

吃
chi ni

FINE DINING CHINESE / NEW DELHI

Our philosophy of cooking 'Chinese cuisine from the heart'

Creating haute, Chinese cuisine through a repertoire of innovation while respecting unique traditions, plated with warmth.

Chi Ni 吃 (v.): To Eat

#CHINI

#ROSEATEHOTELS

#FOODBYROSEATE

Inspired by the liberated art of cooking at Kai Mayfair, 'Chi Ni' is a Bird Hospitality initiative to bring the same individuality and eccentricity that the brand represents. Ankur Bhatia, Founder, Roseate Hotels & Resorts along with Bernard Yeoh, Proprietor - Kai Mayfair, have created this concept and focused extensively on kitchen skills and Chef expertise.

The restaurant design comes from the drawing board of acclaimed designer Bob Puccini, blended with various exciting inputs to create a first of its kind restaurant under a tent-canopy in the country. The iconic artwork by Park Seung Mo titled 'Illusion' adorns the wall and is accessorized with Shanghai Tang plaid covers. The 140 covers restaurant offers private dining rooms, indoor dining, a winery, bar seating and an alfresco experience perched atop a manicured hill overlooking the iconic stained glass boat by Lek Bunnag, all in the magical landscape setting of The Roseate.

Chi Ni represents our very own Master Chef Ban's culinary philosophy with his traditional background of large families, cooking with warmth and love.

Chef Ban, with over 20 years of experience in the industry with modern Chinese cuisine, Szechuan cold-hot cuisine, Hong Kong Cantonese cuisine, Malaysian local food & Singapore Chinese, has made a mark across continents and countries like Singapore and United Kingdom. He now brings to India an amalgamation of concepts reflective of the brand, especially curated for an Indian palette.

Welcome to Chi Ni – Chinese cuisine from the heart

By our very own



Chef Lau Ah Ban

DESSERTS

We present to you what the heart wants, when the heart wants – right at the beginning. Taking away the feeling of 'after' that desserts are popularly known for, we challenge you to change your meal plan, so to speak, and savor the experience of doing something different and deliciously indulging. Reward yourself with this abbreviation and eat with us – the Chi Ni way - from the heart.

Senses of chocolate

valrhona chocolate parfait, chocolate soup
microwave cake, chocolate candy & chocolate pearls

Caramel fondant, salted caramel

tahitian vanilla ice cream rolled in pistachio crumb

- ◆ Apple 'ice-cream' sandwich
flaky disc, spicy apple, cinnamon ice cream,
burnt caramel & patisserie cream
- ◆ Pistachio and green tea pudding
sesame crisp, vanilla ice cream and coulis

Signature splendid yoghurt

baked yoghurt, red berry coulis
candid ginger & mango ice cream

Ice fruit platter (serves two)

seasonal fruits

Sorbets and ice creams

All desserts 850

吃 chi ni

FINE DINING CHINESE / NEW DELHI

◆ THE STORY OF TWG TEA ◆

TWG Tea, the finest luxury tea brand in the world, was established in Singapore and celebrates the year 1837 when the island became a trading post for teas, spices and fine epicurean products. A subsidiary of V3 Gourmet, TWG Tea stands for The Wellbeing Group and was founded in 2008 as a luxury concept that incorporates unique and original retail outlets, exquisite tea rooms and an international distribution network to professionals. A veritable tea institution, TWG Tea is passionate about sharing its expertise and has become a point of reference for tea lovers thirsty for knowledge.

TWG Tea tasters travel thousands of miles across the globe every year, sampling hundreds of teas in search of the most desirable harvests direct from source gardens. Offering over 1,000 single-estate, fine harvest teas and exclusive blends, as well as tea patisseries and other tea-infused delicacies, TWG Tea is internationally recognised as a true innovator with the creation of new varieties of tea every season in collaboration with the world's most renowned estates

Twg crème caramel	599
delicate red tea from South Africa with a secret TWG Tea blend of sweet French spices. A dessert in itself, this theine-free tea can be served warm or iced, at any time of the day.	
Twg english breakfast	599
This classic was originally blended as an accompaniment to the traditional English breakfast. Very strong and full-bodied with light floral undertones, this TWG Tea broken-leaf black tea is perfect with morning toast and marmalade.	
Twg grand jasmine	599
Intoxicating TWG Tea jasmine flowers enhance the sparkling elegance of this delicately fashioned green tea.	
Twg moroccan mint	599
A great favorite, this fine TWG Tea green tea is perfectly blended with suave and strong Sahara mint. A timeless classic.	
Twg chamomile	599
Soft and soothing, this rare TWG Tea chamomile flowers boast a rich honey aroma and yield a golden, theine-free cup.	

◆ — THE STORY OF TWG TEA — ◆

Twg eternal summer	599
A fragrant South Africa red tea embellished with notes of sweet summer rose blossoms accented with raw berries which finish with a lingering aftertaste reminiscent of ripe Tuscan peaches.	
Twg earlgrey budha	599
A rebirth of ancestral fragrances, this masterpiece was inspired by the legendary Earl Grey blend and is composed of exquisite green teas and rare bergamot from remote lands.	
Twg silver moon	599
A TWG Tea blend of green teas accented with a grand berry and vanilla bouquet. Suave, with just a hint of spice. A tea for that special moment.	
Twg emperor sencha	599
A fine TWG Tea with a subtle taste, this invigorating Japan green tea is ideal during or after a meal, as it is rich in vitamin C and contains little theine.	

DIM SUM MENU

◆ Prawn har gow wheat starch, potato starch	750
◆ Shrimp and scallop shrimp, scallop	750
◆ Shrimp and chives shrimp, chives, wheat starch, potato starch	750
◆ Chicken siew mai chicken, tobiko	680
◆ Pan fried Shanghai chicken chives ginger, vinegar	680
◆ Chicken lotus root spring onion, black pepper sauce	680
◆ Chicken bok choy white cabbage, ginger, vinegar	680
◆ Pan fried three chili bao mock soya, fresh achari, dry chilli	650
◆ Vegetarian mock & mushroom siew mai mock soya, shitake, button	650
◆ Vegetable crystal dim sum carrot, baby corn, asparagus, lotus root, potato starch	625
◆ Four seasoned chestnut & cashewnut broccoli, celery, chestnut, cashew nut	625
◆ Thai asparagus dumpling asparagus, baby corn, carrot, Tom yum chilli paste	625
◆ Bok choy and corn dumpling organic baby bok choy, corn, potato starch	625
◆ Pan fried Shanghai vegetable baby corn, green beans, carrot, butter, potato starch, lotus flour	625

APPETIZERS

◆ Aromatic crispy duck	3050
spring onion, leeks, cucumber, pancake & hoisin sauce	
◆ Soft-shell crab, salt & pepper	1295
garlic, spring onion, chili, shallots & togarashi	
◆ Soft-shell crab citrus	1295
curry leaf & bird eye chilli	
◆ Wasabi prawn	1350
mango salsa & black sesame	
◆ Honey glazed pork ribs	1250
black vinegar & garlic potato sauce	
◆ Shrimp toast	950
shrimp paste & spring onion	
◆ Lettuce wraps chicken	850
seasonal vegetables	
◆ Chicken salt and pepper	850
Spring onion, shallot & togarashi	
◆ Lettuce wraps vegetarian	750
seasonal vegetables	
◆ Blanched baby spinach	750
Sesame dressing	
◆ Poached fungus 'Jiang' style	750
ginger, coriander, spring onion & chopped chilli	
◆ Wasabi mushrooms	750
garden greens, mango salsa & black sesame	
◆ Salt & pepper enoki	750
garlic, spring onion & red chilli	
◆ Salt and pepper tofu	750
fried onion, fried garlic & spring onion	

SOUPS

◆ Ash gourd broth, seafood wolfberry, shrimp & scallop	800
◆ Miso soup, fish shredded ginger & fungi	800
◆ Sweet corn Soup, chicken asparagus, mushroom & creamy corn in vegetable stock	750
◆ Hot & sour soup, chicken bean curd, dried shitake mushroom, fungus & bamboo shoot	750
◆ Clear soup chicken seasonal vegetables & garlic	750
◆ Hot & sour soup vegetarian bean curd, dried shitake mushroom, fungus & bamboo shoot	650
◆ Sweet corn soup, vegetarian asparagus, diced mushroom & creamy corn in vegetable stock	650
◆ Miso soup, vegetarian seasonal vegetables & fungi	650
◆ Clear soup vegetarian seasonal vegetables & garlic	650
◆ Pumpkin purees vegetarian vegetarian	650

MAIN COURSE

SEAFOOD

- ◆ Steamed Chilean sea bass 'szechuan' style 3500
green & red chilli, fried garlic, black bean in light soya sauce
- ◆ Baked Chilean sea bass 3500
garlic, chilli & tomato sauce with asparagus
- ◆ Steam garlic coriander chilean sea bass 3500
Garlic
- ◆ Sweet & sour fillet of sole fish 2250
red & green bell pepper, pineapple & onion
- ◆ Sole fish chilli garlic 2250
garlic, cashew nut and capsicum
- ◆ Xo broccoli and shrimp 2250
XO chili sauce, ham, dried scallops
- ◆ Creamy citrus shrimps 2250
curry leaf & Thai bird chili
- ◆ Three chilli shrimps 2250
dried chilli, red & green chilli
- ◆ Steamed lobster
garlic, spring onion, coriander & superior light soya
100 GM market price 600
- ◆ Sweet & sour fillet of mock fish 1700
red & green bell pepper, pineapple & onion
- ◆ Mock fish black bean 1700
Red & green bell pepper, onion, black bean sauce

MEATS

- ◆ Australian lamb chops 2950
shallots, black pepper sauce & chickpea
- ◆ Black pepper New Zealand lamb cubes 1600
garlic, onion & capsicum
- ◆ Three chilli New Zealand slice lamb 1600
black pepper corn & garlic
- ◆ Stir fried New Zealand lamb 1600
lotus root, coriander, chilli bean paste, black pepper corn & garlic

POULTRY

- ◆ Szechuan chicken 1550
garlic, shallot & spring onion
- ◆ Chicken mushroom homemade tofu 1550
baby spinach, garlic
- ◆ Wok-fried chicken 1550
garlic flakes, black pepper sauce & asparagus
- ◆ Sweet & sour chicken 1550
green & red bell peppers, onion & pineapple
- ◆ Three chili chicken 1550
green chili & red chili fresh dry chili
- ◆ Seaweed chicken 1550
cashew nut & dried chilli
- ◆ Three chili mock chicken vegetarian 1200
green chili & red chili fresh dry chili
- ◆ Wok-fried mock chicken vegetarian 1200
garlic flakes, black pepper sauce & asparagus

PORK

- ◆ Sweet & sour pork 1550
green & red bell peppers, onion & pineapple

MAIN COURSE

VEGETARIAN

BEAN CURD

- ◆ Three mushroom, tofu 1100
spinach, tofu & garlic
- ◆ Braised bean-curd, eggplant szechuan style 1100
spring onion & Szechuan chili bean paste
- ◆ Mapo tofu 1100
green chili, red chili, garlic & ginger
- ◆ Stir fried eggplant with chili garlic sauce 1100
spring onion , ginger garlic, water chestnut, mushroom

SEASONAL VEGETABLES

cooked with garlic, black pepper & chili garlic

- ◆ Wok toss asparagus 1100
garlic, black pepper & chili garlic
- ◆ Wok toss broccoli 1100
garlic, black pepper & chili garlic
- ◆ Assorted seasonal vegetable 1100
garlic, black pepper & chili garlic

◆ Contains egg.

ALL PRICES ARE IN INDIAN RUPEES. GOVERNMENT TAXES AND SERVICE CHARGES AS APPLICABLE.
KINDLY INFORM US IF YOU HAVE ANY FOOD RELATED ALLERGIES OR INTOLERANCE.

RICE

◆	Chef 's signature fried rice homemade XO chili sauce, ham, dried scallops	1300
◆	Egg fried rice crispy rice & spring onion	950
◆	Vegetables fried rice Add chicken spring onion	750 950
◆	Ginger fried rice spring onion	750
◆	Steamed rice	600

NOODLES

◆	Braised king prawn noodles ginger, spring onion & fried shallots	1800
◆	Pan fried noodle vegetarian Add chicken garlic sauce	1050 1150
◆	Vermicelli Singapore style red & green bell peppers, carrot & onion	1050
◆	Hong Kong noodle vegetarian Add chicken shallot, sesame seed	1050 1150



THE
ROSEATE

NEW DELHI



BEVERAGE
MENU

- WHISK(E)Y

SINGLE MALTS

Scotland plays host to over one hundred whisky distilleries, the single greatest concentration in the world. Most of them produce malt whisky, using only malted barley and traditional pot stills. The term 'Single Malt' means whisky that is produced by a single distillery. Single malt whiskies tend to reflect the climate and geographical characteristics of the region they come from. There are four main regions, namely the Highland, Lowland, Islay and Speyside.

ISLAY

The Island of Islay (pronounced Eye-la') is the south of the Western Isles and lies on the eastern side of Kintyre.

It is flat, green and very largely composed of peat-the water on the island is brown with it. Winter gales drive salt spray far inland and this saturates the peat, which is dried again by the briny, seaweedy breeze and these characteristics give way to flavour its malt.

Lagavulin 16Y.O	1000
Talisker 10Y.O	750
Laphroaig 10Y.O	650
Bowmore	650

SPEYSIDE

The Speyside area is situated at the north of the Cairngorm mountain and goes to the Moray Firth. Two rivers delimit it namely the Findhorn at the west side and the Deveron on the east side. The area is named after the river Spey. Most of the distilleries take their water in one of its affluent; the Fiddich, the Livet or the Avon. Speyside whiskies are essentially sweet. They have a little peaty character and have a whiff of smoke and their salient characteristic is estery. They take maturation in sherry-wood well and can be rich and full bodied, medium and light-bodied.

Glenfiddich 18Y.O	1050
Glenlivet 18Y.O	1050
Glenlivet 15Y.O	950
Glenfiddich 15Y.O	950
Balvenie 12Y.O	750
Cardhu 12Y.O	750
Glenfiddich 12Y.O	750
Craigellachie 13Y.O	750
Glenlivet 12Y.O	700
Aultmore 12Y.O	650

HIGHLAND

This is the mountainous part of Scotland where streams tumbling over granite, heather hills and green glens introduced interesting flavours and aromas to the malt whiskies. Whisky produced here uses water that has flowed over peat bogs, which impart a smoky flavour.

Oban	950
Glenmorangie original	750
Singleton 12Y.O	650
Clynelish 14Y.O	600

LOWLAND

Lowland whiskies generally have a dry finish, which makes them excellent aperitifs. The dryness comes from the malt itself, not from peat as Lowlands tend to use unpeated malt, this also lends a certain sweet fruitiness to the flavour and mouthfeel. Their aromatic intensity is low and tends to be grassy or herbal, with grainy and floral notes.

Glenkinchie 12Y.O	650
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INDIA

India and Scotland are very different in climate. Indeed, single malt in India matures much faster, and it is for this reason that we see no age statements, most expressions are only a few years old. As with all single malt whiskies, Indian single malt must be matured for a minimum of three years and a day in oak casks, and it is the produce of a single distillery, distilled from nothing other than water, yeast and malted barley. Indian single malt whiskies are known for their fruity, malty character.

Amrut Amalgam	600
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- WHISK(E)Y

JAPAN

Hibiki	1100
Toki	650

BLENDED SCOTCH WHISKY

Ballantine 30Y.O	3500
Chivas Regal 25Y.O	3500
J.W Blue Label	2200
Royal Salute 21 Y.O	2100
J.W Platinum Label	950
Dewar's 18Y.O	950
Ballantine 17Y.O	950
J.W Gold Label	900
Chivas Regal 18Y.O	850
Dewar's 15Y.O	850
J.W Black Label 12Y.O	650
Chivas Regal 12Y.O	650
Monkey Shoulder	650
Teachers Golden Thistle	550
Dewar's 12Y.O	550
J & B Rare	500
J.W. Red Label	450
Teachers 50 Cream	400
Dewar's White Label	350
Amrut Maqintosh	350
Teachers Highland Cream	350

AMERICAN WHISKEY

Jack Daniel's Sinatra	2000
Michter's	1150
Woodford Reserve	950
Gentleman Jack	850
Jack Daniel's Old No.7	650
Jim Beam	500

IRISH WHISKEY

Jameson	500
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- BEER

IMPORTED

Corona	600
Heineken	600
Chang Classic	600
Hopper wheat	600
Hopper blonde	600

DOMESTIC

Budweiser	500
Bira White	500
Bira Blonde	500
Kingfisher Ultra	500

- VODKA

Diminutive of the word 'Voda', Vodka is said to be developed in the Northern European region. Polish claim it was their discovery. The Russians will tell you it was theirs. Our extensive selection takes you through a journey of some of the world's finest vodkas.

Grey Goose VX	1100
Beluga	650
Grey Goose	600
Ciroc	600
Absolut	450
Ketel One	450
Skyy	400
Smirnoff	350

- RUM

Coming from the word 'Rum Bullion' - kill devil, this Barbados spirit and its fraternal twin cane spirit are made by distilling the fermented molasses. Enjoy the true spirit of Barbados with some of our finest selections.

Kraken	750
Bacardi Gran Reserva Diez	700
Bacardi Ocho	550
Bacardi Anejo Quattro	500
Bacardi Gold	300
Bacardi Superior Carta Blanca	300
Bacardi Black	300
Old Monk	300

- GIN

Also called the Dutch Courage, this national drink of Britain comes from the word 'Genievre', which is an unaged liquor made by distilling grains such as barley and rye. Its bouquet comes from juniper berries, coriander, herbs and spices added to the grain mash during distillation.

Star of Bombay	850
Hendricks	850
Tanqueray no. 10	750
Jodhpur Gin	600
Bombay Sapphire	500
Tanqueray	500
Roku	500
Terai	450
Stranger & sons	450
Beefeater	450

- COGNAC

Among the most popular spirits throughout the world, cognac is one of the finest produce of wine. The chalky soil, temperate climate, gentle sunlight and the Ugni blanc grapes are the four elements that come together to produce this unique product known as Cognac.

Martell vs	650
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- TEQUILA

Tequila and its country cousin mescal are made by distilling the fermented juice of agave plant in Mexico. The agave is a spiky leafed member of the lily family (not cactus). By Mexican law, tequila can be produced only from the blue agave and only in the village of 'Tequila'.

Patron Silver	850
Camino Gold	550
Camino Real	550
Sauza Silver	500

- APERITIFS

Campari	550
Martini Rosso	450
Martini Bianco	450

- LIQUEURS

Bailey's Irish Cream	550
Patron Cafe	550
Drambuie	550
Cointreau	500
Jägermeister	500
Kahlua	500
Patron XO cafe	450
Malibu	450
Crème De Banana	350
Triple Sec	350
Crème De Menthe	350

- SHOTS

B-52	1000
<i>Kahlua, baileys, triple sec</i>	
Kamikaze	1000
<i>Vodka, triple sec, lime juice</i>	
Jaggerbomb	1000
<i>Jagermeister, Red Bull</i>	

- CHAMPAGNE

Dom perignon brut	32000
Moët & Chandon, Rose	18500
Moët et Chandon, Brut Imperial	13500
Drappier, Brut	11500
G.H. Mumm	10500

- SPARKLING WINE

Martini rose	5500
Martini brut	5500
Satori di Verona, Te Amo Prosecco, Italy	6500

standard measure is 30 ml | wine is 150 ml | all prices are in Indian Rupees | government taxes will be applicable | service of alcoholic beverages to guests below 21 years of age is prohibited

- WHITE WINE

CHARDONNAY

Maison Louis Jadot Pouilly-Fuisse' Chardonnay, Burgundy, France	14500
Domaine Laroche Chablis Saint Martin, Chardonnay, France	10500
Cannonball, Chardonnay, USA	9000
Maison Louis Jadot, Chardonnay, Burgundy, France	8500
Grover La Reserve bourgogn, Chardonnay, France	7000
Joseph Drouhin Laforet Bourgogne Chardonnay, France	6500
Vina Tarapaca Chardonnay, Chile	5000
Casa lapostelle, Rapel valley, Chile(2013)	5000
Jacob's Creek, Chardonnay, Australia	4500
Baron Philippe De Rothschild, Cadet D'oc Chardonnay Pay's D'oc, France	4500
Kwv Classic Collection Sauvignon Blanc, South Africa	4500
Oprah Chardonnay, Italy	4500
AG Chardonnay, Argentina	4500
Lindeman's Cawarra Chardonnay, Australia	3750

SAUVIGNON BLANC

Henri Bourgeois Sancerre Blanc 'Les Baronnes, France	13000
Kendall Jackson, Sauvignon Blanc California, USA	9000
D'Arenberg 'The Broken Fishplate' Sauvignon Blanc, Australia	8500
Nederburg W.M Reserve Sauvignon Blanc, South Africa	8000
Marianne Suvignon Blanc, South Africa	8000
Honig Napa Valley, USA(2012)	7500
Mouton cadet, Bordeaux Blanc, France(2013)	6500
Pencarrow Sauvignon Blanc, New zealand(2016)	5250
Bodega Norton, Sauvignon Blanc, Argentina	4700

CORTESE

Marchesi di Barolo Gavi di Gavi, Cortese, Italy	12000
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RIESLING

Chateau Ste. Michelle, Riesling, USA	9500
Domaine Schlumberger, Riesling, Alsace, France	8500
Dr. Loosen, Riesling, Germany	8500
Bex Reisling, USA	8500
Ferriol Macabeo, Spain	3200

GEWURZTRAMINAR/MUSCADET

Domaine schlumberger, Grand cru kessler, Gewurtaminer	9500
Muscadet de serve et Maine Sur Lie Bourgogne, France	7000
Torres Vina Esmeralda, Spain	6500
Vina sol, parelleda, pendes Spain(2015)	6000

VERMENTINO/VIIGNIER/TEMPRANILLO

Casamata, Vermentino, Italy (2014)	7500
Yalumba, Viognier, 2014, Australia	5000
Campo Veijo Viura Tempranillo, Spain	6500

BLENDED

Clarendelle Blanc, Sauvignon Blanc Semillon Bordeaux, France	10500
Mouton cadet, Bordeaux blanc, France (2013)	6500
Vina Sol, parelleda, Pendes, Spain (2015)	6000
La Vieille Ferme Luberon Blanc, Grenache Blanc, France	5000

- RED WINE

CABERNET SAUVIGNON

Dominus Estate, Cabernet Sauvignon, <i>USA</i>	55000
Duckhorn Vineyards Cabernet Sauvignon, <i>USA</i>	30000
Stag's Leap wine Cellars "Artemis" Cabernet Sauvignon, <i>USA</i>	23500
Cannonball Cabernet Sauvignon, <i>USA</i>	12000

PINOT NOIR

Maison Louis Jadot Gevrey Chambertin, <i>Burgundy, France</i>	30000
Durvillea Pinot Noir, <i>Marlborough, New Zealand</i>	7500
Grover La Reserve Bourgogn, Pinot Noir, <i>France</i>	7000
Grover La Reserve, Pinot Noir, <i>France</i>	7000

SHIRAZ/MERLOT

Penfolds Bin 389 Cabernet Shiraz, <i>Australia</i>	25000
Jacob's Creek, Double Barrel Shiraz, <i>New Zealand</i>	5600
Bodega Norton, Merlot, <i>Argentina</i>	4500

SANGIOVESE/NEBBIOLO

Gaja 'Barbaresco'v DOCG, <i>Piedmont, Italy</i>	60000
Castello Banfi Brunello di Montepulciano, <i>Italy</i>	25000
Folonari Chianti, <i>Italy</i>	8500
Saffocone di Vincigliata, Sangiovese, <i>Italy</i>	7500

CORVINA/CARMENERE/TEMPRANILLO

Amarone Della, Valpolicella Classico Doc, Corvina, Rondinella, <i>Italy</i>	28500
Luis Felipe Edwards Carmenère, <i>Chile</i>	4500
Campo Veijo Tempranillo, <i>Spain</i>	6500

BLENDED

Penfolds Bin 128 Shiraz, <i>Australia</i>	12500
Sassicaia, Guidalberto, Merlot, Cabernet Sauvignon & Sangiovese	17500
IGT Tenuta san Guido, <i>Italy</i>	
Chateau neaf de pape, e guigal, <i>France</i>	15000
Baron Philippe De Rothschild, Mouton Cadet Rouge, <i>Bordeaux</i>	7500
La Vieille Ferme Ventoux Rouge, Grenache Syrah, <i>France</i>	4750
AG Forty Seven Malbec Shiraz, <i>USA</i>	5000
Jacob's Creek, Cabernet, Shiraz, <i>Australia</i>	4250
Lindeman's Cawarra, Shiraz Cabernet, <i>Australia</i>	3750

- WINE BY GLASS

RED

Cosecha de Naltahua Merlot, <i>Chile</i>	950
Jacob`s Creek Cabernet Shiraz, <i>Australia</i>	950
Grover`s La Reserva, <i>India, Italy</i>	800

WHITE

Folonari Trebbiano D'abruzzo, <i>Italy</i>	950
Cosecha de Naltahua Chardonnay, <i>Chile</i>	950
Oprah chardonnay, <i>Italy</i>	850

- MIXOLOGY

THE ROSEATE SIGNATURES

800

Roseate Peaty Lemongrass

house smoked whisky, McIntosh apples, lemongrass

Makrut Daiquiri

Bacardi rum, kaffir lime leaves, lime juice

Elder Flower Fizz

vodka, elder flower syrup, lime juice top with soda

Smoky Sour

house smoked whisky, cinnamon syrup, lime juice, egg white

Varanasi

gin, dry betel leaf, lime juice

Devil's Advocate

tequila, martini rosso, red wine, red chillies, lemon juice

INHERITED

750

Manhattan

Bourbon whiskey, sweet vermouth, angostura bitter

Negroni

gin, sweet vermouth, campari with orange

Cosmopolitan

vodka, cointreau, lime juice, cranberry juice

Tom Collins

gin, lime juice, soda

Margarita

tequila, cointreau, lime juice

Mojito

Bacardi rum, mint leaves, lime juice, sugar syrup, soda

Rusty Nail

scotch whisky, drambuie

- MIXOLOGY

MARTINI'S

750

Dry Martini

gin, dry vermouth, green olives

Perfect Bombay Martini

Bombay sapphire gin, dry vermouth, sweet vermouth, green olives

Basiltini

gin, dry vermouth, basil

Mango & Chilli Martini

vodka, mango juice & jalapeno

Lemon Drop Martini

orange-infused vodka, cointreau, lime juice

Melontini

vodka, lime juice, fresh watermelon

Kaffir Lime Martini

vodka, kaffir lime leaves

Tiramisutini

vodka, kahlua, baileys, fresh cream

NON ALCOHOLIC COCKTAILS

450

Mint Cooler

mint, lime juice and sprite

Watermelon Ginger Ale

watermelon, ginger, lime juice

Flavored Iced Tea

lime, peach, green apple, pineapple or fresh mint

Aquarius

mint, lime juice and ginger with soda

Bruno

orange chunks, kaffir lime leaves, cranberry juice, sprite

Fat-Bob

apple juice, cranberry juice, orange juice, peach syrup

Zippo

apple juice, orange rind, angostura bitters, tonic water

Should you wish for a cocktail that is not on the list, we will be delighted to make one for you.

JUICES & AERATED BEVERAGES

Fresh juice

400

Cold coffee

400

Red Bull

400

Canned Juice

350

Aerated Beverages

350

Fever tree tonic water

350

Sepoy tonic water

300

Cranberry ocean spray

250

WATER

Perrier(330 ml/ 750 ml)

200/400

Veen (660 ml)

350

Kelzai (1000 ml)

300

SELECTION OF TEAS

450

Assam, Darjeeling, English breakfast, Masala Tea, Green tea, Peppermint, Chamomile, Jasmine

SELECTION OF COFFEE

450

Black Coffee, Americano, Espresso, Cappuccino, Caffè Latte, Caffè Mocha, Ristretto, Macchiato.