



## HEALING JUICES

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### HEALING JUICES 399

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#### Mojito

*Pineapple, lime and mint crushed together with green apple juice and a touch of ice.  
Superb refreshment following any meal and highly recommended for hyperacidity or reflux.*

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#### Clean & Green

*Apple, celery, kiwi, lime, honeydew melon and coriander.  
A delicious 'whole-food' supplement full of nutrients.*

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#### Body Cleanse

*Carrot, cucumber, beet, parsley, celery and garlic.  
Potent body cleanser. High in nutrients and antioxidants.*

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#### Green Power

*Leafy greens and parsley with green apple, cucumber, broccoli and lime.  
Boosts antioxidants, and alkalizes & oxygenates your body.*

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#### Red Eye

*Carrot and beetroot.  
Cleanses the liver and benefits the eyes.*



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## BREAKFAST

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Seasonal fruit platter (V) 900

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Beverages (V) 450

*tea, coffee, hot chocolate*

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Choice of fresh juices 400

*watermelon, pineapple, orange*

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Baker's basket (V) 600

*French rolls, croissant & morning pastries served with butter, organic honey*

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Choice of cereals (V) 600

*all bran, cornflakes, chocos, wheat flakes or oatmeal served with hot or cold milk*

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## HOT SELECTION

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Eggs to order 900

*boiled, fried, scrambled or omelette, grilled tomato, hash brown potatoes, greens, organic mushrooms, bacon, chicken ham*

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Eggs benedict 1100

*ham, grilled tomato, hash brown potatoes, greens, organic mushrooms*

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Akuri 1000

*Parsi scrambled egg scented with turmeric, garlic, ginger, onion, tomatoes & green chili*

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Pancake | French toast 1100

*served with berry compote, Canadian maple syrup & chantilly cream*

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Parantha (V) 900

*potato/ cottage cheese/onion/namak qiwain*

*stuffed Indian whole wheat bread served with yoghurt & pickle*

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Puri bhaji (V) 1100

*puffed golden fried whole wheat bread, traditional potato stew & pickle*

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Dosa - plain/maysore/cheese (V) 1100

*rice & lentil crepe, breakfast sambhar & chutney*

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Idli (V) 1100

*steamed rice cake, breakfast sambhar & chutney*

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Uttappam - plain / onion tomato (V) 1100

*pancake of rice & lentil, cooked on a griddle, breakfast sambhar & chutney*

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Poha (V) 1100

*flatten rice, curry leave indian, spices*

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Suji upma (V) 1100

*curry leaves, vegetables, mustard*

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(V) - vegetarian

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*All prices are in Indian rupees. Government taxes and service charge as applicable.  
Kindly inform us if you have any food related allergies or intolerance.*



## THE STORY OF TWG TEA

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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

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### **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.*

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### **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.*

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### **TWG GRAND JASMINE 599**

*Intoxicating TWG Tea jasmine flowers enhance the sparkling elegance of this delicately fashioned green tea.*

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### **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.*

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### **TWG CHAMOMILE 599**

*Soft and soothing, this rare TWG Tea chamomile flowers boast a rich honey aroma and yield a golden, theine-free cup.*

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### **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.*

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### **TWG EARL GREY 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.*

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### **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.*

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### **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.*



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## APPETISERS 12:00 PM – 11:00 PM

Classic caesar salad – chicken/vegetables **1275/1200**    
Romaine lettuce, parmesan shavings, herbed crouton

Petit organic greens (V) **1100**   
carrot, cucumber, asparagus, cherry tomato, feta

Pickled beets and goat's cheese (V) **1195**    
shaved fennel, orange, candied walnuts, balsamico



Organic pomelo salad (V) **1045**    
toasted cashews, crispy garlic, chili, tamarind



Som tam salad (V) **1045**    
raw papaya, crushed peanut, lemon, jagger

Cheese platter (V) **1125**    
grape, fruit compote, cracker, nuts

Mezze platter (V) **1500**    
hummus, baba ganoush, lebaneh, falafel fritters, olives, pickled veg, pita lavash



## SOUPS 12:00 PM – 11:00 PM



Roasted tomato and clementine (V) **775**    
confit tomato, orange, basil

Mulligatawny (V) **800**    
traditional yellow lentil and green apple soup served with brown rice and lemon



Essence of mushroom (V) **775**    
cream cheese, confit mushroom, truffle foam



## MAINS 12:00 PM – 11:00 PM


Vegan poke bowl (V) **1365**    
mock chicken stew, edamame, pickled cabbage, quinoa pilaf

Spinach and Ricotta Canelloni (V) **1445**    
plum tomato, parmesan, basil




Panko crusted fish & chips **1815**   
potato fries, mashed green peas, tartare sauce




Roasted Chilean sea bass **2415**    
saffron risotto, charred asparagus, olive and tomato salsa


Chicken two ways **1775**    
confit leg, pan seared breast, root vegetables, jus



Lamb rack **1975**    
herb crust, dauphinoise potato, confit carrot, cabbage and pomegranate



## PASTA & RISOTTOS 12:00 PM – 11:00 PM



Wild mushroom risotto (V) **1585**     
toasted pecan, aged parmesan, truffle oil

Roasted pumpkin gnocchi (V) **1555**     
arugula, cherry tomato, green peas, parmesan

Spring chicken risotto **1600**   
mascarpone, confit chicken, shallots

Caramelised onion and ricotta tortellini (V) **1665**    
lemon-chili-butter, herbed oil, parsley

Spinach and feta ravioli (V) **1665**    
pomodoro sauce, sweet basil, pine nuts

Make your own pasta    
penne / spaghetti / gluten free spaghetti / fettuccini  
arrabiata / aglio olio / carbonara / pesto  
vegetables **1345** / chicken **1445** / prawn **1645**

Spaghetti alla ragu **1725**    
lamb bolognese, tomato sauce, parmesan

 Contains nut  Contains Gluten  Contains sugar  Contains eggs  Contains alcohol  Contains dairy  
 Nut free  Gluten free  Sugar free  Eggless  Alcohol free  Dairy free

(V) – vegetarian

Dear Guest, all beverage are excluding of meal inclusion  
Kindly inform us if you have any food related allergies or intolerance.





INDIAN CUISINE — 12:00 PM — 03:00 PM  
— 07:00 PM — 11:00 PM

### APPETISERS









Palak patta and pomelo chaat (V) <b>1025</b>	 
<i>sweet yoghurt, mint chutney, tamarind chutney</i>	
Jalapenos & amla paneer tikka (V) <b>1435</b>	
<i>herb marinade, amla relish</i>	
Cajun spiced tandoori broccoli (V) <b>1435</b>	
<i>cheddar cheese, green chili, tomato chutney</i>	
Mushroom galouti kebab (V) <b>1435</b>	 
<i>truffle biscotti, saffron yoghurt, mint chutney</i>	
Sarson machhli tikka <b>1775</b>	
<i>pickled lime, kasundi mustard, mint chutney</i>	
Peri-peri murgh ke sooley <b>1650</b>	 
<i>green pea and mint thecha, kalounji, herb oil</i>	
Tandoori chicken <b>1750</b>	 
<i>spring chicken, hung curd, chillies</i>	
Sheek kebab <b>1850</b>	 
<i>lamb mince, ginger, garlic, kashmiri chillies</i>	

### CURRIES



Bhavnagari mirchi aur sukhi methi ka paneer (V) <b>1485</b>	  
<i>aromatic masala gravy, fenugreek leaves</i>	
Signature Ranjitshahi paneer (V) <b>1485</b>	 
<i>paneer cooked two ways, rich butter &amp; tomato gravy</i>	
Lehsuni makkai palak (V) <b>1485</b>	 
<i>special spice mix, crispy fried garlic</i>	
Kiyana signature achari rajma khichdi (V) <b>1545</b>	 
<i>chili pickle, cow ghee, urad dal wadi</i>	
Our special dal makhani (V) <b>1155</b>	 
<i>rich black lentil, tomato, butter, cream</i>	
Highway dal tadka (V) <b>945</b>	 
<i>tuar dal, north Indian tempering, dried red chili</i>	

Aleepey meen curry <b>1875</b>	 
<i>fresh water sole, tamarind, spicy coconut curry</i>	
Kerala style prawns <b>2045</b>	 
<i>coconut cream, curry leaves, tamarind</i>	
Chooza khaas makhani <b>1650</b>	  
<i>tandoor cooked chicken morsels, rich tomato and butter gravy</i>	
Murgh gharana <b>1550</b>	
<i>home style chicken curry, special spice blend</i>	
Jodhpuri laal maas <b>1795</b>	 
<i>mathania chili and yoghurt curry, smoky aroma</i>	

### BIRYANIS & PULAO

Three nuts & raisin pulao (V) <b>695</b>	  
<i>toasted nuts &amp; rice scented with clarified butter</i>	
Edamame & truffle ghee pulao (V) <b>795</b>	  
<i>long grain rice tossed in edamame beans &amp; truffle ghee</i>	
Steamed basmati rice (V) <b>895</b>	
<i>white / brown</i>	
Nizami subz biryani (V) <b>1445</b>	 
<i>roasted garlic raita</i>	
Hyderabadi dum biryani <b>1715/1875</b>	 
<i>white / brown</i>	
<i>roasted garlic raita</i>	

### BREADS

Naan <b>350</b> - plain, garlic, butter	 
Missi roti <b>350</b>	
Paratha <b>400</b> - lachha, mint, green chili	
Kulchas <b>420</b> - aloo- pyaaz, paneer, broccoli-cheddar	
Malabar paratha <b>350</b>	

### THE GREAT INDIAN MEAL 350

Vegetarian thali (V) <b>2250</b>
Non - Vegetarian thali <b>2450</b>

(V) - vegetarian

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 Nut free	 Gluten free	 Sugar free	 Eggless		

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ASIAN FLAVOURS — 12:00 PM — 03:00 PM  
— 07:00 PM — 11:30 PM

#### SOUPS

Tom yum (V) **815**  
Thai herbs, chili, lime



Miso (V) **815**  
wakame, tofu, scallions



Burnt garlic soup (V) **815**  
chili, soy, sesame



#### APPETIZERS

Poh pia je (V) **945**  
vegetable spring rolls, sweet chili sauce



Crispy shitake mushroom (V) **1045**  
chili flakes, scallions



Pad krapow kung **1675**  
wok fried prawns, chili basil



K. F. C by Roseate **1675**  
Korean fried chicken, gochujang, toasted sesame



Pla phad prik **1745**  
stir fried fish, Thai chili, coriander

Satey ayam **1575**  
chicken satey, peanut sauce, contain peanuts



#### MAINS

Asparagus, snow peas & tofu (V) **1375**  
wok fried and tossed in spicy basil sauce



Broccoli & black mushroom (V) **1375**  
stir fried broccoli in Thai black bean sauce



Spicy garlic paneer (V) **1275**  
baby corn, bell peppers, coriander



Gai pad prik gaeng **1575**  
diced chicken in hot chili basil sauce & sticky rice  
fish **1725** / prawn **1875**



Khow suey (V) **1275**  
burmese yellow curry, wheat noodles, traditional accompaniments  
vegetable **1445** / chicken **1565** / prawn **1995**



Thai green or red curry  
served with jasmine rice  
vegetable **1445** / chicken **1565** / prawn **1995**



Pad Thai noodle  
flat rice noodle, onion & tamarind sauce  
vegetable **1350** / chicken **1450** / prawn **1850**



Bami goreng  
wok tossed wheat noodles, seasonal vegetables  
vegetable **825** / chicken **935**



Nasi goreng  
fried rice, sambhal chili paste, scallions  
vegetable **1365** / chicken **1575** / prawn **2015**



Contains nut Contains Gluten Contains sugar Contains eggs Contains alcohol Contains dairy  
 Nut free Gluten free Sugar free Eggless

(V) - vegetarian

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• WORLD CUISINE •

KIDS ZONE — 12:00 PM — 03:00 PM  
— 07:00 PM — 23:00 PM

#### KIDS ZONE

Popeye the sailor man spinach soup (V) 475



Power of cauliflower & broccoli mornay (V) 575



Durum wheat penne in tomato & cream sauce (V) 775



Cornmeal granules coated chicken fingers, parsley dip 775



Panko crusted fish fillet, fries & tartar sauce 875



Old fashioned chocolate mousse (V) 875



*Belgian chocolate mousse, sorbet, soil*

Contains nut Contains Gluten Contains sugar Contains eggs Contains alcohol Contains dairy  
 Nut free Gluten free Sugar free Eggless Alcohol free Dairy free

(V) - vegetarian

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• WORLD CUISINE •

## DESSERTS

### DESSERTS

#### Kiyan signature **1190**

toffee coffee pudding, espresso caramel sauce, tahitian vanilla ice



#### American double chocolate fudge **1190**

chocolate sauce and strawberry ice

#### Lotus cheese cake **1190**

lotus biscoff, coffee ice

#### 80-20 chocolate cremeux (eggless) **1190**

Belgian chocolate mousse, raspberry sorbet, soil



#### Pull me up tiramisu **1190**

bailey's sauce



#### Coconut chia seed pudding **990**

seasonal fruit and coconut gelato



#### Gol ab (V) **990**

gulab jamun, ice, tulip



#### Dilli 6 kulfi (V) **990**

kesar pista kulfi, shahi falooda with rabri and rose syrup



#### Ices **880**

selection of home-made ice creams and sorbet

Tahitians vanilla Ice cream

Coffee

Belgian chocolate

Strawberry

Raspberry sorbet (vegan)

Gelato of the month (seasonal)



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**SANDWICHES BURGERS & ROLLS**  
03:00 PM – 07:00 PM

- Vegetarian club sandwich (V) **1275**    
*combination of grilled vegetables, lettuce & tomato*
- 
- Grilled vegetable panini (V) **1250**    
*pesto marinated vegetables, bocconcini*
- 
- Amritsari vegetable burger (V) **1275**    
*spiced potato and green pea patty, melted cheddar, red cabbage slaw*
- 
- Paneer khurchan kathi roll (V) **1375**    
*roomali roti, mint chutney*
- 
- Kiyan club sandwich **1375**    
*crispy bacon, fried egg, grilled chicken, tomato*
- 
- Ham 'n' cheese sandwich **1375**    
*potato fries, purple cabbage slaw*
- 
- Chicken 'n' cheddar burger **1350**    
*carmelised onions, purple cabbage slaw*
- 
- Chicken tikka kathi roll **1375**    
*roomali roti, mint chutney*
- 
- Chicken tikka sandwich **1375**  
*home baked focaccia, onion, gherkins, fries*

**PIZZA CORNER**  
12:00 PM – 11:00 PM

- Pizza verde (V) **1550**    
*basil pesto, seasonal greens, vegan cheese*
- 
- Kiyan country style pizza (V) **1475**  
*herbed onion, mushrooms, bell peppers, olives, jalapenos, young tomatoes & mozzarella*
- 
- Quattro formaggi pizza **1575**    
*four cheese pizza, confit garlic & sliced tomatoes*
- 
- Pizza de pepperoni **1675**    
*thin crust pizza topped with pepperoni, kalamata olives, cornichon*
- 
- Charcoal fumed chicken tikka pizza **1675**    
*tandoori chicken morsels, onion & bell pepper*

-  Contains nut  Contains Gluten  Contains suger  Contains eggs  Contains alcohol  Contains dairy
-  Nut free  Gluten free  Suger free  Eggless  Alcohol free  Dairy free

(V) – vegetarian

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## IN-ROOM DINING NIGHT MENU

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### SOUP

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Roasted tomato and clementine (V) **775**  
*confit tomato, orange, basil*

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### MAINS

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Butter chicken **1650**  
*tandoor cooked chicken morsels, rich tomato and butter gravy*

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Paneer lababdar (V) **1485**  
*cottage cheese batons cooked in rich onion tomato masala, finished with cream & fenugreek powder*

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Dal makhani (V) **1155**  
*black lentil cooked to perfection, and finished with butter*

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Crumb fried fish & chips **1650**  
*fried fish, fries, mushy peas served with tartar sauce*

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Penne pasta (V) **1345** / Penne pasta chicken **1445**  
*arabiatto, cheese sauce*

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Steamed rice **895**

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Malabar paratha **350**

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### BETWEEN THE BREADS

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Grilled sandwich  
Veg **1275** / Chicken **1375**

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### DESSERTS

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Kiyan signature **1190**  
*toffee coffee pudding, espresso caramel sauce, crème glacée*

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Golab ab (V) **990**  
*gulab jamun, tender coconut ice cream, tulip*

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(V) - vegetarian

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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.

Bowmore 15Y.O.	1200
Laphroaig 10Y.O.	700
Bowmore 12Y.O.	700

### 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 IPA experiment	1120
Glenfiddich 15Y.O	1100
Aberlour	850
Cardhu 12Y.O	850
Glenfiddich 12Y.O	850
Craigellachie 13Y.O	850
Glengrant 10Y.O	850
Aultmore 12Y.O	750
Glengrant Arboralis	550

### 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.

Dalmore 15Y.O.	1700
Macallan Double Cask 12Y.O.	1350
Balblair 12Y.O.	1150
Royal Brackla 12Y.O.	1150
Glenmorangie original	850
Singleton 12Y.O.	750
Clynelish 14Y.O.	700
Aberfeldy 12Y.O.	650

### 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.	750
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### ISLE OF SKYE

Talisker Storm	1650
Talisker 10Y.O.	850



# - WHISK(E)Y

## 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.

Rampur Double Cask	1150
Indri Trini	900

## JAPAN

Hibiki	1250
Toki	750

## BLENDED SCOTCH WHISKY

Ballantine 30 Y.O.	3850
Chivas Regal 25 Y.O.	3850
Dewar's 18 Y.O.	1400
J.W Platinum Label	1050
Ballantine 17 Y.O.	1050
J.W Gold Label	1000
Dewar's 15 Y.O.	900
Monkey Shoulder	850
J.W Black Label 12 Y.O.	700
Dewar's 12 Y.O.	600
Teacher's Thistle Y.O.	600
J & B Rare	550
Teacher's Golden Thistle 12 Y.O.	550
J.W. Red Label	500
Ballantines 7 Y.O.	500
Amrut Maqintosh	450
Teacher's Highland Cream	450
Ballantines Finest	450

## AMERICAN WHISKEY

Jack Daniel's Sinatra	2000
Gentleman jack	1000
Michter's	1200
Makers Mark	750
Jack Daniel's Old No.7	700
Jim Beam Black	600
Jim Beam	550

# - 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	1200
Belvedere	750
Grey Goose	700
Ketel One	500
Absolut	500
Ciroc	650
Finlandia	600
Stolichnaya	450

# - BEER

Corona	650
Chang	650
Hoegaarden	650
Budweiser	550
Kingfisher Ultra	550

# - 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	800
Bacardi Gran Reserva	800
Bacardi Ocho	600
Bacardi Gold	400
Bacardi Superior Carta Blana	400
Old Monk	400

# - 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.*

Sipsmith	1100
Monkey 47	1050
Star of Bombay	950
Hendricks	950
Tanqueray no. 10	800
Doja	700
Roku	700
Jodhpur Gin	650
Bombay Sapphire	600
Tanqueray	550
Teraï	500
Stranger & sons	500
Beefeater	500

# - 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 VSOP	1050
Martell VS	700

# - 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	950
Jose Cuervo Reposado	800
Jose Cuervo Silver	800
Casco Viejo Silver	550

# - APERITIFS

Campari	700
Martini Rosso	550
Martini Bianco	550

# - LIQUEURS

Aperol	750
Pisco Pancho Fierro	700
Bailey's Irish Cream	600
Drambuie	600
Cointreau	550
Jägermeister	550
Patron XO cafe	490
Malibu	490
Crème De Banana	380
Crème De Menthe	380
Crème De Melon	350

# - SHOTS

Kamikaze	1000
<i>Vodka, triple sec, lime juice</i>	
Jaggerbomb	1000
<i>Jagermeister, Red Bull</i>	

# - MIXOLOGY

## BUBBLES

- Mimosa** 1800  
*sparkling wine & orange juice*
- Peach Bellini** 1800  
*sparkling wine & peach syrup*

## THE ROSEATE SIGNATURES

900

- 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*
- Devil's Advocate**  
*tequila, martini rosso, red wine, red chillies, lemon juice*
- Klyan Pisco Ale**  
*pisco, lime, gingerale, angustra bitter*

## INHERITED

850

- 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*

## MARTINI'S

850

- 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, espresso shot*

# - MIXOLOGY

## NON ALCOHOLIC COCKTAILS

500

### 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

## WATER

Veen Sparkling 450

Perrier (330 ml/ 750 ml) 200/400

Veen (660 ml) 350

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.*