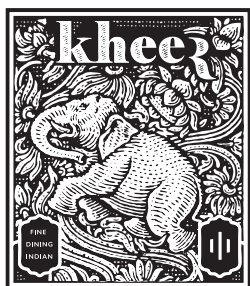


'Kheer' is named after an Indian dessert and is derived from the Sanskrit word 'Ksheer' meaning "milk".

Savor exquisite Indian cuisine teamed with the best street food 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.



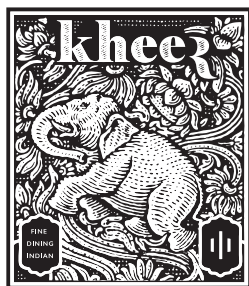
dilli-6 chaat

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

karari jalebi	indian pretzel tossed with tangy tamarind chutney, mint chutney and yogurt 800 portion 120g, protein 3.1g, carbohydrate 14.94g, fats 2.14g, calories 91.43 kcal	
golgappe (suji/quinoa/atta)	served with khatta paani, meetha paani and the flavor of the day 450 portion 120g, protein 90.3g, carbohydrate 1.28g, fats 15.9g, calories 2.4 kcal portion 120g, protein 71.3g, carbohydrate 2.28g, fats 14.08g, calories 0.99 kcal portion 120g, protein 171.01g, carbohydrate 1.09g, fats 14.42g, calories 13.07 kcal	
palak patta	crispy spinach leaves served with tangy chutney and yogurt 800 portion 170g, protein 7.65g, carbohydrate 67.97g, fats 6.37g, calories 359.81 kcal	
lachha tokri	crispy potato basket filled with seasonal fruits and tangy chutney 800 portion 120g, protein 2.43g, carbohydrate 22.8g, fats 0.47g, calories 105.5 kcal	
chowk ki tikki	shallow fried potato galettes served with tamarind and coriander chutney 800 portion 180g, protein 7.9g, carbohydrate 69.76g, fats 8.05g, calories 383.3 kcal	
chhena papri chaat	poached cottage cheese dumplings and carom seed crisps topped with sweet yogurt and an assortment of chutneys 800 portion 150g, protein 7.45g, carbohydrate 23.9g, fats 11.13g, calories 225.6 kcal	
kebabs and tikkas (vegetarian)		
phaldhari seekh	raw banana, granny smith apples, golden raisins, prune skewers 1200 portion 180g, protein 4.6g, carbohydrate 48.6g, fats 1.77g, calories 229 kcal	
teen khumbh ki galouti	spiced morel, porcini and button mushroom galettes 400 portion 180g, protein 9g, carbohydrate 39.3g, fats 12.9g, calories 309 kcal	
bhune chukundar aur neje ke kebab	beet goat cheese and pine nuts kebabs 1300 portion 180g, protein 12.6g, carbohydrate 33.3g, fats 37.08g, calories 517.4 kcal	
subz goolar kebab	seasonal vegetable dumpling stuffed with spiced figs & crumbed puffed rice 1300 protein 15.83g, carbohydrate 41.85g, fats 46.56g, calories 649.72 kcal	
bharwan hara phool	broccoli flowerets stuffed with almonds, mozzarella and processed cheese 1100 portion 180g, protein 12.16g, carbohydrate 17.15g, fats 18.11g, calories 280.3 kcal	
tandoori paneer tikka	stuffed cottage cheese marinated with a house made spice mix 1200 portion 220g, protein 35.89g, carbohydrate 16.43g, fats 5373g, calories 692.9 kcal	
nimona aur khubaani ke kebab	spiced green pea and apricot galettes 1200 portion 180g, protein 8.9g, carbohydrate 30.17g, fats 11.52g, calories 260 kcal	
baadal jaam	pan fried aubergine escapoles topped with tomato chutney and garlic hung curd 1000 portion 180g, protein 4.21g, carbohydrate 25g, fats 6.18g, calories 172.19 kcal	

vegetarian non-vegetarian



















Fish Nuts Peanuts Gluten Sugar Alcohol Milk Mustard
 Soya Sesame Eggs Lupin Celery Molluscs Sulphite Crustaceans



non-vegetarian

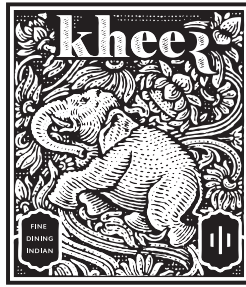
turra kebab 	boneless chicken marinated with coriander, mint, green chilli and fried onion 1500 portion 180g, protein 16.3g, carbohydrate 22g, fats 30g, calories 423 kcal	 
murgh reshmi tikka 	chicken morsels infused with smoked cheese and cardamom 1600 portion 180g, protein 27.41g, carbohydrate 22.2g, 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, carbohydrate 25.2g, fats 24.7g, calories 200 kcal	   
tawa jhinga kali mirch 	grilled prawns tempered with cherry tomatoes and black pepper 2200 portion 160g, protein 19.3g, carbohydrate 9.9g, fats 8.5g, calories 194 kcal	 
surkh mahi tikka 	charred fish morsels marinated with kafir lime and chilli 2100 portion 180g, protein 24.8g, carbohydrate 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, carbohydrate 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, carbohydrate 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, carbohydrate 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, carbohydrate 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, carbohydrate 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, carbohydrate 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, carbohydrate 27.47g, fats 46.69g, calories 607.66 kcal	  
rase waale aloo aur kalimirsch vadi ka jhol 	potatoes and spiced dried lentil dumplings tempered with cumin and asafoetida spicy curry 1200 portion 250g, protein 16.2g, carbohydrate 61.56g, fats 9.69g, calories 398.22 kcal	 
gucchi mussallam 	stuffed morels cooked with yogurt and saffron curry 1400 portion 220g, protein 10g, carbohydrate 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, carbohydrate 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, carbohydrate 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, carbohydrate 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, carbohydrate 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, carbohydrate 9.5g, fats 27.81g, calories 386.65 kcal
portion 250g, protein 26.79g, carbohydrate 11.89g, fats 31.25g, calories 435.95 kcal

tamatar aur tulsi ka rasa 

shorba

tomato broth infused with fresh basil 550
portion 200g, protein 7.82g, carbohydrate 28.51g, fats 4.6g, calories 205.4 kcal

gosht ka aash 

lamb broth infused with saffron 650
portion 200g, protein 30.6g, carbohydrate 13.24g, fats 18.45g, calories 341 kcal

dal-e-dunghar 

dal

charcoal smoked black lentil cooked with tomatoes, garlic and butter 1400
portion 250g, protein 18.28g, carbohydrate 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, carbohydrate 89.28g, fats 32.82g, calories 809.24 kcal

dilli-6 ki biryani 

rice

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, carbohydrate 95.8g, fats 22.75g, calories 641.06 kcal



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



gosht 1800 (portion 250g, protein 26.84g, carbohydrate 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, carbohydrate 145.07g, fats 14.23g, calories 814.36 kcal

saade chawal 

steamed rice 950

portion 250g, protein 22g, carbohydrate 192.5g, fats 3.25g, calories 887.25 kcal



vegetarian



non-vegetarian



Fish



Nuts



Peanuts



Gluten



Sugar



Alcohol



Milk



Mustard



Soya



Sesame



Eggs



Lupin



Celery



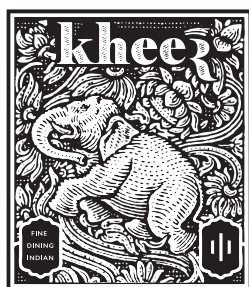
Molluscs











Sulphite



Crustaceans



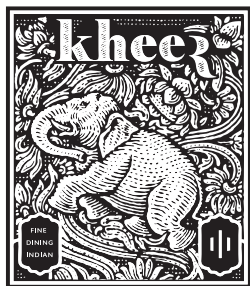
from the clay oven

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



 *vegetarian*  *non-vegetarian*





desserts

kheer		signature Kheer tasting sampler 600 <i>portion 120g, protein 4 g, carbohydrate 17g, fats 7g, calories 150 kcal</i>	
ras		jaggery and rice pudding 600 <i>portion 120g, protein 3.8g, carbohydrate 14.9g, fats 3.5g, calories 108 kcal</i>	
fenia		angel hair vermicelli pudding 600 <i>portion 120g, protein 5.4g, carbohydrate 45.9g, fats 2.4g, calories 235 kcal</i>	
kheere		condensed milk and cucumber pudding 600 <i>portion 120g, protein 3.7g, carbohydrate 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, carbohydrate 88g, fats 5.1 g, calories 424 kcal</i>	
kalakand tart		milk cake tart with caramel sauce 950 <i>portion 120g, protein 4.8g, carbohydrate 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, carbohydrate 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, carbohydrate 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, carbohydrate 46.01g, fats 19.98g, calories 421.08 kcal</i>	
dilli-6		kulfi with malai rabri 600 <i>portion 150g, protein 7.62g, carbohydrate 7.62g, fats 27.7g, calories 216 kcal</i>	
gulkand		kulfi with rose and pistachio 600 <i>portion 120g, protein 3.49g, carbohydrate 16.1g, fats 3.87g, calories 113.3 kcal</i>	



vegetarian



non-vegetarian



Fish



Nuts



Peanuts



Gluten



Sugar



Alcohol



Milk



Mustard



Soya



Sesame



Eggs



Lupin



Celery



Molluscs



Sulphite



Crustaceans



ROSEATE HOUSE

NEW DELHI



BEVERAGE MENU

- APERITIF & DIGESTIF

Campari	850
Aperol	700
Martini Bianco	600
Martini Rosso	600
Jägermeister	600
Martini Fiero	600
Ricard	550

- LIQUEUR

Patron XO Café	650
Limoncello di Capri	550
Amarula	550
Baileys The Original Irish Cream	500
Sambuca Molinari	500
Kahlúa	350

- BEER

Corona	600
Budweiser	500
Kingfisher Ultra	500
Bira White	500

- WHISK(E)Y

SINGLE MALT

ROSEATE HOUSE SELECTION

Bunnahabhain 1997	4300
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drawn from cask ref 5413, bottled in 2016 near port askaig, ISLAY

Caol Ila 1997	4300
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drawn from cask ref 5413, bottled in 2016 near port askaig, ISLAY

ISLAY

Lagavulin 16 Y.O.	1400
Bowmore 15 Y.O.	1200
Laphroaig Select	900
Bowmore 12 10 Y.O.	950
Laphroaig 10 Y.O.	950

SPEYSIDE

Craigellachie 12 Y.O.	1100
Glen Grant 10 Y.O.	850

HIGHLAND

Aberfeldy 21 Y.O.	1900
Dalwhinnie 15 Y.O.	1250
Balblair 2005	1100
Old Pulteney 12 Y.O.	900
The Singleton of Glen Ord 12 Y.O.	850
Speyburn 10 Y.O.	800
The Ardmor Legacy	800
Aberfeldy 12 Y.O.	800

- WHISK(E)Y

ISLE OF SKYE

Talisker 10Y.O.	900
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INDIA

Paul John, <i>bold</i>	800
Paul John, <i>brilliance</i>	700
Indri	700

BLENDED MALT

Johnnie Walker Blue Label	2200
Johnnie Walker 18Y.O.	1400
Johnnie Walker Gold Label Reserve	1200
Dewars 18Y.O.	900
Dewars 15Y.O.	850
Monkey Shoulder	850
Johnnie Walker Black Label	850
Dewars 12Y.O.	700

JAPAN

Suntory Yamazaki	1800
Suntory Hibiki	1600
Kirin Fuji Sanroku	1500
Suntory Toki	750

IRELAND

Jameson	550
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TENNESSEE, BOURBON & CANADIAN

Michter's Bourbon	1200
Michter's Rye	1200
Woodford Reserve	1200
Jack Daniel's, Single Barrel	950
Maker's Mark	800
Jack Daniel's Gentleman's Jack	750
Jack Daniel's Old no. 7	650
Jim Beam Black	550
Canadian Club	450

- VODKA

Roberto Cavalli	900
Grey Goose VX	900
Grey Goose	800
Beluga, Noble	800
Belvedere	750
Ciroc	650
Ketel One	600
Our Vodka	
<i>Amsterdam/ Berlin/ London</i>	600
Absolut	500
Finlandia	500
Smoke	400

- RUM

Kraken	1200
EL Ron Prohibido	600
Mount Gay Eclipse	600
Mount Gay Eclipse Silver	600
Bacardi Ocho	600
Bacardi Quatro	600
Pitu Cachaca	500
Bacardi Carta Blanca	400
Old Monk	400

- GIN

Sipsmith	1100
Suntory Roku	900
Corunn	850
Wenneker Elder Flower	850
Heyman's Old Tom	850
Tanqueray No Ten	700
Bombay Sapphire	650
Tanqueray London Dry	600
Beefeater	550
Terai Indian Dry	550

- TEQUILA

Remy Martin X.O	2300
Hennessy X.O.	2300
Martell X.O	2100
Camus V.S.O.P.	950
Hennessy V.S.O.P.	900
Hennessy V.S.	600

- COGNAC

Remy Martin X.O.	2300
Hennessy X.O.	2300
Martell X.O.	2100
Camus V.S.O.P.	950
Hennessy V.S.O.P.	900
Hennessy V.S.	600

- WINE BY THE GLASS

WHITEWINE BYTHE GLASS

Dr. Loosen Dr. L Riesling, Mosel-Saar-Ruwer, <i>Germany</i>	1600
D'Arenberg The Broken Fishplate, Adelaide Hills, <i>Australia</i>	1400
Twe Lindeman's Chardonnay	1200
Altozano Verdejo Sauvignon blanc	900
Grover Sauvignon Blanc Reserve Collection, <i>India</i>	900
Grover Chenin Blanc Reserve Collection, <i>India</i>	900

RED WINE BYTHE GLASS

Pater Sangiovese Toscana IGT Marchesi de Frescobaldi	1800
Sula Rasa Cabernet Sauvignon, Barrel aged, <i>Nashik India</i>	1800
Baron Phillips de Rothschild Cadet D'oc Cabernet Sauvignon	1200
Sula Rasa Syrah, <i>Nashik India</i>	1200
Cosecha, Merlot, <i>Chile</i>	1100

ROSEWINE BYTHE GLASS

Sula The Source Grenach Rose	900
Grover Rose Reserve Collection, <i>India</i>	900

SPARKLING WINE BYTHE GLASS

Ti amo Prosecco	1700
Martini Prosecco	1400

-CHAMPAGNE

ROSÉ

Moët & Chandon, Brut Impérial Rosé, Épernay, France	2200
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BRUT

G.H. Mumm, Cordon Rouge, Reims, France	1200
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-SPARKLING WINE

Chandon Brut	1100
Ti amo Prosecco	850

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- WHITE GRAPES

CHARDONNAY

Cakebread Cellar, Napa valley, <i>California</i>	15000
Albert Bichot, Pouilly-Fuisse, Maconnais, <i>Burgundy, Franch</i>	11500
Cloudy Bay, Marlborough, <i>New Zealand</i>	7500
Viña Tarapaca Reserva, Maipo Valley, <i>Chile</i>	5000
Sutter Home, California, <i>USA</i>	5000
Wolf Blass Bilyara, South Eastern, <i>Australia</i>	4800
Twe Lindeman's Chardonnay	5500
Bodega Norton Reserva, Luján de Cuyo, <i>Argentina</i>	4500

SAUVIGNON BLANC

Cakebread Cellar, Napa valley, <i>California, USA</i>	15000
Henri Bourgeois, Sancerre, 'Les Baronnes,'Loire valley, <i>Franch</i>	12000
Cloudy Bay, Marlborough, <i>New Zealand</i>	10000
Saint Clair, Marlborough, <i>New Zealand</i>	9000
D'Arenberg The Broken Fishplate, Adelaide Hills, <i>Australia</i>	6000
Ward Valley Estate Triple Block Marlborough, <i>New Zealand</i>	5300
Altozano Verdejo	4500
Bodega Norton, Luján De Cuyo, <i>Mendoza, Argentina</i>	4500
Anne de joyeuse Camas, IGP pays d'Oc, <i>Franch</i>	4000
Mas Andes, <i>Chile</i>	3500

RIESLING

Egon Muller 'Scharzhof' Mosel, <i>Germany</i>	13000
Chateau Ste Michelle Riesling, Columbia Valley, <i>USA</i>	7000
Black Tower, <i>Germany</i>	5500

GEWURZTRAMINER

F E trimbach, Alsace, <i>Franch</i>	12000
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CHENNIN BLANC

Kloof Street, <i>South africa</i>	7500
Grover's Chenin Blanc	4500

PINOT GRIGIO

Zonin, Friuli Aquileia, <i>DOC Italy</i>	9000
Bottega Casa Bottega'IGT, <i>Italy</i>	5800

CORTESE

Marchesi di barolo Gavi de Gavi <i>DOCG, Piedmont, Italy</i>	12000
Marchesi di barolo Gavi de Gavi <i>DOCG, Piedmont, Italy</i>	8500

INTERESTING BLENDS

Gaja "Rossj-Bass" Langhe <i>DOC, Piedmont, Italy</i>	17000
Boekenhouts kloof, The Wolftrap - Viognier, Chenin Blanc	7000
Baron philippe de rothschild 'Mouton Cadet', Blanc, <i>Bordeaux, Franch</i>	6500

- RED GRAPES

CABERNET SAUVIGNON

Stag's Leap Wine Cellars 'Artemis' Napa Valley, USA	28000
Baron Phillips de Rothschild Cadet D'oc Cabernet Sauvignon	5500

PINOTAGE

M.A.N., 'Bosstok', Paarl, South Africa	7000
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SHIRAZ

M. Chapoutier Crozes-Hermitage Les Meysonniers, Rhone, France	15000
Lindeman's Premier Selection, South East, Australia	4500

MERLOT

Duckhorn Vineyards, Napa Valley, USA	25000
Cosecha Merlot	5500

NERO D'AVOLAA

Donnafugata Sedara, Sicilia IGT, Sicily, Italy	8600
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NEBBIOLO

Marchesi di Barolo, Nebbiolo d'Alba, Piedmont, Italy	18000
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SANGIOVESE

Pater Sangiovese Toscana IGT Marchesi De Frescobaldi	8500
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ROSE

Sula The Source Grenach Rose	5000
Grover Zampa Vineyards Art Collection Shiraz Rose, Nandi Hills, India	4500

INTERESTING BLENDS

Paraduxx, Cabernet Sauvignon & Zinfandel, Napa Valley, USA	26000
La Brancaia Il Blu Toscana IGT, Tuscany, Italy	24000
D'Arenberg, The Iron Stone pressings, Grenache-Shiraz Mourvedre	22000
M. Chapoutier La Bernardine, Chateauneuf-du-Pape, Rhone, France	21000
Pierre & Remy Gauthier Châteauneuf-du-Pape Les Grands Seigneurs, Rhone, France	20000
La Brancaia Tre, Toscana IGT, Tuscany, Italy	14000
Boekenhoutskloof, The Wolftrap Syrah - Mourvedre - Viognier	10000
Twe penfolds koonunga shiraz cabernet	9000
Kloof Street Rouge, Southern Rhone Blend, South Africa	8000
Fratelli Sette, India	6000

- 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

basil, lemon grass, homemade Indian spice sugar syrup, ginger ale

Borruto

blueberry, coffee, mint, lime, ginger ale

Aquarius

mint, ginger, lime juice, ginger ale

CAFFÈ

"Behind every successful person is a substantial amount of coffee."

Anne Morrow Lindbergh

Café latte

375

Café au lait

375

Café mocha

350

Cappuccino

345

Cold coffee

325

Americano

325

Macchiato

325

Espresso

300

TWG TEA

500

"A cup of tea makes everything better." - Bindi Irwin

Black Chai

1837 Black Tea

Chamomile

Earl Grey Buddha

London Breakfast

Alfonso

1837 Green Tea

Crème Caramel

TEA BY ROSEATE

550

"Longjing Tea

Silver Needle Tea

Jasmine Pearl Tea

Darjeeling First Flush Tea

Aerated Beverages

250

coke, diet coke, zero coke, soda, tonic, ginger ale, sprite, fanta

Red Bull

400

Sparkling water 750 ml

400

Sparkling water 330 ml

250

Mineral water 1000 ml

250

Mineral water 500 ml

150

Fresh juice

325

seasonal

Shake

325

vanilla, chocolate, strawberry