

# THE PAVILION



## CHAMPAGNES & SPARKLINGS GLASS(₹) BOTTLE(₹)

Moet & Chandon Brut Imperial (France)	12,775
Bottega Gold Prosecco (Italy)	3,765
Martini Prosecco (Italy)	3,280
Chandon Brut (India)	2,850
Chandon Brut Rose (India)	2,850

## WHITE WINES

Francis Ford Coppola Directors Chardonnay	
Sonoma Country (USA)	3,760
Castello Banfi Le Rime Toscana Pinot Grigio & Chardonnay IGT (Italy)	3,210
Vina Tarapaca Chardonnay (Chile)	2,720
Dr Loosen Riesling (Germany)	2,715
Baron Philippe de Rothschild Cadet (DOC)	
Sauvignon Blanc (France)	2,590
Jacobs Creek Chardonnay (Australia)	2,055
Justa Roberto Pinot Griogio(Italy)	1,910
Le Grand Chardonnay (France)	475 1,885
Sula Sauvignon Blanc (India)	210 860
Sula Chenin Blanc (India)	205 810

## RED WINES

Darenberg the Footbolt Shiraz	
Mc Laren Vale (Australia)	4,715
Maison Louis Jadot Combe Aux Jacques	
Beaujolais-Villages (France)	3,960
Castello Banfi Col di Sasso Toscana Sangiovese & Cabernet Sauvignon IGT (Italy)	3,415
Sensi Collezione Chianti (Italy)	2,730
Baron Philippe de Rothschild Cadet DOC	
Cabernet Sauvignon (France)	2,590
Gran Sello Temranillo Syrah (Spain)	2,445
Alta Vista Vive Malbec (Argentina)	2,445
Two Ocean Pinotage (South Africa)	2,315
Vina Tarapaca Cabernet Sauvignon (Chile)	2,165
Jacobs Creek Cabernet Shiraz (Australia)	2,055
Lindemans Premier Cabernet Shiraz (Australia)	2,000
Le Grand GSM (France)	475 1,885
Le Grand Pinot Noir (France)	475 1,885
Hardy's Cabernet Merlot (Australia)	1,825
Sula Satori Merlot (India)	215 860

## ROSE WINES

Mateus Rose (Portugal)	2,840
Le Grand Rose (France)	475 1,885
Source Grenache Rose	1,840
Sula Blush Zinfandel (India)	210 840



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## APERITIF

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Campari .....	170
Aperol .....	135
Martini Dry .....	105

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## SINGLE MALTS WHISKY

Yamazaki (Osaka, Japan) 12 Years .....	1,630
Hibiki (Osaka, Japan) 16 Years .....	1,260
Glenfiddich (Speyside, Scotland) 18 Years .....	1,020
Laphroaig (Islay, Scotland) 10 Years .....	630
Glenfiddich (Naudra) (Speyside, Scotland) 15 Years .....	570
Caol Ila (Islay, Scotland) 12 Years .....	560
Glenlivet (Speyside, Scotland) 15 Years .....	550
Glenlivet (Speyside, Scotland) 12 Years .....	420
Glenfiddich (Speyside, Scotland) 12 Years .....	410
Talisker (Island, Scotland) 10 Years .....	405
Glenmorangie Original (Highland, Scotland) 10 Years .....	385
Singleton of Glendullan (Speyside, Scotland) 12 Years .....	355

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## BLENDED WHISKY

Johnnie Walker Blue Label .....	1,745
Royal Salute .....	1,125
Chivas Regal 18yrs .....	560
Johnnie Walker Double Black .....	335
Monkey Shoulder .....	335
Gentlemen Jack .....	290
Chivas Regal 12 Years .....	260
Johnnie Walker Black Label .....	250
Johnnie Walker Blonde .....	210
Jack Daniel's .....	205
Teachers Highland .....	200
Black & White .....	195
Jameson's Irish Whisky .....	160
Ballantine's Finest .....	145
Johnnie Walker Red Label .....	135

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## RUM

Bacardi Carta Blanca .....	115
Old Monk White .....	60
Captain Morgan .....	45
Old Monk .....	40

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## VODKA

Belvedere .....	350
Grey Goose .....	330
Cîroc .....	315
Ketal One .....	170
Absolut Blue .....	145
Smirnoff .....	110



*Taxes as Applicable*

GIN	₹
Roku Gin .....	435
Monkey 47 .....	425
Hendricks's .....	350
Doja .....	295
Hapusa .....	235
Pumori .....	235
Stranger & Sons .....	210
Bombay Sapphire .....	180
Tanqueray .....	170
Beefeater .....	130
Gordons Dry .....	110

## BEERS (330ml)

Hoegaarden Wheat .....	295
Corona .....	295
Budweiser .....	215
Kingfisher Ultra .....	165
Kingfisher Ultra (Draught) .....	160
Kingfisher Premium .....	145
Kingfisher Premium (Draught) .....	100

## LIQUEURS

Absinthe .....	455
Barsol Quebarnta .....	295
Jagermeister .....	230
Bailey's Irish Cream .....	195
Malibu .....	145
Kahlua .....	145
Sambuca .....	145

## COGNAC

Hennessy VSOP .....	815
Martell VSOP .....	400
Martell VS .....	260

## TEQUILA

Corralejo Anejo Gold .....	1,030
Mexcalia Mezcal .....	640
Fandango Mezcal .....	435
Jose Cuervo .....	200
Camino Gold .....	170



Standard measure is 30 ml. Taxes as Applicable

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## SIGNATURE COCKTAILS

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Sin A Gin .....	475
(Gin, Apple Juice, Peach Syrup, Cinnamon & Lime Juice)	
Passionfruit Basil Martini .....	475
(Vodka, Apple Juice, Passionfruit, Basil Leaves & Lime Juice)	
Blossom Tea .....	475
(Gin, Pineapple Juice, Fruit Melange, Pomogranate & Grenedine)	
After 12 Pm .....	250
(Dark Rum, Indian Spices, Pineapple Juice, Egg White & Lime Juice)	
Rosemarry Rumble .....	475
(Scootch Whiskey, Rosemarry, Cranberry Juice, Cinnamon & Lime Juice)	
Coffee Parmesan Martini .....	475
(Vodka, Kaluha, Espresso & Grated Parmesan)	
The Alchemist .....	475
(Vodka, Elderflower Syrup, Cucumber, Mint & Lime Juice)	
Over The Wall .....	995
(Mezcal, Bhavnagri Chilly, Pineapple Juice, Agave Syrup & Lime Juice)	
Hibiscus Smaash .....	475
(Tequila, Hibiscus Tea, Pineapple Juice, Agave Syrup & Lime Juice)	
Road Side Mule .....	475
(Gin, Tamrind, Curry Leave & Lime Juice)	

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## SOUR COCKTAILS

Whiskey Sour .....	475
(Scootch Whiskey, Sweet & Sour, Egg White & Dash of Bitter)	
Elderflower Sour .....	475
(Gin, Elderflower, Sweet & Sour, Egg White & Dash of Bitter )	
Aperol Sour .....	475
Aperol, Orange Juice & Sweet & Sour & (Egg White & Dash of Bitter)	
Pisco Sour .....	760
(Pisco & Sweet & Sour & Egg White & Dash of Bitter)	
New York Sour .....	815
(Bourbon Whiskey, Sweet & Sour, Layer of Red Wine, Egg White & Dash of Bitter)	
Tamrind Bourbon Sour .....	695
(Bourbon Whiskey, Tamrind Syrup, Sweet & Sour)	
Spice Hibiscus Vodka Sour .....	475
(Vodka, Hibiscus Tea, Maple Syrup, Cinnamon, Ginger, Lime Juice & Egg White )	



*Taxes as Applicable*

CLASSIC COCKTAILS	₹
Margarita .....	475
Martini .....	475
Bloody Marry .....	475
Old Fashioned .....	475
Mojito .....	475
Hot Toddy .....	625
Cosmopolitan .....	475
Negroni .....	750
Sangria (Red & White) .....	495
Long Island Ice tea .....	750

MOCKTAILS	
Refreshing Day .....	225
(Orange, Kaffir Lime, Passion Fruit Syrup, Vanila Syrup & Lime Juice)	
Tamrind Tree .....	255
(Orange, Tamrind Syrup, Basil Leaves, Black Pepper & Lime Juice)	
Hole In Whole .....	225
(Pineapple, Bhavnagri Chilly, Agave Syrup & Lime Juice)	
Pickletini .....	225
(Mango Pickle, Pineapple Juice, Pomogrante & Grandine Syrup)	
Kokum Buster .....	225
(Kokum, Orange, Basil Leaves, Pineapple, Black Salt & Lime Juice)	
Lost Stories .....	225
(Cranberry Juice, Mint Leaves, Honey, Lime Juice & Cream Foam)	
Q Marry .....	225
(Cheery Tomato, Tabsco Souce, Honeydew Melon, Honey Water, Black Pepper & Lime Juice )	
Pineapple Ginger Beer .....	150
(Pineapple, Ginger & Lime Juice Toppedup Ginger Ale)	
Guava Blast .....	150
(Guava Juice, Worcestershire Souce, Tobasco Sauce, Salt & Lime Juice)	
Coconut Cucumber Mint Cooler .....	225
(Cucumber, Mint Leaves, Coconut Syrup, Lime Juice Topped Up With Soda And Sprite)	

SOFT BEVERAGES	
Red Bull .....	150
Himalayan Bottled Water 1ltr .....	70
Tonic Water .....	55
Ginger Ale .....	55
Diet Coke 300ml .....	45
Coke Zero Can 330ml .....	45
Preserved Juices .....	35
Aerated beverages 250ml .....	30
Avva Bottled Water 1ltr .....	25
Fresh Lime Water .....	25
Soda 250ml .....	15



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# HOT BEVERAGES

Chamomile Tea .....	120
Earlgray Tea .....	100
Darjeeling Tea .....	90
Cappuccino/ Café Latte/ Flat White/ Americano .....	40
Espresso (Double/Single) .....	50/25

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## SOUPS

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- Roasted Tomato & Basil Soup with Garlic Crostini.....220
  - Lobster Bisque.....340
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## ● APPETIZERS (VEG)

- Aubergine Roulade Stuffed with Ratatouille  
Topped with Sour Cream .....250
  - Pumpkin Flan with Pepperonata, Parmesan Cream & Melba.....250
  - Hummus & Pita Bread.....250
  - Mushroom & Roasted Almond Paté on Crusty Sour Dough .....250
  - Pintxo of Avocado, Charred Corn, Pico de Gallo & Feta.....560
  - Pintxo of Herbed Mascarpone & Roasted  
Bhavnagri Chili on Multigrain Bread .....250
  - New York Fries, Cajun Spice, Cheddar Cheese &  
Pickled Jalapenos.....260
  - Pintxo of Goat Cheese & Caramelized Onion on  
Multigrain Bread .....250
  - Baked Brie with Candied Walnuts & Maple Syrup Drizzle .....580
  - Mushroom Bhurji Tacos Topped with Sour Cream.....260
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## ● APPETIZERS (NON-VEGETARIAN)

- Soft Shell Srilankan Spice Chicken Tacos with  
Crispy Curry Leaves .....380
  - Chicken Liver & Bacon Pâté with Melba Toast.....380
  - Shikampuri Kebab Stuffed with Greek Yoghurt.....380
  - Pintxo of Bbq Pulled Pork on Multigrain Bread.....380
  - Lemon Caper Oil Drizzled Buff Carpaccio with Arugula Salad.....380
  - Harissa Spiced Grilled Chicken Skewers with Garlic Aioli.....380
  - Panko Fried Crispy Chicken with Mustered Mayo.....380
  - Butter & Fennel Poached Prawns Served with Crusty Bread .....610
  - Calcutta Chicken Egg Roll with Served with Home Fries  
(Chicken / Lamb ) .....495/605
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## SALADS

- Summer Salad of Mix Greens, Orange Segments, Pomegranate,  
Toasted Walnut, Feta, Olive & Cherry Tomato.....250
- Salad of Mixed Greens with Green Apple, Asparagus & Shave Fennel  
Parmesan Dressing.....280
- Chipotle Chicken Salad with Mix Green, Grilled Bell Peppers  
Sweet Corn & Cheddar Cheese.....310
- Warm Broken Wheat Couscous Salad with Grilled Chicken, Peppers,  
Chili flakes & Toasted Almonds .....310
- Warm Lemony Broken Wheat Couscous Salad with Seafood, Peppers,  
Chili flakes & Toasted Almonds .....380
- Ceaser Salad with Cajun Prawns, Croutons & Dried Cranberry.....610





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## ● VEGETARIAN MAINS

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Fettuccini With Black Truffle Butter, Button Mushrooms & Parmesan cheese.....	440
Pan Seared Herb Gnocchi, Forest Mushroom with Sweet Garlic Cream & Arugula.....	380
Thai Chili Basil Grilled Cottage Cheese Steak Served with Burnt Garlic Fried Rice .....	385
Grilled Cottage Cheese Marinated with Coriander Chili Pesto Served with Cumin Peppers, Buttered Rice .....	415
Gluten Free Penne with Parsley Pesto Cream Sauce with Grilled Zucchini, Corn & Black Olives.....	740
Spaghetti with Sun Dried Tomato Pesto, Pine Nuts & Bocconcini .....	440
Saffron Ravioli of Pumpkin ,Caramelized Onion & Walnuts with Nutty Cream Sauce.....	480
Pan Seared Tofu with Teriyaki Mushroom Sauce, Steamed Broccoli & Jasmine Rice.....	520
Creamy Mushroom, Arugula & Mascarpone Risotto .....	580
Lemon Parmesan Risotto, Roasted Shallots & Asparagus.....	490

*Pastas are all eggless & served with 2pcs of garlic bread*

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## ● NON-VEGETARIAN MAINS

“Goan Sausage” with Potatoes and Bell Peppers Topped with Mac & Queso .....	640
Parmesan Crusted Chicken Breast with Zucchini Spaghetti & Mushroom Pepper Sauce.....	530
Bbq Grilled Chicken with Parmesan Mash Potato & Sautéed Veggies.....	530
Lobster Risotto, Fried Capers & Micro Greens.....	980
Pork Ribs with Potato Wedges, Crispy Garlic & Steamed Pak Choi.....	580
Coffee & Pepper Crusted Tenderloin Steak with Creamy Mashed Potatoes & Sautéed Vegetables .....	580
Charred Beef Tenderloin with Mushroom Pepper Sauce, Caramelized Onion & Mustard Mashed Potato .....	620
Braised Beef Stew with Root Vegetable Broad Beans & Garlic Confit .....	580
Goan Sausage Ravioli with Seared Onions & Parmesan Cheese.....	630
Peppered Braised Lamb Stew with Baby Potatoes, Carrots & Mushrooms Served with Broken Wheat .....	740
Pan Seared Rawas Fillet with Braised Pak Choi, Herb Rice & Raw Mango Sauce.....	785
John Dory with Paprika Corn Cream Sauce, French Beans, Black Olives & Cherry Tomato Slaw.....	980



*Taxes as Applicable*

SIDES	₹
● Grilled Chicken .....	180
● Prawns.....	220
● Bacon.....	220
● Fried Egg.....	150
● Sautéed Vegetables.....	120
● Mashed Potato.....	120
● Herbs Butter Rice .....	120
● Garlic Bread .....	120
● Garlic Bread with Cheese.....	180
● Home Fries.....	120
● French Fries.....	120

DESSERTS	
Chocolate Bourbon Crunch.....	385
Apple Crumble With Vanilla Ice Cream.....	385
● Sticky Toffee Pudding with Caramal Sauce & Ginger Candy.....	385
Biscoff & Cheese Cake .....	390
Tiramisu with a Twist of Rum .....	390