

# ASIAN HARBOUR

Vivanta Pune Hinjawadi is overjoyed to introduce its third culinary offering ASIAN HARBOUR to the city of Pune. A first of its kind in terms of cuisine selection is being introduced in Hinjawadi, our chefs have specially hand-picked most popular dishes from evergreen streets of Harbour cities of South East Asia along with an Indo-Chine cuisine selection. This diversity of tastes and styles shall be based on the region, ethnic background, as well as the class of the well-travelled guests. Located at the lobby level, the restaurant is designed with contemporary and chic interiors with the highlights being the LED lit Bar and a private dining room.

Although this is an Asian place, amazing dimsums and stir fries are not the only thing the restaurant will offer. It will also offer popular preparations such as momo's, coconut curries with jasmine rice, tempura's and nasi goreng. In addition, the USP will be the trending Indian influenced Chinese food. The combination of curries, steams, stir-fries and pan-fries couldn't get any better with the flavour of the wok. Lobster 'XO' and Indo-Chine cuisine is also going to be the highlights on the menu. The flavour and tenderness of them are out of this world.

 Lactose  Gluten  Nuts  Celery  Mustard  Sesame  Fish  
 Eggs  Peanuts  Molluscs  Soy  Sulphites  Crustaceans  Lupin

 Indicates vegetarian  Indicates Non-vegetarian

Recipes may contain Monosodium Glutamate unless requested  
Please inform our associates if you are allergic to any ingredients

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"An average active adult requires 2,000 kcal energy per day, however, calorie needs may vary"

## DIMSUM | SMALL PLATES

CRYSTAL DUMPLINGS - 4 pcs		
■	green bean and nuts   599 kcal   180 gms	425
■	tofu and shitake   410 kcal   180 gms	425
▲	celery chicken  372 kcal   180 gms	525
▲	shrimp and chive   386 kcal   180 gms	525
■	SOM TAM	575
	young papaya salad with haricot beans, sweet and spicy dressing   304 kcal   220 gms	
■	POH PIA JE	575
	vegetable spring rolls flavoured with thai spices   904 kcal   260 gms	
■	YASAI TEMPURA	575
	assortment of vegetables battered and deep fried  108 kcal   200 gms	
■	LOTUS STEM HONEY CHILLI	575
	crispy lotus stem tossed with acacia honey and bird's eye chilli   459 kcal   230 gms	
■	CORN KERNELS PEPPER SALT	575
	golden corn kernals tossed with spring onion and bird's eye chilli  846 kcal   280 gms	
▲	SATAY GAI	675
	indonesian style grilled chicken supreme with peanut sauce  147 kcal   250 gms	
▲	CHICKEN CHILLI MOUNTAIN BAY	675
	malha style crispy chicken loaded with dry button chillies   170 kcal   250 gms	
▲	KONJEE CRISPY LAMB	750
	crispy shredded lamb with sprouts and peppers in a tangy sauce    1038 kcal   220 gms	
▲	EBI TEMPURA	1025
	fresh sea prawns battered and fried served with kikkoman soy   390 kcal   250 gms	
▲	JAVANESE GRILLED FISH	975
	grilled fish marinated with spicy sambal, cucumber relish    244 kcal   295 gms	

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## SOUP

-  **HOT & SOUR** 350  
 mildly spiced soup with finely shredded vegetables  
 142 kcal | 180 gms
-  **SHIRO MISO** 350  
 fermented yellow bean paste soup with tofu and napa cabbage  
 161 kcal | 180 gms
-  **SWEET CORN CHICKEN** 375  
 hong kong style creamy corn soup with chicken and egg drop  
 155 kcal | 180 gms
-  **PATTAYA SHRIMP TOM YUM** 375  
 spicy soup flavoured with lemon grass and bird's eye chilli  
 141 kcal | 180 gms
- HO CHI MINN STYLE PHO**  
 a vietnamese broth served with flat rice noodles and  
 an array of accompaniments
-  vegetable  124 kcal | 330 gms 650  
 chicken  239 kcal | 342 gms 750
- MALACCA LAKSA**  
 rice vermicelli served in spicy coconut milk based soup
-  vegetable  984 kcal | 480 gms 650  
 chicken  1413 kcal | 480 gms 750  
 prawn  1295 kcal | 480 gms 850

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## LARGE PLATES

- |   |
|---|
| <p> CRUNCHY HARICOT BEANS <span style="float: right;">650</span><br/>sichuan style haricot verde tossed with chachoy and shaoxing wine<br/> 157 kcal   220 gms</p>                                |
| <p> STIR-FRIED VEGETABLES WITH BLACK BEAN <span style="float: right;">650</span><br/>cantonese style vegetables tossed with fermented black beans<br/> 144 kcal   305 gms</p>                     |
| <p> SAIGON STYLE EXOTIC VEGETABLES <span style="float: right;">650</span><br/>broccoli, babycorn, bamboo shoots and tofu cooked in a vietnamese chilli sauce<br/> 134 kcal   310 gms</p>          |
| <p> STIR-FRIED ORIENTAL GREENS <span style="float: right;">650</span><br/>wok tossed green vegetables with galangal and hua tiao chiew wine<br/> 144 kcal   310 gms</p>                           |
| <p> VEGETABLES THAI RED CURRY <span style="float: right;">650</span><br/>assortment of vegetables cooked in a thai style red coconut curry<br/>762 kcal   360 gms</p>  |
| <p> MORI-NU TOFU PANANG CURRY <span style="float: right;">650</span><br/>silken tofu in a panang style curry with crushed peanuts<br/> 889 kcal   350 gms</p>                                     |
| <p> 'KUNG PAO' CHICKEN <span style="float: right;">750</span><br/>a spicy stir fry made with chicken, cashew, chilli peppers and black vinegar<br/> 697 kcal   322 gms</p>                      |
| <p> CHICKEN BANGKOK GREEN CURRY <span style="float: right;">750</span><br/>chicken and mushrooms cooked in a classic thai style green curry<br/> 1065 kcal   360 gms</p>                      |
| <p> TWICE COOKED PORK BELLY <span style="float: right;">925</span><br/>steamed, finely sliced pork belly stir-fried with leeks, sweet bean, chilli and sesame oil<br/> 862 kcal   320 gms</p> |
| <p> LAMB MASSAMAN CURRY <span style="float: right;">875</span><br/>slow cooked lamb morsels cooked in a unique southern thai style curry<br/> 1267 kcal   384 gms</p>                         |
| <p> LOBSTER 'XO' SAUCE <span style="float: right;">1500</span><br/>hong kong style stir-fried lobster tails in a seafood sauce with broccoli<br/> 70 kcal   480 gms</p>                       |
| <p> PRAWN VIETNAMESE YELLOW CURRY <span style="float: right;">1025</span><br/>sea prawns and aubergine cooked in a traditional vietnamese curry<br/> 929 kcal   390 gms</p>                   |
| <p> STEAMED PRAWNS BLACK BEAN <span style="float: right;">1125</span><br/>sea prawns marinated with preserved black soya bean and steamed<br/> 358 kcal   310 gms</p>                         |
| <p> FISH IN VIETNAMESE CHILLI BASIL SAUCE <span style="float: right;">875</span><br/>crispy fried fish tossed in a chilli and basil sauce<br/> 331 kcal   340 gms</p>                         |

 Lactose
  Gluten
  Nuts
  Celery
  Mustard
  Sesame
  Fish
  Eggs
  Peanuts
  Molluscs
  Soy
  Sulphites
  Crustaceans
  Lupin

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## NASI 'n' MEE

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|---|--|
| <p>  <b>KHAO MALI</b> <span style="float: right;">375</span><br/>           thai steamed jasmine rice<br/>           330 kcal   258 gms         </p>   |  |
| <p>  <b>STICKY RICE WITH VEGETABLE</b> <span style="float: right;">575</span><br/>           fragrant steamed rice topped with vegetables<br/>  789 kcal   340 gms         </p>   |  |
| <p>  <b>AYUTTHAYA PAD THAI NOODLES</b> <span style="float: right;">575</span><br/>           stir-fried rice noodles with spices topped<br/>           with bean sprout and crushed peanut<br/>  418 kcal   290 gms         </p>                    |  |
| <p>  <b>PAN-FRIED NOODLES WITH VEGETABLES</b> <span style="float: right;">575</span><br/>           pan fried noodles with a topping of vegetables in<br/>           a ginger soya sauce<br/>  348 kcal   400 gms         </p>                    |  |
| <p><b>STIR FRY NOODLES</b></p>  |  |
| <p>  vegetable  341 kcal   380 gms <span style="float: right;">575</span> </p>  |  |
| <p>  chicken  572 kcal   395 gms <span style="float: right;">625</span> </p>  |  |
| <p>  prawn  624 kcal   390 gms <span style="float: right;">675</span> </p>  |  |
| <p>  <b>BALINESE NASI-GORENG</b> <span style="float: right;">875</span><br/>           fried rice tossed with kecap mains,<br/>           shallots and chilly served with chicken satay and shrimp crackers<br/>  260 kcal   450 gms         </p> |  |
| <p>  <b>MACAU SEAFOOD PAN FRIED NOODLES</b> <span style="float: right;">1025</span><br/>           pan fried noodles with macau style<br/>           seafood and mushroom topping<br/>  518 kcal   410 gms         </p>                           |  |

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## INDO-CHINE

India has been home to many settlers from the 'Hakka' region of china since the 18<sup>th</sup> century initially finding abode in Calcutta and working in leather tanneries as they continued to cook their mother cuisine with the ingredients freely available secretly creating a cuisine which has developed to be most popular international cuisine in the country, the INDIAN CHINESE cuisine

### MOMO'S | SMALL PLATES | SOUP

- MOMO'S - 4 pcs
- 5 spiced vegetable 🌾🥑 390 kcal | 200 gms 425
  - ▲ pan fried chicken and chilli 🌾🥑🌶️ 483 kcal | 240 gms 525
  
  - GOBI MANCHURIAN 575  
florets of cauliflower stir-fried with onion, ginger, chillies and soya  
🌾🥑 254 kcal | 320 gms
  
  - BABY CORN MUSHROOM CHILLY OIL 575  
crispy baby corn and champignon in a spicy sauce  
🌾🥑 236 kcal | 310 gms
  
  - ▲ CHILLI CHICKEN 675  
wok tossed diced chicken with onion, capsicum and green chillies  
🌾🥑🍳 526 kcal | 250 gms
  
  - ▲ DRUMS OF HEAVEN 675  
chicken wings batter fried served with a schezwan sauce  
🌾🍳 279 kcal | 430 gms
  
  - ▲ BUTTER GARLIC PRAWNS 1025  
crisp butterfly prawns tossed in a butter garlic sauce with bell peppers  
🍷🦀🌾 909 kcal | 268 gms
  
  - LEMON CORIANDER SOUP 350  
a vegetable soup with the refreshing flavour lemon and coriander  
43 kcal | 180 gms
  
  - ▲ CHICKEN MANCHOW 375  
hot and spicy soup served with crisp noodles  
🌾🍳🥑 193 kcal | 200 gms

🍷 Lactose 🌾 Gluten 🥜 Nuts 🌿 Celery 🌾 Mustard 🌱 Sesame 🐟 Fish  
🍳 Eggs 🥜 Peanuts 🐌 Molluscs 🥑 Soy 🧪 Sulphites 🦀 Crustaceans 🌱 Lupin

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## LARGE PLATES

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| <p>  <b>VEGETABLE MANCHURIAN</b> <span style="float: right;">650</span> </p> <p>vegetable balls cooked in a nelson wang style, creator of Indian chinese cuisine</p> <p>  654 kcal   310 gms</p>  |
| <p>  <b>CHILLY PANEER</b> <span style="float: right;">650</span> </p> <p>cottage cheese tossed along with capsicum in a classic indo-chine style</p> <p>  325 kcal   300 gms</p>  |
| <p>  <b>SCHEZWAN CHICKEN</b> <span style="float: right;">750</span> </p> <p>a classic preparation of chicken in a hot and spicy sauce</p> <p>  185 kcal   320 gms</p>   |
| <p>  <b>PAN-FRIED CHILLI FISH</b> <span style="float: right;">875</span> </p> <p>sliced fish tossed with julienne of onion, capsicum and chillies</p> <p>    256 kcal   310 gms</p> |
| <p>  <b>PEPPER GARLIC PRAWNS</b> <span style="float: right;">1125</span> </p> <p>sea prawns cooked with onion, black pepper and garlic</p> <p>    441 kcal   384 gms</p>            |

## RICE & NOODLE

### FRIED RICE

wok tossed basmati rice with a choice of

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| <p>            vegetables   769 kcal   400 gms           <span style="float: right;">575</span> </p>  |
| <p>            chicken    893 kcal   410 gms           <span style="float: right;">625</span> </p> |

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| <p>  <b>CHILLI GARLIC NOODLES</b> <span style="float: right;">575</span> </p> |
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wok tossed noodles with beansprout, chilli paste and garlic

  361 kcal | 415 gms

### CHOW MEIN

stir-fried noodles desi style with golden garlic and green chilli sauce

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| <p>            vegetables   459 kcal   390 gms           <span style="float: right;">575</span> </p>  |
| <p>            chicken    839 kcal   420 gms           <span style="float: right;">625</span> </p> |

### AMERICAN CHOUPSUEY

crispy noodles topped with a sweet and sour sauce

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| <p>            vegetables  288 kcal   400 gms           <span style="float: right;">575</span> </p>  |
| <p>            chicken and egg   398 kcal   410 gms           <span style="float: right;">625</span> </p> |



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## DESSERT

- 🟢 TUB THIM KROB 425  
rose flavoured diced water chestnut in coconut milk from koh samui  
🌾🍌 774 kcal | 180 gms
- 🟢 MATCHA GREEN TEA NOKCHA CAKE 425  
a japanese style matcha green tea cake  
🌾 605 kcal | 180 gms
- 🟢 FRESH FRUITS WITH ALMOND TOFU 425  
fresh tropical fruits with almond milk jelly  
168 kcal | 180 gms
- 🟢 HONEY DARSAAN 425  
crispy flat noodles tossed with honey and almond flakes  
🌾🥜 770 kcal | 230 gms
- 🟢 DATE PANCAKE 425  
naturally sweetened sesame seed and date paste filled in a pancake  
🌾🥜 386 kcal | 180 gms
- 🟢 CHOICE OF ICE CREAM 425  
ice-cream from our collection  
🥛 132 kcal | 90 gms

🥛 Lactose 🌾 Gluten 🌰 Nuts 🌿 Celery 🌱 Mustard 🌱 Sesame 🐟 Fish  
🥚 Eggs 🥜 Peanuts 🐚 Molluscs 🌱 Soy 🧪 Sulphites 🦀 Crustaceans 🌱 Lupin

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**HARBOUR SPECIAL**

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**550**

**STRANGER'S TIDE** 102 kcal | 300 ml  
vodka, coconut syrup, peach syrup,  
pineapple and cranberry juice

**EVENING IN SCOTLAND** 121 kcal | 340 ml  
whiskey, basil, peach syrup and apple juice

**GOLDEN SUNRISE** 136 kcal | 120 ml  
vodka, fresh ginger, aam panna, pineapple juice and lime juice

**ORGANIC TODDY** 146 kcal | 340 ml  
gin, lemon grass, kaffir lime and honey *served warm*

**CALORIE METER** 102 kcal | 120 ml  
gin, cucumber, rosemary, lime juice and honey

**YUZU MOJITO** 265 kcal | 410 ml  
bacardi, mint, lime juice, simple syrup,  
yuzu puree and orange juice

**THE ASIAN HARBOUR** 210 kcal | 340 ml  
jw blender batch, singleton glen ord, sour mix, bitter, curry leaves,  
spices and pineapple juice

**HARBOUR PUNCH** 197 kcal | 410 ml  
white rum, dark rum, smirnoff chilli, basil, honey,  
cucumber slice and apple juice

**DOCTOR CALABRESE** 123 kcal | 340 ml  
gin, whiskey, sugar, lime juice, star anise, fennel seeds

**BASIL BAY** 177 kcal | 120 ml  
gin, fresh pineapple, basil, simple syrup

**LITCHI SHOOTER** 178 kcal | 60 ml  
tequila, campari and lychee juice

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**CLASSICAL COCKTAILS**

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**550**

**MAI TAI** 163 kcal | 340 ml  
dark rum, cointreau, orgeat syrup, orange juice and lime juice

**COSMOPOLITAN** 238 kcal | 120 ml  
vodka, triple sec, cranberry juice and lime juice

**NEGRONI** 157 kcal | 340 ml  
gin, campari and sweet vermouth

**MINT JULEP** 151 kcal | 340 ml  
whiskey, mint leaves and sugar syrup

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**SPIRITS**

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**APERITIFS (60ML)**

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CAMPARI	550
MARTINI BIANCO	450
MARTINI EXTRA DRY	450

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**GIN**

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THE BOTANIST	750
BOMBAY SAPPHIRE	475
GORDON'S	450
GREATER THAN	240

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**BEERS & ALCOPOP**

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**IMPORTED**

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CORONA	425
HOEGAARDEN	425

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**INDIAN**

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HEINEKEN	375
BUDWEISER	325
BIRA WHITE	300
KINGFISHER ULTRA	300
KINGFISHER	250

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**ALCOPOP**

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BREEZER	325
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OUR STANDARD MEASURE IS 30 ML

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**WHISKY**

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**BLENDED**

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JW BLUE LABEL	3000
CHIVAS REGAL 18 YO	1500
JW GOLD LABEL	975
CHIVAS 12 YO	775
JW BLACK LABEL	775
BALLANTINE'S FINEST	475
JW RED LABEL	475
BLACK DOG	450
TEACHER'S 50	450
J&B RARE	450
HIGHLAND QUEEN	400
TEACHER'S HIGHLAND CREAM	400
JW BLENDER'S BATCH	400
VAT 69	375
BLACK AND WHITE	375
100 PIPERS	350

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**SINGLE MALTS**

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LAPHROAIG 10 YO	950
GLENFIDDICH 15 YO	950
GLENMORANGIE ORIGINAL 10 YO	800
GLENFIDDICH 12 YO	750
SINGLETON GLEN ORD 10 YO	750
THE GLENLIVET 12 YO	750
AMRUT INDIAN SINGLE MALT	650

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**INTERNATIONAL**

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MAKER'S MARK	950
JACK DANIEL'S	775
JAMESON	625
JIM BEAM	500

OUR STANDARD MEASURE IS 30 ML

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## RUM

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BACARDI GOLD	350
BACARDI CARTA BLANCA	325
CAPTAIN MORGAN ORIGINAL	300
BACARDI BLACK	300
OLD MONK	200

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## VODKA

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GREY GOOSE	850
CIROC	850
BELVEDRE	800
BELUGA NOBLE	800
KETEL ONE	475
ABSOLUT FLAVOURS	450
ABSOLUT	450
SMIRNOFF BLACK	375
SMIRNOFF FLAVOURS	350
SMIRNOFF RED	300

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## TEQUILA

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PATRON XO CAFÉ	975
SAUZA SILVER	550
VIVA MOJO	450
CAMINO SILVER	450

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## COGNAC & BRANDY

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HENNESSY VS	775
NAPOLEAN	350

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## LIQUEURS

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COINTREAU	550
BAILEYS IRISH CREAM	500
ANTICA SAMBUCA	500
JAGERMEISTER	450
KAHLUA	450
VOLARE TRIPPLE SEC	450

OUR STANDARD MEASURE IS 30 ML

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## CHAMPAGNES AND SPARKLING WINES

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### NON VINTAGE

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MOET & CHANDON BRUT IMPERIAL EPERNAY, FRANCE 14000

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### ITALY

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ZONIN PROSECCO BRUT 6750

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### INDIA

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SULA BRUT 3000

CHANDON BRUT 3000

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## WHITE WINE BY BOTTLE

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### CHARDONNAY

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CHABLIS BOUCHARD ANIE & FILS, FRANCE 10000

LE GRAND NOIR, FRANCE 4750

JACOB'S CREEK, AUSTRALIA 4500

TARAPACA VINEYARDS, CHILE 4500

FRATELLI VINEYARDS, INDIA 2500

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### SAUVIGNON BLANC

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TWO OCEANS, SOUTH AFRICA 4500

SULA VINEYARDS, INDIA 2500

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### PINOT GRIGIO

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SENSI COLLEZIONE, IGT, ITALY 4600

TRAPICHE, ARGENTINA 4500

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### RIESLING

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HARDY'S, AUSTRALIA 4500

SULA VINEYARDS, INDIA 2500

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### CHENIN BLANC

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SULA VINEYARDS, INDIA 2500

FRATELLI VINEYARDS, INDIA 2500

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### REGIONAL BLENDS

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VIOGNIER, DINDORI RESERVE, SULA VINEYARDS, INDIA 2500

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## RED WINES BY BOTTLE

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### CABERNET SAUVIGNON AND BLENDS

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JACOB'S CREEK, AUSTRALIA	4500
HARDY'S, AUSTRALIA	4500
RASA, SULA VINEYARDS, INDIA	4250
SULA VINEYARDS, INDIA	2500

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### MERLOT

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SULA VINEYARDS, INDIA	2500
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### SANGIOVESE AND BLENDS

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CONTI SERRISTORI, I.G.T, ITALY	4500
CHIANTI, CONTI SERRISTORI, DOCG, ITALY	4500
TAJ SVARA FRATELLI VINEYARDS, INDIA	2650

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### SHIRAZ

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COTES DU RHONE BOUCHARD ANIE & FILS, FRANCE	6000
TWO OCEAN, SOUTH AFRICA	4500
RASA, SULA VINEYARDS, INDIA	2500

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### PINOTAGE

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TWO OCEANS, SOUTH AFRICA	4500
KUMALA, SOUTH AFRICA	4500

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### REGIONAL BLENDS

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GRENACHE SHIRAZ MOURVEDRE, LE GRAND NOIR, FRANCE	4500
MONTEPULCIANO D'ABRUZZO, SENSI COLLEZIONE, DOC, ITALY	4500
TEMPRANILLO CABERNET SAUVIGNON, SANTANA CLASSIC, SPAIN	3500

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**WINES BY THE GLASS**

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**WHITE WINE**

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**CHARDONNAY**

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JACOB'S CREEK, AUSTRALIA	900
DINDORI RESERVE, SULA VINEYARDS, INDIA	500

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**SAUVIGNON BLANC**

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SULA VINEYARDS, INDIA	500
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**RIESLING**

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HARDY'S, AUSTRALIA	900
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**CHENIN BLANC**

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SULA VINEYARDS, INDIA	500
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**RED WINE**

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**CABERNET SAUVIGNON AND BLENDS**

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JACOB'S CREEK, AUSTRALIA	900
HARDY'S, AUSTRALIA	900
SULA VINEYARDS, INDIA	500

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**SHIRAZ**

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TWO OCEAN, SOUTH AFRICA	900
DINDORI RESERVE, SULA VINEYARDS, INDIA	500

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**ROSE WINE**

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**ZINFANDEL**

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SULA VINEYARDS, INDIA	500
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OUR STANDARD MEASURE IS 150 ML

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**NON ALCOHOLIC BEVERAGES** **450**

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**SPLICED MANGO**  
mango juice and tabasco sauce  
*139 kcal | 340 ml*

**CINDERELLA**  
orange juice, pineapple juice, grenadine syrup and soda  
*141 kcal | 120 ml*

**KIWI FIZZ**  
kiwi crush, lime juice, mint and 7up  
*119 kcal | 340 ml*

**ASIAN DELIGHT**  
kiwi crush, butter scotch ice cream, coconut syrup and pineapple juice  
*163 kcal | 120 ml*

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**COLD BEVERAGE**

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**FRUIT JUICE (FRESH | CANNED)** **300**  
*153 kcal | 300 ml*

**MILKSHAKES | COLD COFFEE** **300**  
*194 kcal | 300 ml*

**ICED TEA** **300**  
*139kcal | 300 ml*

**RED BULL** **300**

**PERRIER SPARKLING WATER 330 ML** **275**

**HIMALAYA SPARKLING WATER** **275**

**FRESH LIME (SODA | WATER)** **200**

**AERATED BEVERAGES** **200**

**TONIC WATER** **200**

**GINGER ALE** **200**

**HIMALAYAN 1LT** **200**

**AQUAFINA 1LT** **175**

**SODA 330 ML** **175**