

SPECIALTY

SAIGON GIMLET

18

THAI BASIL-V GEORGIO VODKA-GINGER LIQUOR-
CITRUS -CHILI SYRUP

SAGE LADY

18

FRESH SAGE-ST GERMAINE ELDERFLOWER LIQUOR –
CITRUS- MARTIN MILLER GIN

PURPLE DRAGON

18

DRAGON FRUIT-BACARDI 8 RUM-HOMEMADE LYCHEE LIQUOR-
CITRUS-COCONUT JUICE -SHISO

ZEN

14

LEMONGRASS AND JASMINE TEA 360 VODKA
WILD JASMINE HONEY-CITRUS

INDIA EAST

18

CARDAMOM AND KAFFIR LIME INFUSED BOMBAY SAPPHIRE GIN
PRESERVED PINEAPPLE-CITRUS

THAI CURRY

18

THAI BASIL-CHILE INFUSED 360 VODKA-CASTRIES PEANUT LIQUOR-
CHIANG MAI SYRUP-CITRUS-CURRY SPICE

LE SCORPION

15

ORANGE BELL PEPPER-MEZCAL-APEROL-ORANGE JUICE
CILANTRO-FLAMED CHARTREUSE-CHIPOTLE SYRUP

SOJU LOTUS

14

CUCUMBER INFUSED TY KU SOJU -HENDRICKS GIN
CITRUS-LAVENDER SYRUP-CUCUMBER CAVIAR

THE CLASSICS

SINGAPORE SLING	18
PLYMOUTH GIN-CHERRY BRANDY-BENEDICTINE- PINEAPPLE JUICE-CITRUS-PINEAPPLE CAVIAR	
SAZERAC	16
COGNAC-ABSINTHE-PEYCHAUD'S BITTERS-FLAMED LEMON PEEL	
AVIATION	20
HENDRICKS GIN-MARASCHINO CHERRY LIQUOR-CITRUS CREME DE VOILETTE	
MINT JULEP	15
MINT-JIM BEAM BLACK BOURBON-BITTERS-SIMPLE SYRUP	
CLASSIC DAIQUIRI	18
ATLANTICO RUM-CITRUS-SIMPLE SYRUP-LEMON VERBENA FOAM	
SIDECAR	16
HENNESSY VS-COINTREAU-CITRUS-FLAMED ORANGE PEEL	
BLOOD AND SAND	14
FAMOUS GROUSE SINGLE MALT-CHERRY BRANDY- SWEET VERMOUTH-ORANGE JUICE	
BELLINI	
18	
WHITE PEACH PUREE AND PROSECCO	

LONG & SHORT COCKTAILS

TOKYO ROSE	20
RASPBERRY-DON JULIO TEQUILA-DOMAIN DE CANTON LEMONGRASS CHILE SYRUP-CITRUS	
HICKORY OLD FASHIONED	16
BACON & SAGE INFUSED WILD TURKEY BOURBON-HONEY SYRUP- BITTERS-FLAMED ORANGE PEEL	
PIMMS RANGOON	16
CUCUMBER-BOMBAY SAPPHIRE GIN-PIMMS- DOMAIN DE CANTON CITRUS-GINGER BEER	
ROSA MARIA	15
BLACKBERRY PRESERVES-ATLANTICO RUM-CITRUS- ROSEMARY-BURNT ALLSPICE	
PHOENIX RISING	15
RASPBERRY- -PASSION SENCHA TEA INFUSED 360 VODKA- CITRUS-MINT	
IPANEMA	20
BLUEBERRIES-BASIL-PENSATO BALSAMIC VINEGAR- CITRUS- LE BLON CACHACA-PINK PEPPERCORNS	
NIPPON SIPPER	14
BISON GRASS VODKA-TY KU SAKE- APPLE JUICE-CITRUS- AGAVE-NUTMEG-MARJORAM	
RUM RAISIN	14
RAISIN-MEYERS RUM-MAPLE SYRUP-COCONUT MILK-CINNAMON	

WINES BY THE STEM

CHAMPAGNE

TAITTINGER BRUT "CUVEE PRESTIGE" REIMS 22

TAITTINGER BRUT "PRESTIGE ROSE" REIMS 32

WHITE

2008 SAUVIGNON BLANC BY BRANDER, CALIFORNIA 14

2008 SANCERRE DE DOMAINE CLAUDE RIFFAULT, FRANCE 18

2008 CHARDONNAY BY GIRARD, RUSSIAN RIVER VALLEY, CA
18

2007 CHARDONNAY BY NICKEL & NICKEL, NAPA VALLEY, CA
25

2008 PINOT GRIGIO DI VILLA MASETTI, ITALIA 13

2008 RIESLING VON DR. LOOSEN, GERMANY 12

RED

2007 PINOT NOIR "RAMSPECK" BY ROWLAND CELLARS, CA
15

2006 MALBEC/MERLOT "CORTE C" BY VISTABLA, ARGENTINA
13

2005 CABERNET SAUVIGNON "RESERVE" BY GROTH, NAPA VALLEY,
CA 55

2006 CABERNET SAUVIGNON BY SILVERADO, NAPA VALLEY, CA
18

2006 CARMENERE/SYRAH BY SANTA EMA, CHILE 14

2006 TEMPRANILLO "LOS CANTO" DE TORREMILANOS, SPAIN
13

NECTAR

2006 SAUVIGNON BLANC "BA" ANGERHOF, AUSTRIA 25

2008 MOSCATO D'ASTI DI LA SPINETTA, ITALIA 12

2005 SAUTERNES DE CHATEAU RAYNE VIGNEAU, FRANCE 30

2005 PINOT GRIS "VIN GLACE" BY KING ESTATE, OREGON 15

2007 RIESLING ICE WINE BY MISSION HILLS, CANADA 40

PORT

NV FONSECA "TERRA BELLA" 14

NV GRAHAM'S 20YR. TAWNY 25

1985 DOW'S VINTAGE 50

SAKE

JUNMAI-GINGO "MOON ON WATER" 25

JUNMAI-GINJO "SOUTHERN BEAUTY" 20

JUNMAI-TOKEBETSU "DREAMY CLOUDS" 18

JUNMAI- DAIGINJO TAKASAGO "DIVINE DROPLETS" 32

Flavors of India Dinner Series

Hosted by Suvir Saran and Jonathan Wright

Appetizers

Shakarnand Ki Chat

Sweet Potato Home Fries dusted with Cumin and Masala Spices

Rasam Mussels

Steamed Mussels With Tamarind, Tomatoes, Black Peppercorns, Cumin, Garlic and Curry Leaves.

Alloo Tikki

Fried Potato Patties with Masala Spice Chick Peas and Mint Chutney Topped with Cardamom Yoghurt and Fried Okra

Tandoor Oven

Tandoori Lamb Champs, Aloo Palya and Nashpati Ki Chutney

Tandoor Roasted Lamb Chops, Southern Indian Potatoes and Spicy Pear Chutney

Bhunni Sea-Bass Macchi

Chilean Sea Bass Marinated in Coconut, Cumin, Lime and Ajwain Seeds.
Ginger and Coconut Juice, Shaved Fennel Salad

Pudina Paneer

Cottage Cheese Infused with Mints, Cilantro, Serrano Chili, Ginger, Cardamom, Cloves and Spicy Apple Chutney

Curries

Pork Vindaloo

Kurabuta Leg of Pork Cooked with Garlic, Ginger, Mustard Seeds and Dry Roasted Chili Peppers.

Goa Ki Goan Caldene Kari

Grouper, and Pompano Simmered with Garam Masala, Curry Leaves, Turmeric and Coconut Milk. Eggplants, Tomatoes and Okra

Mirchi Kaa Saalan

Red, Yellow and Green Bell Peppers. Habanero, Jalapeno and Poblano Chilies cooked with Special Tempered Spices, Dried Coconut and Tamarind Paste.

Dessert

Chaawal Kee Kheer

Suvir Saran's Quintessential Rice Pudding cooked with Almonds, Raisins, Cardamom and Saffron

Mal-Pua

Yogurt, Fennel and Aniseed Pancakes, Mango Sorbet and Candied Fennel

Modak

Crisp Banana Fritters with Banana Sorbet

Chai Tea and Petit Desserts

USD60 per person

A SERVICE CHARGE OF 20% WILL BE ADDED TO ALL CHECKS
Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs
May increase your risk of food borne illness, especially if you have a medical condition.