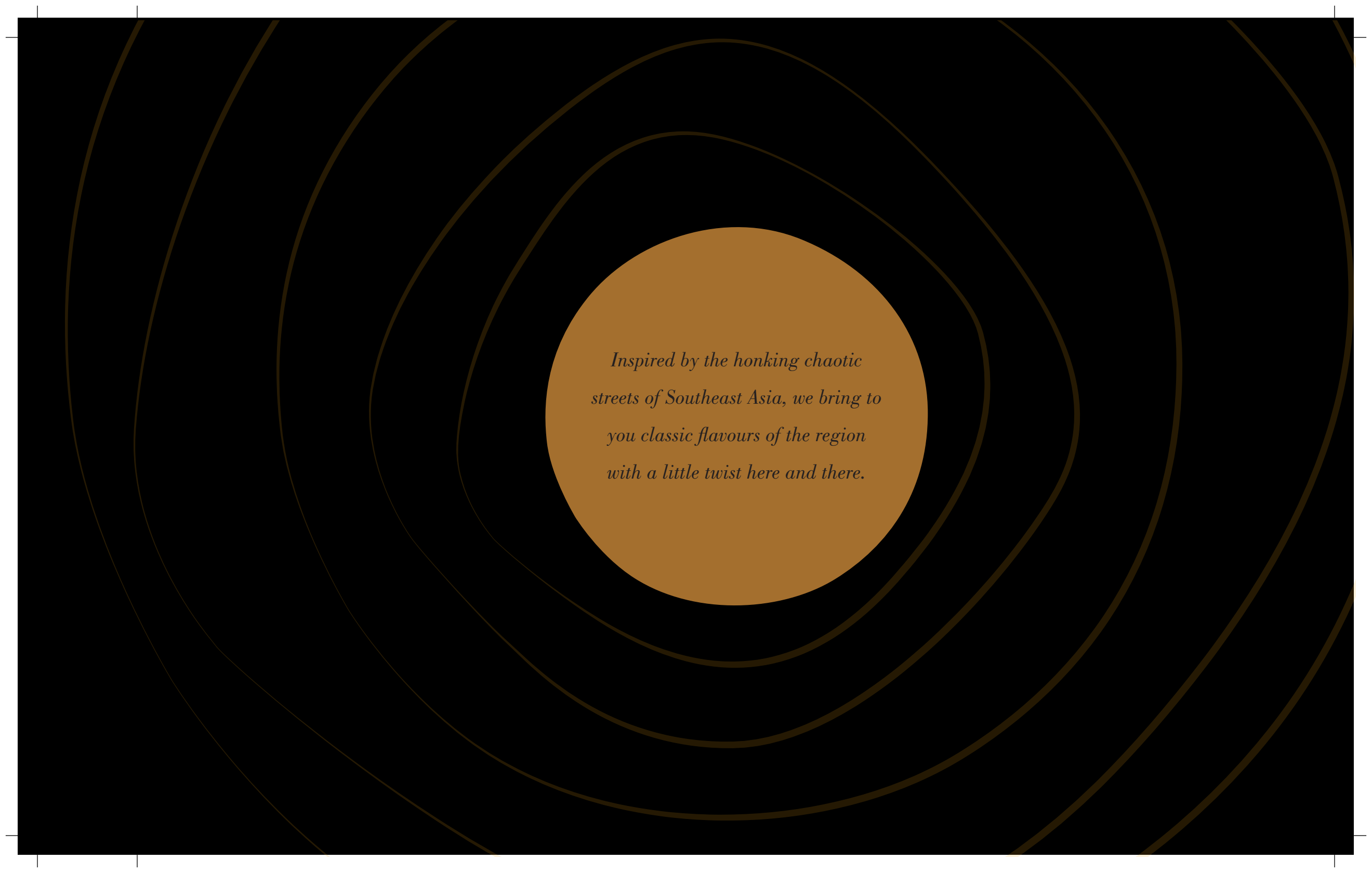
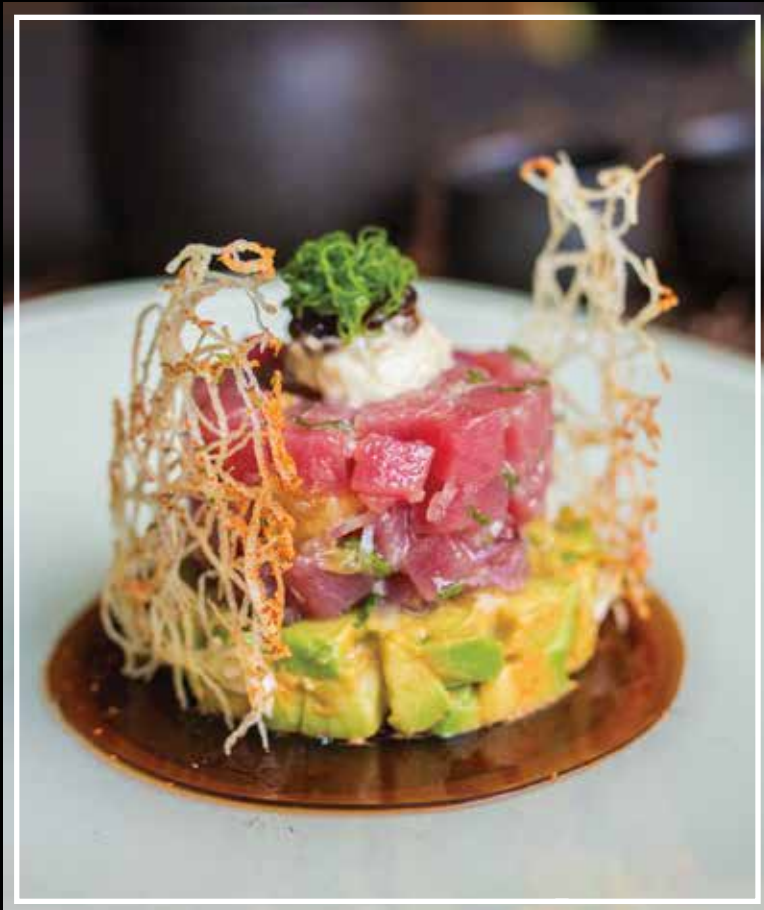




HONK

The background is a dark navy blue. It features several concentric, hand-drawn style circles in a dark brown or olive green color. These circles are centered on the page and expand outwards towards the edges. In the center of these circles is a solid, medium-sized circle in a warm orange-brown color. Inside this central circle, there is a block of text in an italicized serif font.

*Inspired by the honking chaotic  
streets of Southeast Asia, we bring to  
you classic flavours of the region  
with a little twist here and there.*



# Celebration

₹3450 *per person*

Common allergens – Nuts, Dairy, Seafood, Gluten, Eggs. Please apprise the order taker of any allergies.  
•Government taxes as applicable • We levy no service charge

## Salad

✓ Som Tum (Thai green papaya salad)

## Rolls

✓ Oshitashi Avocado roll  
or  
Beet cured Salmon roll

## Dim Sum

✓ Crystal Vegetable jelly dumpling  
or  
Jade prawn har gow “perfume de hen” dumpling

## Soup

✓ Tom Yum vegetable

## Mains

✓ Cultivated mushroom, garlic chives, oyster sauce, chili  
or  
Black pepper Prawns  
or  
Kam Yam Lamb

✓ Exotic Asian Vegetables in Brown chili garlic sauce

## Noodles & Rice

✓ Bangkok street cart basil vegetable fried rice  
or  
Jasmine rice

✓ Honk’s own stir fry vegetables noodles

## Dessert

✓ Caramel chocolate & peanut parfait

✓ Vegetarian 🌶️ Spicy 🍷 Chef’s Recommendation



# Innovation

₹2950 per person

Common allergens – Nuts, Dairy, Seafood, Gluten, Eggs. Please apprise the order taker of any allergies.  
•Government taxes as applicable • We levy no service charge

## Salad

🌶️ ✓ Som Tum (Thai green papaya salad)

## Rolls

✓ Asparagus Avocado roll  
or  
California roll crab, avocado, cucumber, tobiko mayo

## Dim Sum

✓ Chili bean Radish and glass noodle dumpling  
or  
Fish eye-ball dumpling

## Mains

✓ Thai Green Curry with baby corn, broccoli, pea aubergine, mushroom  
or  
Thai Red Curry Chicken with baby corn, broccoli, eggplant  
or  
Braised Lamb with bokchoy, basil and shitake  
  
✓ Stir fried lotus root, broccoli, sugar snap peas, garlic, shaoxing

## Noodles & Rice

✓ Kimchi fried rice  
or  
✓ Jasmine rice  
  
✓ Honk's own stir fry vegetables noodles

## Dessert

Jasmine creme brulee, ginger medallion, honey streusel

✓ Vegetarian 🌶️ Spicy 🍴 Chef's Recommendation



# Inception

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₹2450 per person

*Common allergens – Nuts, Dairy, Seafood, Gluten, Eggs. Please apprise the order taker of any allergies.*

*• Government taxes as applicable • We levy no service charge*

## **Rolls**

- ✓ *Kakiage roll*  
or  
*Cajun Tuna*

## **Dim Sum**

- ✓ *Edamame and shallot dumpling*  
or  
*Chicken Sichuan dumpling*

## **Mains**

- ✓ *Ma po tofu, braised shitakes, aged chili paste, scallions*  
or  
*Fragrant Chicken with Garlic and Green Chilli*
- ✓ *Stir fried bokchoy and braised shitake*

## **Noodles & Rice**

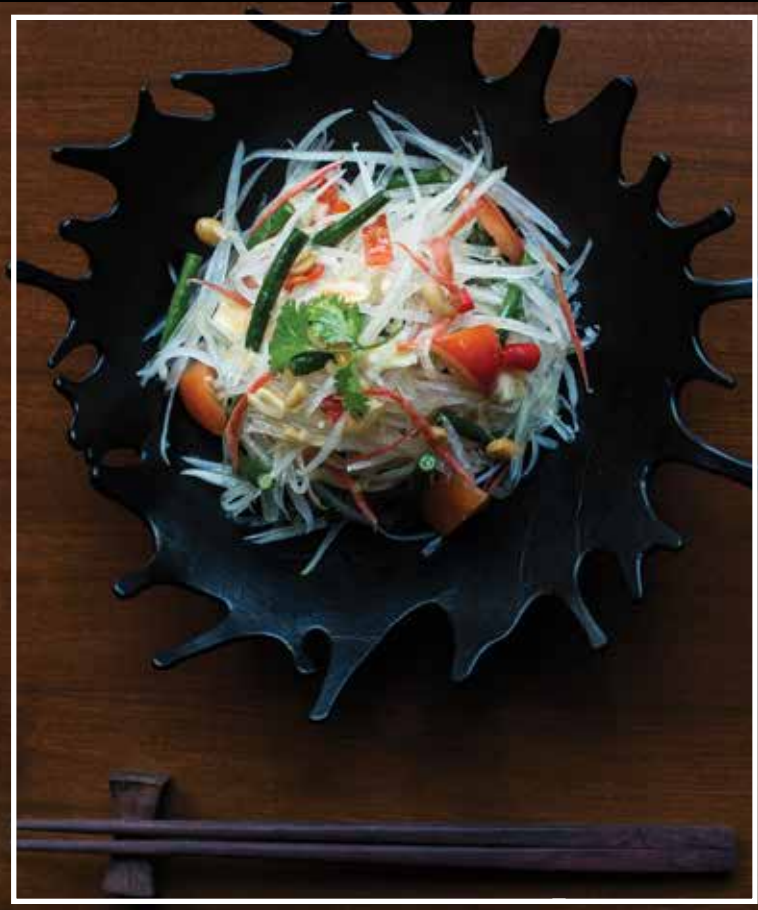
- ✓ *Spicy Sichuan Fried Rice*
- ✓ *Honk's own stir fry vegetables noodles*

## **Dessert**

- Trio of ice cream*

✓ Vegetarian 🌶️ Spicy 🍴 Chef's Recommendation





🌶️ ♡ *Som Tum*  
*green papaya salad, bird's eye chili, grape tomatoes, slow roasted peanuts*  
₹525

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♡ *Asian greens*  
*bean sprouts, avocado & sweet sesame*  
₹525

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👨‍🍳 *Kanikama Salad*  
*California Crab Sticks dressed with Sriracha Mayonnaise, Avocado cubes*  
₹650

# Salad

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*Common allergens – Nuts, Dairy, Seafood, Gluten, Eggs. Please apprise the order taker of any allergies.*  
*•Government taxes as applicable • We levy no service charge*

♡ Vegetarian 🌶️ Spicy 👨‍🍳 Chef's Recommendation



## Sashimi & Nigiri

*Chutoro - medium fat tuna*  
₹550

*Tuna/Akami*  
₹500

*Salmon*  
₹550

*Hamachi*  
₹500

*Ika - squid*  
₹300

*Bento box*

✓ *Three compartment (4each) roll/soup/skewers*  
₹1500

*Three compartment (4each) roll/soup/tsukane*  
₹1700

✓ *Six compartment (4each) roll/soup/skewers/gohan/kare/tempura*  
₹2000

*Six compartment (4each) roll/soup/tsukane/gohan/kare/tempura*  
₹2550

*Common allergens – Nuts, Dairy, Seafood, Gluten, Eggs. Please apprise the order taker of any allergies.*  
*•Government taxes as applicable • We levy no service charge*

✓ *Vegetarian* 🌶️ *Spicy* 🍴 *Chef's Recommendation*



## Rolls

(8 pcs.)

*Honk's Sampler (12 pcs.)*

*Nigiri, uramaki & robatayaki* ₹1600

✓ *Nigiri, uramaki & robatayaki* ₹1200

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*Lobster roll*

*kanikama, tobiko, Japanese mayo*

₹1000

---

*Rainbow maki roll*

*tuna, hamachi, salmon, Israeli cucumber, avocado, kanikama mayo*

₹1000

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*Crunchy yellow tail*

*Tobanjan mayonnaise, spicy onion*

₹1000

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*Beet cured salmon roll*

*Fennel, coriander, Japanese mayonnaise*

₹1000

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👨‍🍳 *Truffled salmon roll*

*yuzu, cream cheese, eel sauce*

₹850

*Common allergens – Nuts, Dairy, Seafood, Gluten, Eggs. Please apprise the order taker of any allergies.*

*•Government taxes as applicable • We levy no service charge*

✓ Vegetarian 🌶️ Spicy 👨‍🍳 Chef's Recommendation





## Rolls

(8 pcs.)



### *Shrimp tempura roll*

*cured mango, obanjan aioli, crispy panko, spicy mayo*

₹850

### *California roll*

*crab, avocado, cucumber, sesame, tobiko mayo*

₹850

### *Crispy rice tuna*

*ponzu Aioli Sauce*

₹800



### *Vegetable rainbow roll*

*tempura vegetable, double cream cheese,  
pickled bell peppers with spicy mayo*

₹825



### *Kakiage roll*

*maminori, crispy vegetables with chili mayo*

₹800



### *Oshitashi avocado*

₹800



### *Cucumber roll*

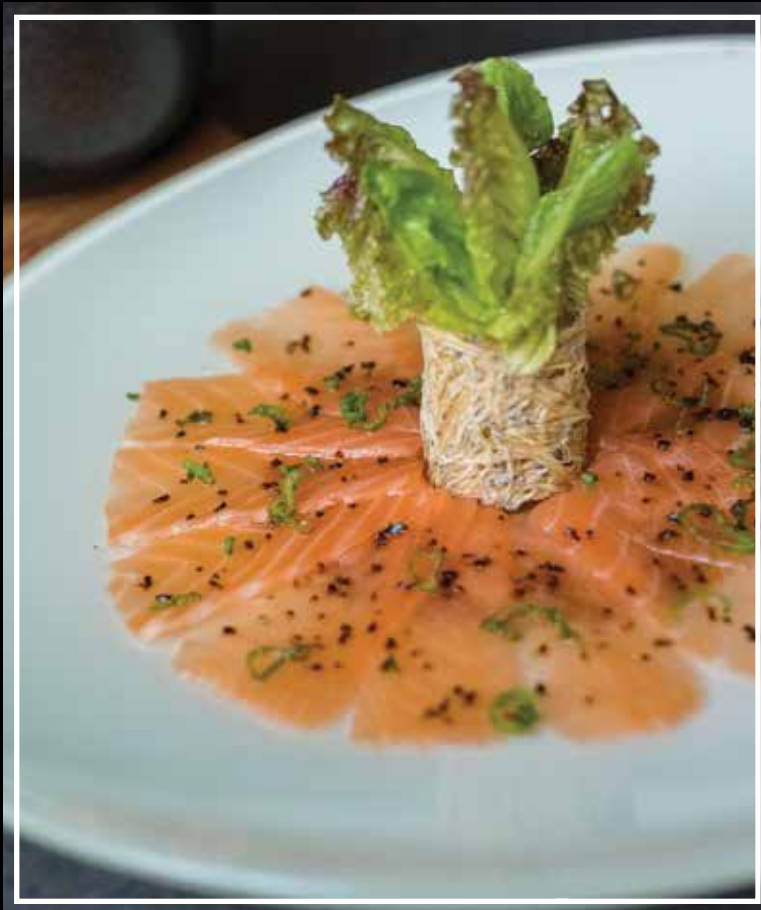
*tenuki, yuzu mayo, honk sushi sauce*

₹750

*Common allergens – Nuts, Dairy, Seafood, Gluten, Eggs. Please apprise the order taker of any allergies.*

*•Government taxes as applicable • We levy no service charge*

Vegetarian Spicy Chef's Recommendation



## Raw & Nibbles

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👨🍳 *Tuna tartare avocado, cucumber, sichuan pepper aioli*  
₹925

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🌿 *Crispy lotus stem asparagus, chili and brown garlic, caramelized onion*  
₹725

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*Salmon carpaccio tatami washi, yuzu soy*  
₹725

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🌶️ 👨🍳 *Stuffed wings with thai herbs  
chicken minced with scallion, cilantro ginger chili*  
₹725

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🌶️ *Thai fish cakes*  
*House slaw, lemon grass, cilantro*  
₹800

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🌶️ *Twice cooked Mongolian lamb chop*  
₹800

Common allergens – Nuts, Dairy, Seafood, Gluten, Eggs. Please apprise the order taker of any allergies.  
•Government taxes as applicable • We levy no service charge

🌿 Vegetarian 🌶️ Spicy 👨🍳 Chef's Recommendation



# Tempura

*Lobster*  
₹1200

✓ *Pumpkin*  
₹400

*Prawn*  
₹1100

✓ *Tomato*  
₹400

*Chicken*  
₹1000

✓ *Mushroom*  
₹400

✓ *Asparagus*  
₹425

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✓ Vegetarian 🌶️ Spicy 🍴 Chef's Recommendation



## Skewers

(2 pcs.)

*Served with a side of Suma Salad, Thai lemon*

*Chicken thigh meat*  
₹625

✓ *Asparagus*  
₹500

*Chicken tsukane*  
₹600

✓ *Zucchini bononcini*  
₹500

👨 *Lamb tsukane*  
₹600

✓ *Okra*  
₹500

*Bacon usunuyaki*  
₹625

✓ *Atsuage - deep fry tofu*  
₹500

*Salmon*  
₹625

✓ *Tomato*  
₹400

### *Choice of Dressings*

*Apple Tonkatsu – Grated green apple, tonkatsu, apple reduction*

*Anticucho – Yuzu vinegar, chili paste, oregano, garlic*

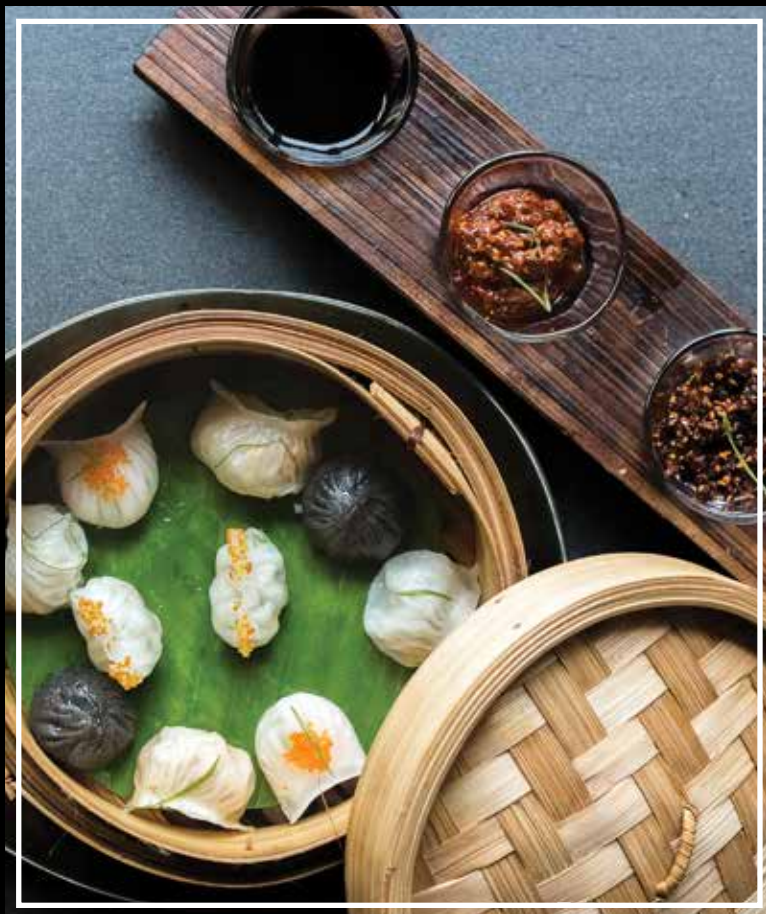
*Gochujang Miso – Gochujang, miso, vinegar, sesame oil, garlic*

*Common allergens – Nuts, Dairy, Seafood, Gluten, Eggs. Please apprise the order taker of any allergies.*

*•Government taxes as applicable • We levy no service charge*

✓ *Vegetarian* 🌶 *Spicy* 👨 *Chef's Recommendation*





# Dumplings

(5 pcs.)

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*Dim Sum basket (10 pcs.)*

₹1250

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*Fish eye ball, sweet basil reduction*

₹950

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*Chicken and chorizo dumpling (contains pork)*

₹800

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☞ *Chicken & chives stock dumplings*

₹825

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*Char sui pork buns, Honk condiment sauces*

₹800

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☞ *Jade prawn har gow "perfume de hen"*

*Honk condiment sauce*

₹850

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*Pokchoy wrapped chicken dumpling*

₹800

*Common allergens – Nuts, Dairy, Seafood, Gluten, Eggs. Please apprise the order taker of any allergies.*

*•Government taxes as applicable • We levy no service charge*

✓ Vegetarian 🌶️ Spicy ☞ Chef's Recommendation





# Dumplings

(5 pcs.)

*Pan-fried pork dumpling*  
₹800

☞ ✓ *White truffle mushroom dumpling*  
₹725

☞ ✓ *Edamame & shallot dumpling*  
₹625

✓ *Crystal vegetable jellied dumpling*  
₹600

✓ *Chilli bean and glass noodles*  
₹600

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•Government taxes as applicable • We levy no service charge


✓ Vegetarian 🌶️ Spicy ☞ Chef's Recommendation



## Soup

*Singapore hokkein noodles soup*  
*poached squid, prawn and pork belly in pork stock with noodles*  
₹600

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 *Tom Yum*  
*lemongrass, kaffir lime, mushroom, thai chili, cilantro*  
*prawn* - ₹600  
*vegetables* - ₹500  
*chicken* - ₹500

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*Asian green broth*  
*bokchoy, lemongrass, celery*  
*prawn* - ₹700  
*vegetables* - ₹500  
*chicken* - ₹600

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*Khao suey (Vegetable/Chicken)*  
*Burmese style soup with coconut milk*  
₹500/600

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*Shiro miso*  
*Vegetable/chicken/prawn*  
₹500/600/700

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*Common allergens – Nuts, Dairy, Seafood, Gluten, Eggs. Please apprise the order taker of any allergies.*  
*•Government taxes as applicable • We levy no service charge*

 *Vegetarian*  *Spicy*  *Chef's Recommendation*



## Mains

### Vegetables

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✓ *Stir fried lotus root, broccoli, sugar snap peas, garlic, shaoxing*  
₹850

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✓ *Cultivated mushroom, garlic chives, oyster sauce, chili*  
₹800

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✓ *Exotic asian vegetable in brown chilli garlic sauce*  
₹800

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☞ ✓ *Stir fried bokchoy & braised shitake*  
₹850

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✓ *Singaporean style stir fried chinese greens*  
₹800

---

✓ *Ma po tofu, braised shitakes, aged chili paste, scallions*  
₹750

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*•Government taxes as applicable • We levy no service charge*


✓ Vegetarian 🌶️ Spicy ☞ Chef's Recommendation




# Mains

## Seafood, Poultry & Meats

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 *Steam chilean sea bass with soya ginger and spring onion*  
₹1800

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 *Goong tod kratiem (prawns fried with garlic & white pepper)*  
₹1200

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*Black pepper prawn*  
₹1200

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*Calamari, blackened leeks and xo salsa, shishito pepper*  
₹1200

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*Thai basil Singapore chili shrimps*  
₹900

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*•Government taxes as applicable • We levy no service charge*

 Vegetarian  Spicy  Chef's Recommendation





## Mains

### Seafood, Poultry & Meats

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*Fragrant chicken, garlic and green chili*  
₹925

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*Kung pao chicken, sichuan pepper corn, heavenly facing  
chilies & cashew*  
₹925

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 *Slow cooked pork belly*  
₹925


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*Deep fried crispy red snapper topped with thai pla rad prik*  
₹900

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*Braised lamb with bokchoy, basil & shitake*  
₹900

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 *Nanjing style duck, cooked our way*  
₹850

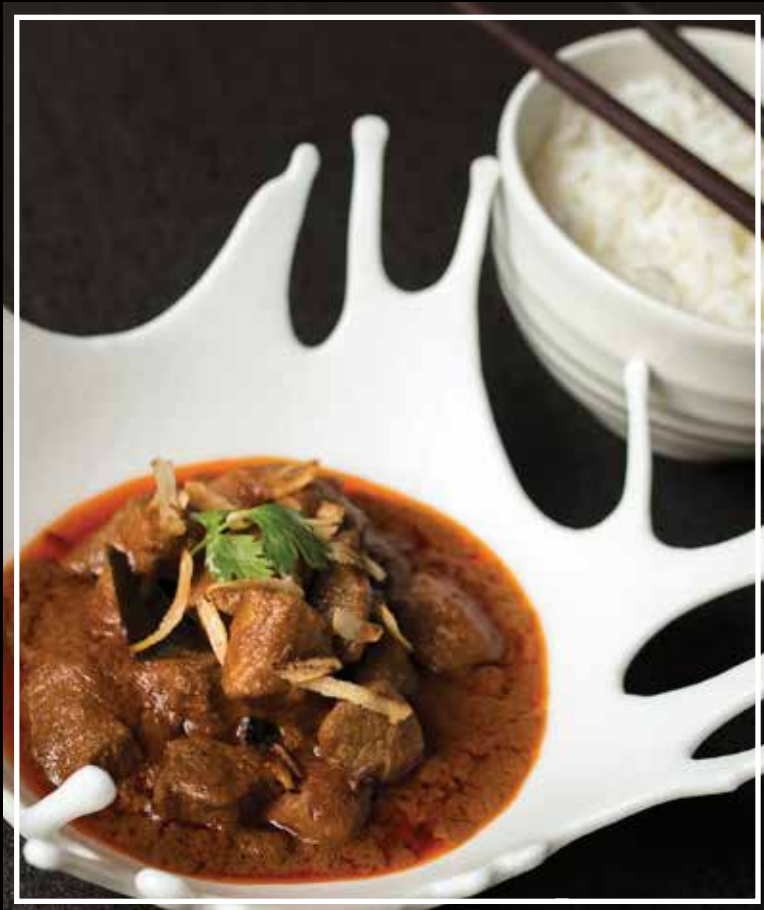
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*Kam Yam Lamb*  
₹800

*Common allergens – Nuts, Dairy, Seafood, Gluten, Eggs. Please apprise the order taker of any allergies.  
•Government taxes as applicable • We levy no service charge*

 Vegetarian  Spicy  Chef's Recommendation





## Curry

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*Thai red curry with baby corn, broccoli, eggplant, mushroom*

*prawn* - ₹1200

*chicken* - ₹950

*vegetable* - ₹850

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*Thai green curry with pea aubergine, green peppercorns*

*prawn* - ₹1200

*chicken* - ₹950

*vegetable* - ₹850

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*Massaman curry with baby potatoes, cinnamon, coconut cream and crushed peanuts*

*lamb* - ₹1050

*vegetable* - ₹900

*Common allergens – Nuts, Dairy, Seafood, Gluten, Eggs. Please apprise the order taker of any allergies.*

*•Government taxes as applicable • We levy no service charge*

*✓ Vegetarian*  *Spicy*  *Chef's Recommendation*



## Noodles & Rice

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### *Honk's own stir fry noodles*

*prawn* - ₹800

*chicken* - ₹700

*vegetable* - ₹650

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### *Pad thai noodles*

*prawn* - ₹800

*chicken* - ₹700

*vegetable* - ₹650

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### *Thai basil chicken udon noodles*

₹700

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### *Bangkok street cart basil fried rice*

*prawn* - ₹800

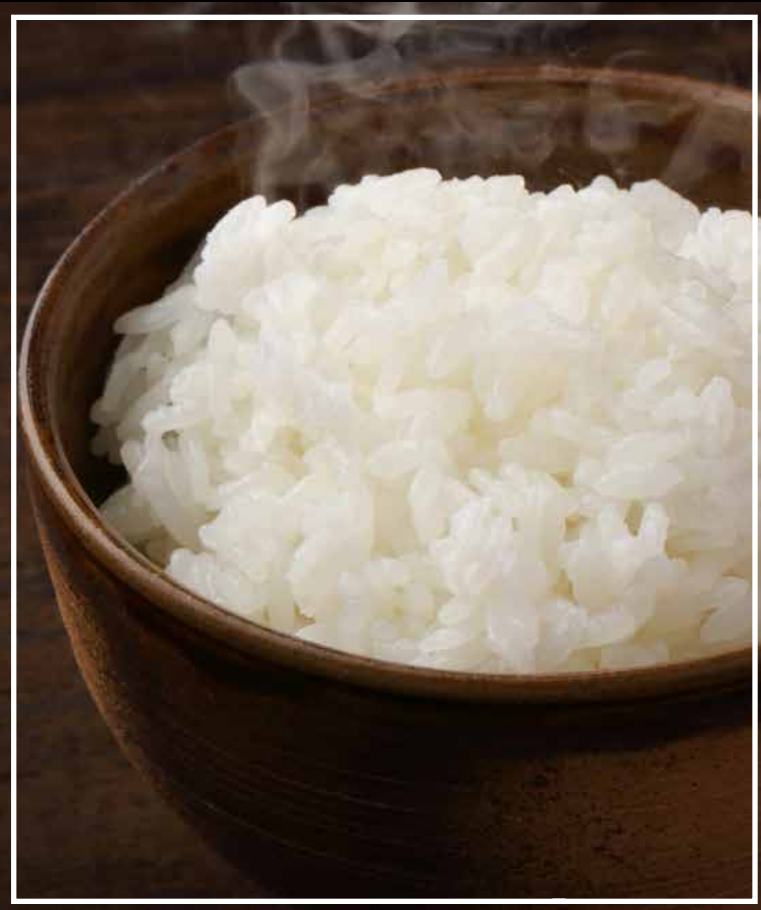
*chicken* - ₹700

*vegetable* - ₹650

*Common allergens – Nuts, Dairy, Seafood, Gluten, Eggs. Please apprise the order taker of any allergies.*

*•Government taxes as applicable • We levy no service charge*

 *Vegetarian*  *Spicy*  *Chef's Recommendation*



*Kimchi fried rice with edamame and crispy chorizo (contains pork)*  
₹650

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☞ *Char sui pork & prawn fried rice*  
₹650

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*Steamed jasmine rice*  
₹500

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*Spicy schezwan fried rice (vegetarian/chicken/pork)*  
₹500/700/800

## Noodles & Rice

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*Common allergens – Nuts, Dairy, Seafood, Gluten, Eggs. Please apprise the order taker of any allergies.*  
*• Government taxes as applicable • We levy no service charge*

✓ Vegetarian 🌶️ Spicy ☞ Chef's Recommendation

Choose your meat

- prawn ₹1200
- pork ₹1000
- lamb ₹900
- chicken ₹800

Add vegetables

- bokchoy
- broccoli
- onions
- leeks
- mushroom
- bell pepper



Adjust your spice level

- low
- medium
- high
- 911

Add in sauce

- hot garlic
- onion chili
- black bean
- sichuan

Common allergens – Nuts, Dairy, Seafood, Gluten, Eggs. Please apprise the order taker of any allergies.  
•Government taxes as applicable • We levy no service charge



## Desserts

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👨🍳 *Caramel chocolate & peanut parfait*  
₹525

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*Warm ginger cake with raspberry leather &  
ginger ice cream*  
₹500

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👨🍳 *Jasmine creme brulee, ginger madallion, honey streusel*  
₹500

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*Trio of ice cream*  
*lemon & thai chili | mango cardamom | ginger*  
₹525

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✓ *Seasonal sticky rice with mango & coconut cream*  
*khao neeo mamuang*  
₹500

*Common allergens – Nuts, Dairy, Seafood, Gluten, Eggs. Please apprise the order taker of any allergies.*  
*• Government taxes as applicable • We levy no service charge*

✓ Vegetarian 🌶️ Spicy 👨🍳 Chef's Recommendation



# Cocktails

₹675

- *Phoenix*  
*bourbon whiskey, bitter, orange juice, kaffir lime, granulated sugar*
- *Spiced Bourbon*  
*spiced syrup, lemon juice*
- *Kappatini*  
*cucumber and cilantro*
- *Honk Sour*  
*gin, kaffir lime, camomile tea, egg white, vodka, tomato juice, sichuan spice, Worcestershire souce, seasoning*
- *Shaolin Mary*  
*vodka, tomato juice, sichuan spice, Worcestershire sauce, seasoning*
- *Tamarind Gingertini*  
*vodka, tamarind, gari*
- *Tom Yam Siam*  
*vodka, bacardi, rambutan, lemongrass & thai spices*

- *Oriental Margarita*  
*tequila, galangal, pineapple juice with a pinch of chili pepper*
- *Kiwi Colada*  
*white rum, kiwi, coconut milk, sweetened cream, nutmeg*
- *Honkito*  
*dark rum, white rum, lemongrass, mint leaves, simple syrup*

# Aperitifs (60 ml)

- *Tio Pepe Fino Sherry*  
₹625
- *Campari*  
₹425
- *Martini Bianco | Rosso*  
₹375

Government Taxes as applicable. | We levy no service charge | Alcohol will not be served to guests below 25 years of age.  
Mixers are charged ₹ 50 plus taxes. | Standard measure is 30 ml.

# JUNMAI GINJO 純米吟釀 / GINJO 吟釀

*The outer layer of the sake rice is polished down to 60% or less of its original weight and then laboriously fermented to create Ginjo. Known for their special aroma aptly named “Ginjo-Ko”, Ginjo sake has a refined, rich taste with fruit and flower accents.*

- *Hana Kizakura Junmai Ginjo Kizakura (300 ml)*

*Our recommendation – consume warm or chilled*

₹4000

- *Senjyu Kubota (300 ml)*

*Our recommendation – consume at room temperature*

₹4000

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## JUNMAI 純米

*For Junmai, or “Pure rice” sake, the outer layer of sake rice is polished down to 70% or less of its original weight.*

*All Junmai is made with only the ingredients- sake rice, koji and water- with no brewer’s alcohol added.*

*This results in a fuller and richer body and pairs very with a variety of foods.*

- *Homare Junmai Shu (300 ml)*

*Our recommendation – consume however you like!*

₹4000

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## HONJOZO 本釀造

*The outer layer of sake rice is polished down to 30% or less of its original weight to make Honjozo. A small amount of brewer’s alcohol is*

*added at the end of the fermentation process to optimize the flavour and aroma of the sake. Therefore,*

*Honjozo has a smoother taste and can enjoyed both warm and cold.*

- *Suehiro Shuzo Honjozo Kira (300 ml)*

*Our recommendation – consume however you like!*

₹4000

*Government Taxes as applicable. | We levy no service charge | Alcohol will not be served to guests below 25 years of age.*

*Mixers are charged ₹ 50 plus taxes. | Standard measure is 30 ml.*

# NAMASAKE 生酒

*Nama, meaning raw or fresh, is type of sake that is unpasteurized or partially pasteurized. A refreshing mouth feel and a young,fruity aroma characteristics of Nama sake.*

- *Hakushika Namachozoshu (300 ml)*  
*Our recommendation – Consume chilled*  
₹4000
- *Sawanotsuru Deluxe (45 ml)*  
*Our recommendation – consume however you like!*  
₹550

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# TARU-SAKE 樽酒

*Traditionally, sake was transported in wooden barrels calls ‘Taru’. Once glass bottling was introduced as a more sanitary method then taru. Taru-zake became its own special type of sake, mostly consumed during kagamibiraki ritual at large celebratory functions. The Japanese Sugi cedar gives the sake a woody & spicy taste.*

- *Bunraku Honjyozo Tarusake (720 ml)*  
*Our recommendation – consume however you like!*  
₹6000

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# NIGORI 濁り酒

*Nigori-Zake is cloudy sake,that has not been pressed fully from the fermenting rice solids. It is roughly filtered a coarse-textured cloth or sake lese of fermented rice mixture is added back to into clear Sake.*

- *Shotoku Shuzo Junmai Nigori (720 ml)*  
*Our recommendation – consume chilled.*  
₹6000

*Government Taxes as applicable. | We levy no service charge | Alcohol will not be served to guests below 25 years of age.  
Mixers are charged ₹ 50 plus taxes. | Standard measure is 30 ml.*

# UMESHU 梅酒

*Widely enjoyed in Japan, Umeshu is a fruit based liqueur made from ume, Japanese plum. Umeshu highlights the natural sweet and sour taste of the ume, and made with sake.*

- *Kizakura Kyobijin (300 ml)*  
*Our recommendation – consume either on the rocks or with either cold or hot water, all equally pleasant.*  
₹3850
- *Glenmorangie 10 Years Old*  
₹750

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# SHOCHU (60 ml)

*Tokyo's drink of choice, Shōchū is a versatile spirit. It is made from a variety of ingredients and is typically 25% alcohol giving it a mildness that allows it to easily be paired with Japanese cuisine. Our chef swears that it doesn't you a hangover, but you be the judge.*

- *Ichiko Mugi (Barley)*  
*Our recommendation – consume however you like!*  
₹850
- *Hamada Iwainoka Kaido Imo (Sweet Potato)*  
*Our recommendation – However you like your shochu!*  
₹850
- *Satsuma Shironami Imo (Sweet Potato)*  
*Our recommendation – Consume on the rocks!*  
₹850
- *Mugiichi – (Barley)*  
*Our recommendation – Consume on the rocks!*  
₹850

*Government Taxes as applicable. | We levy no service charge | Alcohol will not be served to guests below 25 years of age.  
Mixers are charged ₹ 50 plus taxes. | Standard measure is 30 ml.*

# Beer

- *Sapporo*  
₹650
- *Singha*  
₹550
- *Asahi*  
₹550
- *Edelweiss*  
₹550
- *Sol*  
₹550
- *White Rhino Lager*  
₹425
- *White Rhino Wheat*  
₹425
- *Kingfisher Ultra*  
₹325

- *Heineken*  
₹325
- *Kingfisher Lager*  
₹295
- *Budweiser*  
₹295

# Vodka (30 ml)

- *Grey Goose*  
₹650
- *Beluga*  
₹650
- *Belvedere*  
₹650
- *Ciroc*  
₹650

Government Taxes as applicable. | We levy no service charge | Alcohol will not be served to guests below 25 years of age.  
Mixers are charged ₹ 50 plus taxes. | Standard measure is 30 ml.



- *Ketel One*  
₹425

- *Absolut Blue*  
₹395

## Gin (30 ml)

- *Bombay Sapphire*  
₹650

- *Beefeater Standard*  
₹395

- *Gordon's*  
₹395

## Tequila (30 ml)

- *Corralejo Triple Distilled*  
₹950

- *Sauza Silver*  
₹295

## Rum (30 ml)

- *Bacardi Carta Blanca Superior*  
₹295

- *Old Monk Supreme*  
₹295

## Whiskies Of The World

- *Akashi White Oak Single Malt*  
₹1550

- *Togouchi*  
₹1600

- *Jack Daniel's No. 7*  
₹525

- *Jameson Standard*  
₹395

- *Jim Beam White*  
₹395

Government Taxes as applicable. | We levy no service charge | Alcohol will not be served to guests below 25 years of age.  
Mixers are charged ₹ 50 plus taxes. | Standard measure is 30 ml.

# Malts

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- *Glenlivet 18 Years Old*  
₹1350
- *Lagavulin 16 Years Old*  
₹1350
- *Oban 14 Years Old*  
₹990
- *Talisker 10 Years Old*  
₹850
- *Cardhu 12 Years Old*  
₹950
- *Glenfiddich 12 Years Old*  
₹950
- *Glenlivet 12 Years Old*  
₹950

# Blended Scotch

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- *Johnnie Walker Blue Label*  
₹2250
- *Johnnie Walker Black Label*  
₹550
- *Chivas Regal 12 Years Old*  
₹550
- *Johnnie Walker Red Label*  
₹425
- *Ballantines Finest*  
₹425

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Mixers are charged ₹ 50 plus taxes. | Standard measure is 30 ml.

# Cognac

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- *Martell V.S*  
₹625

# Liqueurs

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- *Bailey's Irish cream*  
₹425

- *Triple Sec*  
₹375

- *Crème De Cassis*  
₹375

# Non Alcoholic Cocktails

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₹350

- *Watermelon Basil Thunder*  
*watermelon chunks, basil, sweet and sour mix*

- *Green Summer Spritzer*  
*apple, gingerale, lime*

- *Asian Anarkali*  
*strawberry, pomegranate juice, jasmine tea*

- *Salt & Pepper*  
*pineapple, galangal, balsamic vinegar*

- *Shanghai Bell*  
*red and yellow bell pepper, galangal, lemongrass, basil leaf*

- *Sichuan Hustle*  
*coriander, chili pepper, sweet and sour mix, soda*

- *Honk Lemonade*  
*galangal, lemongrass, simple syrup, water / soda*

Government Taxes as applicable. | We levy no service charge | Alcohol will not be served to guests below 25 years of age.  
Mixers are charged ₹ 50 plus taxes. | Standard measure is 30 ml.

# Soft Beverages

- *San Pellegrino (750 ml)*  
₹375
- *Imported Still Water (660 ml)*  
₹295
- *Imported Sparkling Water (660 ml)*  
₹295
- *Red Bull*  
₹275
- *Fresh Juices*  
₹295
- *Flavoured Iced Tea*  
₹200
- *Bottled Water Domestic*  
₹195
- *Aerated drinks | Fresh lime | Preserved Juices*  
₹195

# Hot Beverages

₹190

- *Espresso*
- *Doppio*
- *Macchiato*
- *Cappuccino*
- *Café Latte*
- *Moccachino*
- *Hot Chocolate*

