



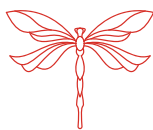
**THE
DRAGON
FLY** BAR &
KITCHEN



An exquisite Pan-Asian Bar and Kitchen where culinary artistry meets cultural fusion. Indulge in an immersive dining experience that celebrates the vibrant flavors of Asia.

Our menu is a harmonious symphony of traditional recipes and modern twists, accompanied by a curated selection of cocktails and spirits.

Step into a realm where the mystique of the Dragonfly guides you through a journey of taste, texture, and tradition, all within a chic and inviting ambiance.



*A culinary journey through the flavours of
East and South East Asia.*

*Immerse yourself in the rich tapestry of food
from China through Indonesia.*



As per the guidelines issued by
Food Safety and Standards Authority
of India (FSSAI) an average active
adult requires 2000 kcal of
energy per day. However, the
actual calories needed may vary
per person.

 Dairy  Eggs  Pork  Alcohol  Soya Bean
 Crustacean  Gluten  Sesame  Fish  Nuts

 Vegetarian  Non-Vegetarian  Signature Dish

- Prices are in Indian rupees and applicable to government taxes.
- If you have any food allergies, please alert your server prior to ordering.
- Calories information as per standard one portion serving.
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DIMSUM



The word dim sum comes from the Cantonese Tim Sam, "Appetizer," or literally, "Touch the Heart." Dim sum is a traditional Chinese meal made up of small plates of Dumplings.

- Four Mushroom Haricot Asparagus Dumplings** 550
250 GMS / 248 KCAL
Stuffed With Thai Asparagus and four types of Mushroom Mixture
Seasoned With Asian Spice.
- Edamame Water Chestnut Burnt Garlic Dumplings** 500
250 GMS / 306 KCAL
Combination of Edamame Beans and Water Chest Nut With Japanese
Seasoning
- Tuigin Yachae Mandu - Korean Fried Vegetable
Dumplings** 550
250 GMS / 203 KCAL
Combination of Exotic Asian Vegetables With Asian Seasoning
- Pan Seared Vegetable Pot Sticker** 550
250 GMS / 222 KCAL
Cantonese Pot Stickers, Pan Seared Asian Exotic Vegetables Dumpling
- Cheese and Asparagus Dumplings** 550
250 GMS / 531 KCAL
Mixture Made With Thai Asparagus And Cream Cheese With Asian
Spices
- Hargao Classic Crystal Steamed Shrimp Dumplings** 650
250 GMS / 398 KCAL
Shrimp Minced Marinated With Asian Spices And Spring Onion, Fish
Sauce.
- Shrimp and Chicken Sui Mai Dumplings** 650
250 GMS / 769 KCAL
Marinated Prawns And Chicken Minced With Asian Spices And Spring
Onion And Cilantro
- Gyoza Japanese Pan Fried Chicken Dimsums** 650
250 GMS / 986 KCAL
Gyoza are Japanese Pan-Fried Dumplings That Are Crispy and
Golden on the Bottom and Juicy on the Inside with a Mixture Made
With Chicken Minced and Japanese Spices.
- Pan Seared Lamb Dumplings** 650
250 GMS / 970 KCAL
Lamb Minced Marinated with Asian Spices and Spring Onion.
- Pork Steamed Dumplings** 650
250 GMS / 996 KCAL
Pork Minced Marinated With Asian Spices and Onion, Ginger.

Vegetarian Non-Vegetarian Signature Dish Dairy Eggs Pork Alcohol
 Soya Bean Crustacean Gluten Sesame Fish Nuts

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SOUPS



Clear Soup

- Vegetable 250 GMS / 117 KCAL 350
- Chicken 250 GMS / 268 KCAL 400
- Prawns 250 GMS / 120 KCAL 450

Tom Yum

- Vegetable 250 GMS / 74 KCAL 350
- Chicken 250 GMS / 300 KCAL 400
- Prawns 250 GMS / 177 KCAL 450

Sichuan Hot And Sour

- Vegetable 250 GMS / 140 KCAL 350
- Chicken 250 GMS / 488 KCAL 400
- Prawns 250 GMS / 267 KCAL 450
- Crab Meat 250 GMS / 2100 KCAL 500

Vietnamese Creamy Corn Soup

- Asparagus 250 GMS / 137 KCAL 350
- Chicken 250 GMS / 335 KCAL 400
- Prawns 250 GMS / 192 KCAL 450

- Ramen 500
- 250 GMS / 2100 KCAL
Wheat noodles served in a broth, soy sauce and miso, with sliced lamb, nori and scallions

Vegetarian
 Non-Vegetarian
 Signature Dish
 Dairy
 Eggs
 Pork
 Alcohol
 Soybean
 Crustacean
 Gluten
 Sesame
 Fish
 Nuts

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The background of the page is a vibrant collage of various Japanese food items. At the top left, there's a piece of nigiri with a pink fish slice. Below it, a bowl of ramen with chopsticks. To the right, a black tray holds several gyoza (dumplings). In the center, a large piece of nigiri with a thick slice of red fish is prominent. Below that, a bowl of salmon sashimi with green garnishes. To the right, a maki roll with orange tobiko is visible. At the bottom, a bowl of ramen with a soft-boiled egg, green onions, and a slice of meat. Another maki roll is at the bottom right. The text is centered in the middle of the page.


THE ORIGIN OF SUSHI

Sushi's origin traces back to ancient Japan, where fishermen preserved fish by fermenting it with rice.


Over time, this evolved into eating the fish and seasoned rice together, and sushi was born. It eventually spread worldwide, becoming a beloved culinary tradition with diverse varieties.

URAMAKI


*Uramaki in Japanese means inside out, meaning the seaweed is inside the roll.
Maki is sushi rolled with the seaweeds outside.*


- 

Takuan, Beetroot, Togarashi Uramaki
 250 GMS / 576 KCAL
 Traditional Japanese sushi made with Takuan(Japanese pickled daikon), Radish, Beetroot and spice Togarashi.


750
- 


Avocado Uramaki
 250 GMS / 818 KCAL
 Uramaki is a rolled sushi which is made with avocado.

750
- 


Salmon 


 250 GMS / 835 KCAL
 Uramaki Shaped Vinegared Sushi Rice and Topped with a delicious looking slice of Salmon.

850
- 

Tuna 

 250 GMS / 2100 KCAL
 Sushi made with Tuna, lettuce rolled up in a Nori sheet with sushi rice.

850
- 


California Uramaki 

 250 GMS / 894 KCAL
 California rolled with crab meat, lettuce (kale) coated with sesame seeds.

950

MAKI

Maki is a cylindrical-shaped roll made with sushi rice wrapping some pieces of fresh or raw seafood, fish, vegetables, fruits, and Salmon.

- 

Avocado Maki
 250 GMS / 856 KCAL
 Maki Roll made with Sushi Rice and Avocado

750
- 

Cucumber Maki
 250 GMS / 590 KCAL
 Maki Roll made with Sushi Rice and Cucumber

750
- 

Prawn Maki 

 250 GMS / 739 KCAL
 Maki -Sushi roll made with Sushi rice and rolled with prawns .

850
- 

Salmon, Scallion, Cream Cheese Maki 

 250 GMS / 1044 KCAL
 Sushi - Roll made with Smoked Salmon, Cream Cheese, Spring Onion.

850

 Vegetarian
  Non-Vegetarian
  Signature Dish
  Dairy
  Eggs
  Pork
  Alcohol
 Soya Bean
  Crustacean
  Gluten
  Sesame
  Fish
  Nuts

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▲ Crab Meat Maki (忌)

250 GMS / 780 KCAL

Maki - A Sushi Roll Made with Sushi Rice and Crab Meat.

950

NIGIRI



Nigiri means "to grasp," and references the way the rice is pressed into shape by hand. That rice is then topped with a variety of toppings.

■ Avocado Nigiri

250 GMS / 892 KCAL

Nigiri Sushi is Recognizable as an Oval-Shaped Sushi Topped With Avacado Slice .

750

■ Shiitake Mushroom Nigiri

250 GMS / 611 KCAL

Vinegar Seasoned Rice is Topped with a Shiitake Mushroom.

750

▲ Prawn Nigiri (忌)

250 GMS / 880 KCAL

Nigiri Sushi is a Oval Shaped Rice Topped with Cooked Butterfried King Prawns.

850

▲ Tuna Nigiri (忌)

250 GMS / 854 KCAL

Oval shaped Sushi is made with thinly sliced piece of Tuna

850

▲ Crab Meat Nigiri (忌)

250 GMS / 816 KCAL

Nigiri Sushi is Recognizable as an oval-shaped Sushi Topped Delicate Slice of Imitation Crab Meat.

950

■ Vegetarian ▲ Non-Vegetarian 🍷 Signature Dish 🥛 Dairy 🥚 Eggs 🐷 Pork 🍷 Alcohol
🥚 Soya Bean (忌) Crustacean 🌾 Gluten 🌱 Sesame 🐟 Fish 🥜 Nuts

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SALADS

- **Som Tam** ✦🌶️🥬 450
 250 GMS / 501 KCAL
 Som Tam is a Popular Thai Salad featuring young Papaya and a Spicy Chilli Pepper, Lemon Dressing.
- **Pomelo Salad** 450
 250 GMS / 228 KCAL
 Pomelo, tom yum dressing, light soy
- 🍷 **Seafood Salad** 🥬 550
 250 GMS / 335 KCAL
 Mix seafood avocado salad, prawn, squid and fish with lemon, chili dressing

SMALL PLATES

- **Wok Tossed Tofu, Fresh Celery Black Pepper And Garlic Chilli** 550
 250 GMS / 370 KCAL
 Silken Tofu tossed with asian spices and spring onion.
- **Crispy Lotus Root and Water Chest Nut** 550
 250 GMS / 401 KCAL
 Crispy Fried thin Sliced Lotus Roots, Water Chest Nuts Tossed in Garlic, Ginger, Onion and Asian spices.
- **Thai Corn and Green Scallion Fritters with ginger Plum sauce** 550
 250 GMS / 751 KCAL
 A Shallow Fried Corn Cake With Thai Spices .
- **Fried Mushroom Sweet Chilli Dip** 550
 250 GMS / 658 KCAL
 Wok Tossed Crispy Fried Mushroom in Asian Spices.
- **Spicy Wok Tossed Crispy Vegetable with Lemon Grass and Basil** 550
 250 GMS / 548 KCAL
 Crispy Fried Wok Tossed Exotic Asian Vegetables in Chilli Garlic Sauce.
- 🍷 **Pot Roasted Spare Ribs with Honey Glazed with Ginger Plum Sauce** 🥬 650
 250 GMS / 1042 KCAL
 A ribs Marinated with Asian Spices and Pot Roasted Serve with Ginger Plum Sauce.

■ Vegetarian 🍷 Non-Vegetarian 👑 Signature Dish 🥛 Dairy 🥚 Eggs 🐷 Pork 🍷 Alcohol
🌱 Soya Bean 🦞 Crustacean 🌾 Gluten ✦ Sesame 🐟 Fish 🥜 Nuts

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-  **Banana Leaf Wrapped grilled Chicken with Sambal olek**  **650**
 250 GMS / 690 KCAL
 Chicken Marinated in Fresh Asian Spices and Packed in Banana Leaf
 Parcels and Grilled. Serve with Indonesian Sambal Olek Sauce.
-  **Braised Duck** **750**
 250 GMS / 957 KCAL
 Braised duck in hoisin sauce, crisp potato
-  **Spicy Wok Tossed Prawns With Lemon Grass And Basil**  **950**
 250 GMS / 2100 KCAL
 Special Wok Tossed Prawns Fragnant with Lemon Grass and Basil.
-  **Prawns Tempura**  **950**
 250 GMS / 650 KCAL
 Light and Crispy Batter-Fried Prawns Served with Japanese Soy Chilli
 Dip .
-  **Crispy Squid Rings, Lime, Dry chilli ,Peppers and Scallion** **950**
 250 GMS / 710 KCAL
 Fried Coated Squids Tossed With Garlic, Chillies, and Flavourful Salt and
 Pepper Seasonings.
-  **Crispy Shredded Lamb, Cumin Scallion and Chilli** **950**
 250 GMS / 778 KCAL
 A Classic dish from China-Spicy Deep Fried Shredded Lamb Tossed with
 Chilly Bean Sauce .
-  **Diced Chicken Tossed in Dry Chilli and Cashewnuts**  **950**
 250 GMS / 927 KCAL
 Marinated Fried Diced Chicken Tossed With Kung Pao Sauce .
- Chunjuan**
 Chunjuan is Chinese name of crispy fried spring rolls with fillings and
 served with Sweet Chili Dip
-  Vegetable 250 GMS / 519 KCAL **550**
 Chicken 250 GMS / 802 KCAL **650**
 Prawns 250 GMS / 549 KCAL  **850**

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SOUTH EAST ASIAN GRILLS



- Pan Grilled Tofu and Vegetables**

250 GMS / 366 KCAL

Five Spiced Marinated Tofu and Exotic vegetables .

700
 - Pan Grilled Wild Mushroom Skewer**

250 GMS / 192 KCAL

Skewer Mushrooms Grill over Medium-High Heat until just Tender and Slightly charred served with Chilli Oyster Dip.

700
 - ▲ Char Grilled Lamb Chop**

250 GMS / 923 KCAL

Lamb Chops Marinated Asian Herbs & Spices, Barbecued

1050
 - ▲ Marinated Chicken Grilled Satay with Peanut Sauce**

250 GMS / 971 KCAL

Thai Herbs Marinated Chicken Served with Peanut Sauce

850
 - ▲ Malaysian Banana Leaf Wrapped Marinated Grilled Fish**

250 GMS / 818 KCAL

Malaysian Grilled Fish Wrapped in Banana Leaves. Moist, Aromatic, Spicy, and Full of Flavor.

950
 - ▲ Five Spiced Marinated Char Siu Pork Ribs**

250 GMS / 792 KCAL

Five Spice Marinated Dish of Roast Pork Served with Sweet and Savoury Sauce.

850
- Satay**

Satay, or sate in Indonesian spelling, is a Southeast Asian dish of seasoned, skewered and grilled meat, served with a sauce. The earliest preparations of satay is believed to have originated in Java island, but has spread to almost anywhere in Indonesia, where it has become a national dish
- ▲ Beef** 250 GMS / 2100 KCAL

750
 - ▲ Mutton** 250 GMS / 2100 KCAL

750
 - ▲ Chicken** 250 GMS / 2100 KCAL

750
 - ▲ Prawns** 250 GMS / 2100 KCAL

850
 - Tofu** 250 GMS / 2100 KCAL

650

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WOKS & CURRIES



- **Lo Han Jhai, Stir Fried Vegetables, Beans Thread Ginger Soy**

250 GMS / 694 KCAL

Lo Han Jhai is a Stir Fried Vegetarian Dish Well-Known in Chinese and Buddhist Cuisine. Served with Rice Sticky Noodle.

550
- **Spicy Wok Fried Mushrooms Krapow, Bird Eye Chilli and Basil**

250 GMS / 596 KCAL

"Krapow" is the Thai name of Holy basil that is one of the main ingredients. Dust fried mushroom Tossed with Thai Herbs and Spices.

550
- **Mapu Tofu Grounded Vegetables, Sichuan Peppercorn**

250 GMS / 607 KCAL

A Spicy Asian Sauce, Silken Tofu, Ground Vegetables and Sichuan (or Szechuan) Peppercorns.

550
- **Woked Stirred Broccoli, Asparagus, Black Fungus, Bok choy Yellow Beans sauce**

250 GMS / 513 KCAL

Asian Exotic Vegetables Tossed in Yellow Beans Sauce With asian aroma.

550
- **Shi Sui Asian Greens, Garlic Ginger, Sesame**

250 GMS / 486 KCAL

Wok Tossed Asian Greens with asian spices and Burnt Garlic, Ginger Sauce.

550
- ▲ **Wok Tossed Prawns in Roasted Chilli Paste**

250 GMS / 739 KCAL

Fried prawns tossed in house made chilli sauce with asian aroma.

850
- ▲ **Twice Cooked Lamb Bokchoy Ginger and Oyster Sauce** 🍲

250 GMS / 898 KCAL

Lamb tossed with Bokchoy, Ginger in Oyster sauce with asian spices

850
- ▲ **Nonyan Slow Braised Pork Stew, Shitake Mushroom, Hoisin** 🍲

250 GMS / 978 KCAL

Nyoyan - Originated in the Peranakan Cooking Traditions of Penang, Malaysia. Red Braised Pork is a Classic Chinese Pork Dish Tossed with Shitake.

850

■ Vegetarian
 ▲ Non-Vegetarian
 🍲 Signature Dish
 🥛 Dairy
 🥚 Eggs
 🐷 Pork
 🍷 Alcohol
 🫘 Soya Bean
 🦞 Crustacean
 🌾 Gluten
 🌱 Sesame
 🐟 Fish
 🥜 Nuts

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- 
Sichuan Braised Fish Dry Chili, and Celery

250 GMS / 530 KCAL
Poached fish, Topped with Spices, Pungent and Super Addictive.

800
- Massaman Curry**

Massaman curry is a mild and aromatic curry, thick, silky in texture and gives comfort in every bite mild, slightly sweet, and lightly tangy curry made with coconut milk, meat.
- 
Lamb 250 GMS / 733 KCAL

800
- 
Chicken 250 GMS / 625 KCAL

700
- 
Hunan Stir Fried Chicken , Golden Garlic, Fermented Spicy Beans

250 GMS / 553 KCAL
Chicken and Vegetables tossed in Spicy Chinese Hunan Sauce and Sambal Oelek chili paste.

700
- 
Kaeng Thiay

Thai Curry, A dish originates from Central Thailand. Curry is made from chilies, lemongrass, Galangal, Coconut Milk, Chicken , Seafood, Vegetables

700
- CHOICE OF CURRY**
Red Curry/ Green Curry / Yellow Curry
- CHOICE OF INGREDIENTS**


Vegetable 250 GMS / 617 KCAL

550


Chicken 250 GMS / 625 KCAL

700


Prawns 250 GMS / 416 KCAL

800
-  Vegetarian
 Non-Vegetarian
 Signature Dish
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The origin of noodles is a tale that spans many centuries and cultures. One intriguing anecdote suggests that noodles were first discovered in China over 4,000 years ago.

Legend has it that a Chinese chef, while cooking a meal of flour and water, accidentally dropped a lump of dough into a pot of boiling water. To his surprise, the dough transformed into elongated strips, creating the first-ever noodles. This accidental culinary innovation fascinated people, and noodles soon became a staple in Chinese cuisine.

Noodles then traveled along the ancient Silk Road, spreading to various parts of Asia and beyond. Each region adapted them to its tastes and ingredients, leading to the diverse world of noodles we know today, from Italian pasta to Japanese ramen and Vietnamese pho. So, what began as a kitchen mishap in ancient China turned into a global culinary treasure loved by millions.



NOODLES & RICE



■ **Jasmine Rice** 550
250 GMS / 413 KCAL

■ **Steamed Rice** 550
250 GMS / 378 KCAL

▲ **Yang Chow Fried Rice, Bacon, Shrimp, Egg** 600
250 GMS / 495 KCAL

Yang chow is a city of East-Central China East of Nanjing on the Yangtze River and the Grand Canal. It is a popular Chinese style wok fried rice.

Wok Tossed Fried Rice

■ Vegetable 250 GMS / 439 KCAL 550

▲ Chicken 250 GMS / 604 KCAL 600

▲ Prawns 250 GMS / 477 KCAL (E) 700

▲ Crab 250 GMS / 840 KCAL (E) 800

Chilli Garlic Fried Rice

■ Vegetable 250 GMS / 552 KCAL 550

▲ Chicken 250 GMS / 733 KCAL 600

▲ Prawns 250 GMS / 630 KCAL (E) 700

▲ Crab 250 GMS / 840 KCAL (E) 800

Khaopad Krapaw, Bird Eye Chilli And Basil Fried Rice

■ Vegetable 250 GMS / 587 KCAL 550

▲ Chicken 250 GMS / 713 KCAL 600

▲ Prawns 250 GMS / 630 KCAL (E) 700

▲ Crab 250 GMS / 840 KCAL (E) 800

▲ **Nasi Goreng** (E) 750

250 GMS / 812 KCAL

Nasi (rice) Goreng (fried) literally means "Fried Rice" in Indonesian language. It can be served with fish or prawns, and chicken along with a yellow-side-up half fried Egg.

Mie Goreng

Mie goreng (Indonesian: mi goreng; meaning "fried noodles") is an Indonesian style of stir-fried noodle dish.

■ Vegetable 250 GMS / 434 KCAL 650

▲ Chicken 250 GMS / 754 KCAL 700

▲ Prawns 250 GMS / 546 KCAL (E) 800

Bamee, Celery Infused wok Tossed Noodle

■ Vegetable 250 GMS / 789 KCAL 650

▲ Chicken 250 GMS / 832 KCAL 700

▲ Prawns 250 GMS / 654 KCAL (E) 800

Wok Tossed Soft Noodle

■ Vegetable 250 GMS / 353 KCAL 650

▲ Chicken 250 GMS / 654 KCAL 700

▲ Prawns 250 GMS / 455 KCAL (E) 800

■ Vegetarian ▲ Non-Vegetarian 🍴 Signature Dish 🥛 Dairy 🥚 Eggs 🐷 Pork 🍷 Alcohol

🥬 Soya Bean 🦞 Crustacean 🌾 Gluten 🌱 Sesame 🐟 Fish 🥜 Nuts

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DESSERT

-  **Banana Toffee, Caramel Ice cream**
 250 GMS / 653 KCAL
 Roasted Banana and Caramel Ice-cream Serve with Caramel Sauce
 Drizzled Over the Top.

400
-  **Tub Tim Grob**
 250 GMS / 325 KCAL
 Water chestnut rubies in coconut milk

400
-  **Salted kaffir Lime Chocolate Tart , Salted Caramel Sauce**
 250 GMS / 703 KCAL
 Mouth-Watering Tart is made with a Kaffir Lime infused Dark
 Chocolate Ganache that's Perfectly Balanced by a layer of Sweet and
 Sea Salt Caramel.

400
-  **Lemon Grass Crème Brulee** 
 250 GMS / 429 KCAL
 A Classic Brulee with Test of Lemon Grass

400
-  **Mori-Nu Silken Tofu and Passion Fruit Cheese Cake**
 250 GMS / 526 KCAL
 A Cheese Cake Made/Baked with Silkon Tofu and Topped with
 Passion Fruit

400
-  **Darsaan**
 250 GMS / 526 KCAL
 Darsaan is a traditional Chinese dessert which has fried noodles
 coated in a honey syrup and served with vanilla ice cream.

400
-  **Ice Creams**
 Our house speciality natural premium ice creams
 Tender Coconut
 Vanilla Bean
 Chocolate Chilli

350

 Vegetarian
  Non-Vegetarian
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APERITIF

| | |
|-------------------|-----|
| Martini Extra Dry | 350 |
| Martini Rosso | 350 |
| Martini Bianco | 350 |
| Campari | 700 |
| Aperol | 350 |

WHISKY

SINGLE MALT

| | |
|--------------------------|------|
| Glenlivet 12yrs | 1150 |
| Glenfiddich 12yrs | 1150 |
| Talisker 10yrs | 1150 |
| Hibiki suntori | 2300 |
| laphroaig | 1500 |
| Singleton 12 yrs | 1100 |
| Glen Morangie 10yrs | 1100 |
| lagavulin | 2500 |
| Amrut Indian Single Malt | 850 |

SCOTCH WHISKY

| | |
|----------------------------|------|
| Chivas Regal 12 yrs | 900 |
| Johnnie Walker blue label | 3750 |
| Royal Salute 21 Yrs | 3550 |
| Johnnie Walker black label | 825 |
| Johnnie Walker Red label | 550 |
| J&B Rare | 575 |
| Black Dog reserve | 550 |
| Teachers highland | 500 |
| 100 Pipers | 475 |
| Black & White | 525 |
| Ballentines | 650 |
| Paul john Bold | 950 |
| Paul john Briliance | 950 |

AMERICAN WHISKY

| | |
|-----------------------|-----|
| Jack Daniels | 800 |
| Jim Beam | 650 |
| Jameson irish whiskey | 750 |



VODKA

| | |
|--------------|------|
| Grey Goose | 1049 |
| Absolute | 525 |
| Belvedere | 1100 |
| Ciroc | 1100 |
| Smirnoff Red | 500 |

RUM

| | |
|---------------------------|-----|
| Bacardi White | 450 |
| Old Monk | 350 |
| Captain Morgan Spiced Rum | 375 |

GIN

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|-----------------|------|
| Tanqueray | 850 |
| Bombay Sapphire | 575 |
| Beefeater | 525 |
| Gordons | 500 |
| Greater Than | 400 |
| Hendricks | 1049 |
| Stranger & Son | 400 |

TEQUILA

| | |
|---------------|------|
| Camino Silver | 675 |
| Don Angel | 700 |
| Café Patron | 1100 |



BEER

| | |
|----------------------|-----|
| Kingfisher Beer | 425 |
| Kigfisher Ultra Beer | 500 |
| Corona | 725 |
| Hoegaarden | 750 |
| Heineken | 550 |
| Budweiser | 500 |
| Carlsberg | 450 |
| Tuborg | 500 |
| Bira White | 600 |
| Bira Blond | 600 |

BRANDY

| | |
|----------------------|------|
| Hennessy Vs | 1100 |
| Martel Vs | 550 |
| Courian-Nepolean Red | 400 |

LIQUEUR

| | |
|---------------------|-----|
| Baileys irish cream | 700 |
| Cointreau | 800 |
| Kahlua | 675 |
| Triple Sec | 700 |
| Jager Meister | 700 |



CHAMPAGNE & SPARKLING WINE

| | |
|----------------------------------|-------|
| Moet & Chandon Brut, France | 20000 |
| Moet & Chandon Rose Brut, France | 20000 |
| Dom Perignon, France | 55000 |
| Prosecco Tiamo Brut, Italy | 7500 |
| Sula Brut | 5500 |
| Sula Seco | 2800 |
| G H Humm Brut | 23000 |

WHITE WINE

BY BOTTLE

| | |
|---|------|
| Baron philippe de rothschild cadet d'oc sauvignon blanc | 6550 |
| Baron philippe de rothschild cadet d'oc chardonnay | 6550 |
| Golden sparrow chardonnay rubicone | 6050 |
| J c chardonnay | 6050 |
| Hardy Stamp Chardonnay Semillon | 6550 |
| Two oceans sauvignon blanc | 5050 |
| Two oceans chardonnay | 5050 |
| Sula sauvignon blanc | 3550 |
| Sula chenin blanc | 3550 |

WHITE WINE BY GLASS

BY GLASS

| | |
|----------------------------|------|
| J C chardonnay | 1200 |
| Two oceans sauvignon blanc | 1200 |
| Sula chenin blanc | 800 |



RED WINE

BY BOTTLE

| | |
|--|------|
| Baron philippe de rothschild cadet d'oc cabernet sauvignon | 6550 |
| Baron philippe de rothschild cadet d'oc pinot noir | 6550 |
| Baron philippe de rothschild cadet d'oc merlot | 6550 |
| Golden sparrow sangiovese rubicone | 5500 |
| J c merlot | 5300 |
| J c shiraz cabernet | 5300 |
| Hardys Stamp Cabernet Syrah | 6550 |
| Cono sur bicicleta pinot noir | 6550 |
| Cono sur tocornal merlot | 6550 |
| Two oceans pinotage | 5300 |
| Two oceans shiraz | 5300 |
| Sula shiraz cabernet | 3550 |
| Sula saroti red | 3550 |

RED WINE BY GLASS

BY GLASS

| | |
|---------------------|------|
| J c shiraz cabernet | 1200 |
| Two oceans pinotage | 1200 |
| Sula satori red | 700 |



COCKTAILS

CLASSIC COCKTAILS

| | |
|----------------------|-----|
| Long Iceland ice Tea | 900 |
| Margarita | 940 |
| Cosmopolitan | 740 |
| Mai Tai | 625 |
| Negroni | 800 |
| Black russian | 800 |
| Martini | 625 |
| Whisky sour | 700 |
| Lynchburg Lemonade | 900 |
| Sangria | 625 |

COCKTAILS

BARTENDER'S CHOICE

| | |
|--|-----|
| Curse of pirates White rum, orange juice, passion fruit syrup, lime juice | 625 |
| Pegasus Tequila, gin, litchi juice, apple juice, cilantro muddle, black pepper, sugar syrup | 625 |
| Krasney maria Gin, raspberry, grendine syrup, cointreau, lime juice, sugar syrup | 600 |
| Sky 75 Gin, tequila, lime juice, triple sec, sparkling wine | 625 |
| Fumo martini Gin, vermouth, olive juice, star anise | 600 |
| Winter night Rum, kiwi, angustura bitter, lime juice, sugar syrup, ginger ale | 600 |
| Gladioator dark rum/white rum/litchi juice/triple sec/lime juice/green chilli muddle | 625 |
| Lost in Triangle whisky, pomogrante syrup, cinemon syrup, triple sec, lime juice, rosemary petals | 600 |
| Rosa senorita Tequila, raspberry, milkmaid | 600 |
| Keparosa | 625 |



