every successful person is a substantial amount of coffee."</i> <i>Anne Morrow Lindbergh</i>	
<i>Café latte</i>	600
<i>Café au lait</i>	600
<i>Café mocha</i>	600
<i>Cappuccino</i>	600
<i>Cold coffee</i>	600
<i>Americano</i>	600
<i>Macchiato</i>	600
<i>Espresso</i>	500
TWG TEA	550
<i>"A cup of tea makes everything better." - Bindi Irwin</i>	
<i>Black Chai</i>	
<i>1837 Black Tea</i>	
<i>Chamomile</i>	
<i>Earl Grey Buddha</i>	
<i>London Breakfast</i>	
<i>Alfonso</i>	
<i>1837 Green Tea</i>	
<i>Crème Caramel</i>	
AERATED BEVERAGES	250
<i>coke, diet coke, zero coke, soda, tonic, ginger ale, sprite, fanta</i>	
Red Bull	400
Evian Mineral water	550
Veen Sparkling water	450
Veen Still water	400
Perrier Sparkling water 750 ml	450
Perrier Sparkling water 330 ml	300
Sparkling water 750 ml	450
Sparkling water 330 ml	300
Mineral water 1000 ml	250
Mineral water 500 ml	150
Fresh juice	325
<i>seasonal</i>	
Shake	325
<i>vanilla, chocolate, strawberry</i>	