

★★★★★  
Produced Exclusively  
at  
*The*  
*Permit Room*  
Carnaby St.  
LONDON

AN EVENING  
WITH:  
*THE*  
*COMMANDEE*





If you would care for  
any classic cocktail  
that is not presented  
in this menu, we  
will gladly prepare  
it for you — **just ask.**

# Signature Carnaby Tipples

## THUNDERBALL (TALL)

A sloe gin fizz topped with the cola of Bombay, Thums Up, and finished with popping candy. Will make you want to dance all night at Slip-Disc. 8

## DEBONAIR (TALL)

While the likes of Captain Colaabavaala and Blitz wrote of scandalous affairs, esteemed Bombay gentlemen preferred to read Debonair (for the articles, we understand). This fruity concoction slushes up orange, marmalade vodka, ginger, star anise, bitters and orange cream soda – the perfect cooler for hot Bombay nights. 8

## VELVETTE FOGG (SHORT)

The chai ice cream melts seductively into the coffee liqueur and vodka. Decadent and not unlike a dessert; groovy young Bombayites would have gone mad for this if it were served at a morning jam. 8



## THE COMMANDER (UP)

Serious and strong with a dash of scandal, much like the upstanding Commander Nanavati, who shot his English wife's lover with a navy pistol then handed himself in. A bone-dry martini of pepper-washed Royal Dock Navy Strength gin, Kamm & Sons liqueur and a naughty absinthe rinse. 9

## EAST INDIA GIMLET (UP)

The classic Gimlet was devised for sailors to evade scurvy. This one shakes Portobello Road gin with Rose's lime and a touch of celery bitters. 7.5

## THUMS UP FLIP (UP)

A radical reduction of Bombay Cola Thums Up with citrus, ginger and salt, nogged with egg, cream and unstinting Johnnie Walker Black Label. 8

# Pegs

**BOTTLE-AGED  
OLD-FASHIONED  
STYLE DRINKS.  
THE FIRST  
STRONG TASTE  
IS MELLOWED  
SLOWLY BY THE  
CONSTANTLY-  
MELTING ICE.**

## CHAI PAANCH

Lemon shrub with Johnnie Walker Black Label, Ceylon Arrack, House Chai, Gosling's dark rum, and two liqueurs: one ginger, one 80% cocoa. Clear, complicated and sweet. 9

## IPA PAANCH

Convince yourself of masculinity: tastes of tobacco, leather and peat are here in Dishoom hop-infused gin, lime, jaggery, English Breakfast Tea and spices. Your expression will be serious. 9

## SONIA'S NEGRONI

The Italian lady goes native. Equal parts of Hayman's London Dry Gin, bitter Campari and Dishoom vermouth (macerated with vanilla, cinnamon and ginger). Bottle-aged for smooth tawny intensity. 9

## VICEROY'S OLD-FASHIONED

The sort of drink in which Lord Mountbatten may have found welcome repose. A bottle-aged muddle of Woodford reserve bourbon, bayleaf reduction, green tea and so on. Like an old Raj club-room, with tertiary colours and artistic composition. 9

## BOMBAY MANHATTAN

Two great cityscapes stirred as one, with Old Forester Bourbon and a Dishoom vermouth with flavours of cinnamon, nutmeg and vanilla. Clear, complicated and sweet. 9

**BOLLYBELLINI (FLUTE)**

Raspberries, lychees, rose and cardamom sparkling with first-class Prosecco. A very pretty missy. **7.5**

**EDWINA'S AFFAIR (COPPER CUP)**

The hush-hush love triangle of gin, rose and cardamom, in a secret garden of fresh mint, strewn with candied rose petals. A light and captivating julep. **8**

**1948 SOUR (ROCKS)**

Dry whisky tannins play with the creamy foam of egg-white. Peach, hibiscus, honey, fresh lemon and India's highly acclaimed whisky Amrut — nectar of the gods from the churning ocean. **8**

**THE DHOBLE (ROCKS)**

A refreshing breakfast cocktail, named for the notorious party-pooing Assistant Commissioner of Police of Bombay, Vasant Dhoble. Fresh orange juice, Colombo gin, maraschino liqueur and a squeeze of lemon, served over cubed ice. **7.5**

**BOMBAY COLADA (TALL)**

The classic pineapple and coconut-cream concoction with a Bombay twist: a little coriander, chai syrup, lime juice and rum. **7.5**

**CHAIJITO (TALL)**

Smoky Santa Teresa rum and Dishoom sweet-spice chai syrup muddled with fresh mint, coriander, ginger and lime. Dashed with fizzy water and built over crushed ice. **7.5**

**BOMBAY PIMM'S (TALL)**

The classic English quencher gone native with saffron gin, mint, pomegranate, citrus and coriander. Fiery ginger beer, not lemonade. **7.5**

# Fancy Cocktails

## BOMBAY PRESIDENCY PUNCH

*A recipe first written down by General Sir John Gayer, Governor of the East India Company's Bombay Presidency.*

A magnificent sharing concoction of jaggery, lime, Darjeeling tea and Ceylon Arrack, served over cubed ice in a vintage bowl. Ladle into the dainty cups and crumble in the jaggery, to taste. It would be ornamental were it not so good to drink.

*Sir John's predecessor warned in 1676:* "The usuall effects of that accursed Bombay punch involves its consumers besotting themselves with drunkenness, and then quarreling, dueling and committing any number of other acts, to the shame, scandal and ruine of our nation and religion."

As such the Bombay Presidency Punch is only to be shared amongst a minimum of four people. 29

# Non - Alcoholic Cocktails

- VIRGIN BOMBAY COLADA
- The classic pineapple and coconut-cream concoction with a Bombay twist: a little coriander, chai syrup, lime juice. Garnished with pineapple leaf and paan masala. Sweet and frothy. 3.9
- WATERMELON SHARBAT
- Fresh watermelon muddled with spearmint and lime thrown over cubes of ice. 3.9
- PASSIONFRUIT SHARBAT
- Long and sparkling, with the fresh tang of passionfruit and lime, finished with a generous splash of soda. 3.9
- KALA KHATTA SHARBAT
- Kokum fruit juice, chilli, citrus and black salt, stirred all together for some time and left to rest before being strained over cubed ice. Will take you straight back to Chowpatty Beach. 3.9
- VIRGIN CHAIJITO
- A pinch each of mint and coriander are clapped in the hands and rolled, then churned with Dishoom Chai syrup, fresh lime and a flourish of soda. 3.9

# Sparkling

## **PROSECCO CA'DEGLI ERMELLINI, NV, VENETO 150ml | 750ml**

Classic delicate spumante from the pebbly Trevigiana hills of Valdobbiadene. Pleasantly pale yellow with fine bubbles, fresh apple hints, and a soft dry finish. 6.9 | 29.5

## **PIERRE PAILLARD, NV, GRAND CRU CHAMPAGNE 150ml | 750ml**

Prize-givers go doolally about this refined and most palatable blend of Pinot Noir (60%) and Chardonnay (40%) grapes. Intense, yeasty brioche and toasted almond, with zesty citrus finish. 10.9 | 49.5

## **RUINART BLANC DE BLANCS NV, CHAMPAGNE**

A harmonious blend of 100% Premier Cru Chardonnay grapes from different harvests. Creamy profuse mousse, lemon zest, stone fruit, mineral and toasty complexity. 59

## **RUINART ROSÉ, NV, CHAMPAGNE**

Premier Cru Chardonnay (45%) blended with Premier Cru Pinot Noir, of which 18% is vinified in red. Sublime petal-pink, with fine sustained bubbles and a smooth, well-balanced palate. Aromas of berry fruit give way to morello cherry. 65

## **VEUVE CLICQUOT LA GRANDE DAME, 2004, CHAMPAGNE**

A prestige cuvée created from just eight Grands Crus (64% Pinot Noir) selected from Madame's own vineyards. Admire its jade glints, the finesse of its bubbles, scents of candied fruit and sweet almond, hints of malt and herbs. Impressively complex. 165

### **PARVA RES CATARRATTO, 2014, SICILY**

From Parva Res, east of Marsala, this native Italian grape is a close relation to the Garganega of Soave. Full-bodied with citrus and tropical fruit flavours. **4.9 | 13.5 | 19.9**

### **PASOS DE LA CAPULA VERDEJO, 2014, CASTILLA**

Fine and most well-selected, with clear straw colour and expressive nose of pale fruits. Young, balanced, refreshing. **5.9 | 16.3 | 23.9**

### **DONNA MARZIA DI CONTI ZECCA MALVASIA, 2014, PUGLIA**

Fresh and heady solo aperitivo, or beauteous companion to spices. Hints of honey and generous white fruit. Italians are loving this lady. **6.5 | 17.9 | 25.9**

### **SORAVALLE PINOT GRIGIO, 2014, TRENTINO**

A refreshingly good Pinot Grigio with citrus fruit, pear and floral aromas. The balanced acidity marries well with spicy food. **6.9 | 18.9 | 26.9**

### **DOMAINE DE MUS VIOGNIER, 2014, LANGUEDOC**

Aromatic, elegant and pleasantly rounded. Intense white flowers, peaches and cream, and very pleasing minerals. A lover of seafood. **7.5 | 19.9 | 28.5**

### **WILD SOUTH SAUVIGNON BLANC, 2014, MARLBOROUGH**

A tip-top classic made by talented wine-walli Christie Brown. Vibrant and intense, with a fresh palate of ripe citrus and intriguing minerals. **8.1 | 22.9 | 33.5**

### **ALAIN JAUME & FILS RÉSERVE CÔTES DU RHÔNE, 2014, RHÔNE**

Joie-de-vivre is derived from Roussanne, Viognier and Clairette grapes. Charming stone fruit is immediately present. Aroma of flowers. Delightfully dry. **8.5 | 23.9 | 34.9**

## **White Wine**

175ml GLASS | 500ml CARAFE | 750ml BOTTLE



## Rose

175ml GLASS | 500ml CARAFE | 750ml BOTTLE

### ALAIN MARCADET TOURAINE, 2014, LOIRE

Pale, bone-dry refreshment with rose-petal notes and lively lingering red-berry fruit. Pre-eminently delicate and luscious. **6.9 | 18.9 | 26.9**

## Red Wine

### ROC D'OPALE GRENACHE MERLOT, 2014, PAYS D'OC

Hedgerow fruit, plum and cocoa, with soft tannins. Served cool in summer months. Charming and agreeable with or without food. **5.2 | 14.1 | 20.2**

### TERRE DI MONTELUSA PRIMITIVO, 2013, PUGLIA

Inky, aromatic, full-bodied Italian, with the most excellent qualities of spice and hinting liquorice. **6.6 | 18.3 | 26.2**

### LOUP DANS LA BERGERIE, 2014, LANGUEDOC-ROUSSILLON

Deep intense character of Grenache, Syrah, Carignan and Cinsault, yet soft and approachable, like the wolf in sheep's clothing. **6.6 | 18.3 | 26.2**

175ml GLASS | 500ml CARAFE | 750ml BOTTLE

**ARROCAL MÁXIMO  
TEMPRANILLO, 2014,  
RIBERA DEL DUERO**

Dark fruits and smoky memory of vanilla, spice-cake and licorice. A prize from Castilla y León. **7.2 | 19.2 | 27.2**

**DOMAINE DE CABRIALS PINOT  
NOIR, 2014, LANGUEDOC-  
ROUSSILLON**

Light-hearted joy that slips down well on its own or with white meats. Admire perfumed cherry fruit, silky tannins and sustained finish. **7.4 | 19.8 | 27.5**

**PITCHFORK SHIRAZ, 2012,  
MARGARET RIVER**

Elegant complex Australian character with ripe cherry, plum fruits and chocolate influences. Its sophistication is most commendable. **8.1 | 22.9 | 33.5**

**LUIGI BOSCA RESERVA  
MALBEC, 2011, MENDOZA**

A mouth-watering Argentine beauty of voluptuous, chocolatey, densely fruited character, with an enticing spice finish. **8.3 | 23.5 | 34.5**

**DISHOOM IPA** 5.0% 330ml

Specially crafted for Dishoom by Mondo Brewing Company, a delectable India Pale Ale with citrus notes and lingering bitter finish **4.9**

**KINGFISHER** 4.8% 330ml | 650ml

Beer came to India with the old British Empire. At present, this mild and malty easydrink lager is India's choicest favourite. **4.2 | 6.7**

**LONDON FIELDS LAGER**

**4.1% 330ml**

Refreshing Continental-style lager handcrafted in Hackney. Unfiltered to retain smoothness and crisp notes of citrus. **4.9**

**BLOW HORN SPICED UP CIDER**

**4.0% 500ml**

Feisty cider gets along exceedingly well with feisty food. A trial is solicited! Cotswold Cider Company drew inspiration from words on the tailgate of Indian trucks: Blow Horn as you're passing. **5.8**

## Beer & Cider

# Small Plates

(S) Spicy (M) Mild  
(V) Suitable for vegetarians

## FAR FAR (V)

A carnival of snackery, halfway between crisp and cracker. Colourful, lemony, salty. 2.5

## OKRA FRIES (V)

Fine lady's fingers for the fingers. 4.2

## LAMB SAMOSAS

Gujarati filo (not Punjabi shortcrust) stuffed with minced lamb, onions and spices. 4.9

## VEGETABLE SAMOSAS (V)

Fine filo pastry, pea and potato filling spiced with cinnamon and cloves. 3.9

## DISHOOM CALAMARI (M)

Tiny tender squid, grainy crumb crunch, quick-fried and tossed into a bowl with Dishoom drizzle. 5.9

## PRAWN KOLIWADA (S)

Bombay's Koli (fishermen) Wada (district) recipe: a bowl of delicate morsels with tamarind and date chutney. 6.2



## Attitudes of Indian Youth Today: Down with God, Country, Parents – Everything!

*Looking mod and casual in a cool white shirt and blue flared trousers and wearing her flowing straight hair down to her shoulders, she was perfectly relaxed, this 19-year-old Gujarati girl studying for her B.A. Coming from an upper-class family (pocket money Rs 300 a month) she does not intend working, does not believe in religion, smokes, has been on pot and has no qualms about having lost her virginity.*

*That she is against the Establishment is clear. But does she represent the youth community in Bombay?*

The gap between young and old continues to widen. Are the young justified in discarding established norms? Is their rebellion aimed against the old generation's hypocrisy and lack of faith? Or are our boys and girls just a misguided and indolent lot? And have they a new system of values?

(Excerpt from the Illustrated Weekly of India, June 16, 1974)