

COCKTAILS AND MOCKTAILS

Legendary Sips
From Classic to Signature

CLASSICS

COSMOPOLITAN

A glamorous blend of vodka, cranberry, and citrus

INR 380

ESPRESSO MARTINI

Rich espresso with a smooth vodka kick

INR 380

TOM COLLINS

Smooth gin with a bright citrus twist

INR 580

GIN BASIL SMASH

Refreshing gin with basil and a hint of citrus

INR 580

DAIQUIRI

A timeless cocktail of rum and lime

INR 380

PIÑA COLADA

A luscious mix of tropical flavors with smooth rum

INR 420

MARGARITA

Citrus-kissed tequila with just enough sweetness

INR 630

TEQUILA SUNRISE

Bold tequila layered with orange and grenadine

INR 630

PICCANTE

tequila meets tropical sweetness and fiery spice

INR 630

WHISKEY SOUR

Bright citrus meets rich bourbon in a timeless cocktail

INR 680

PAINKILLER

Sip the tropics—rum, pineapple, orange, and coconut in perfect harmony

INR 340

SIDE CAR

Brandy and citrus in a classic union

INR 340

BRANDY SMASH

Fresh mint and citrus brighten every sip of smooth brandy

INR 340

SANGRIA

Fresh seasonal fruits and red wine come together for a vibrant cocktail

INR 300

BEER COCKTAILS SIMPLE BOLD & DELICIOUS

BLACK VELVET

Dark coffee meets crisp Corona for a rich unforgettable sip

INR 450

MAN-GO-HOME

Mango lime and Corona with a spicy kick

INR 450

SHOTS BOLD FLAVORS IN A SMALL GLASS

LEMON DROP

vodka with sweet zesty lemon for a smooth bold kick

INR 180

KAMIKAZE

vodka with citrus and a playful blue twist

INR 180

SPICY KISS

tequila with tropical passion and a daring spicy bite

INR 330

PAINKILLER

rum with creamy tropical flavors for a smooth sweet finish

INR 200

HIGH VOLTAGE DRINKS THAT PACK A PUNCH

LONG ISLAND ICE TEA

A fearless mix of four spirits with a lively twist of lime and Coke

INR 990

BULLFROG

A daring mix of four spirits with Curacao and a Red Bull kick

INR 1150

ANGRY BIRD

Tropical flavors and four spirits unite for a bold Angry Bird experience

INR 990

JAGERBOMB

Jager and Red Bull for an instant bold energy kick

INR 800

MOCKTAILS THAT WOW

SMOKED CHILLY

A smoky spicy twist with zesty lime and fizzy refreshment

INR 130

PAYASAM

Creamy tropical coconut with a hint of cardamom and pineapple sweetness

INR 150

FIRED UP

Tropical passion fruit with a fiery spicy kick and fizzy lift

INR 150

COCONUT TIRAMISU

Smooth coconut and coffee with creamy tiramisu indulgence

INR 180

SIGNATURE CREATIONS MIXOLOGY AT ITS BEST

VASCODAGAMA

Sail the spice route in every fizzy sip

INR 550

KOCHI BREAKFAST

Breakfast, but make it boozy and fun

INR 550

MALABAR PALOMA

Kokum-bright citrus meets toasted curry leaf and a lingering chilli bite

INR 650

FORTH FLOOR PICANTE

Chili heat and zesty citrus lifted with fresh coriander

INR 650

THE CAFFEINE FIX

Nutty sesame, luscious banana, and bold coffee with a spicy cinnamon kick

INR 650

CARNIVAL

Sweet passion fruit, fragrant rosemary, and vanilla mingle with lime and fizz

INR 550

SCARLET BREEZE

Cool watermelon, soft citrus, and a gentle elderflower finish

INR 550

BLUSH BOUQUET

Lavender and cream with a flirty finish

INR 550

HOLD ME HONEY

Basil, mango, honey and a splash of mischief

INR 550

PAYASAM PROJECT

Dessert meets cocktail and your taste buds cheer

INR 550

PALACE FUSION

Deep spice, tart fruit, and a warming pepper kick

INR 550

IMPORTANT NOTE:

- Always demand a printed bill for your transactions.
- We accept DEBIT/CREDIT cards (VISA/MASTER)
- Parcel charges applicable
- Your order will be freshly prepared. Maximum waiting time : 20 minutes.
- Standard preparation time is approximately 20 minutes. During peak hours service time may vary slightly.
- Please inform the waiter if a person in your party has a food allergy before placing your order.