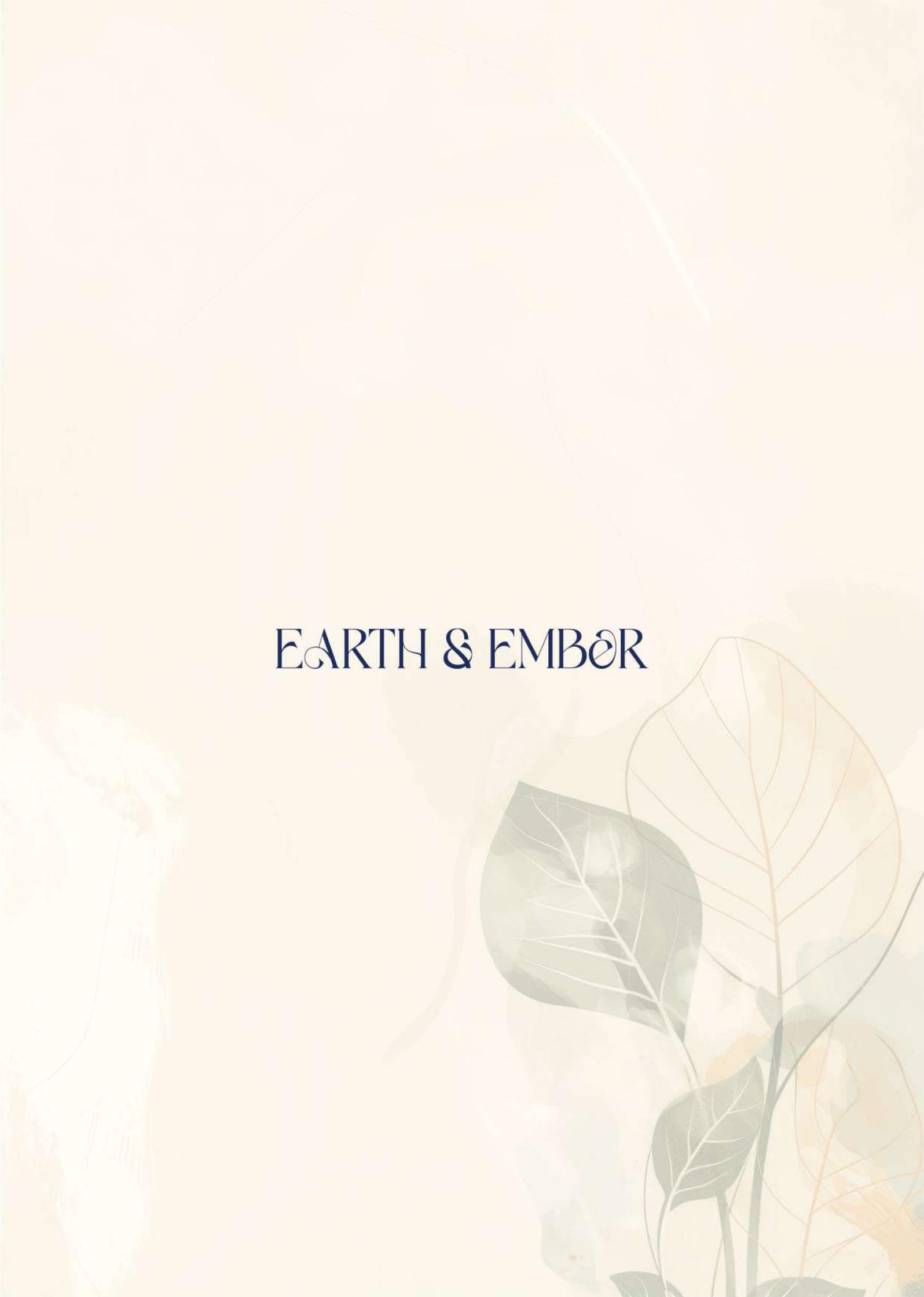


EARTH & EMBØR



Welcome to Earth & Ember where grounded flavors meet honest fire.

Earth is where it all begins: seasonal produce fresh from the soil, whole grains, fragrant spices, & the earthen clay of our traditional tandoor, holding and concentrating heat.

Ember is the spark: charcoal, flame, & the sizzle of the wok that awaken aromas & deepen flavor. soulful Indian comfort from the tandoor & curries, vibrant Continental plates from the grill & oven, and crisp wok-tossed Asian favorites. Every dish is fresh, balanced, & unhurried.

So settle in. Share a few small plates, or dive into a hearty bowl. If you'd like a nudge, we'll guide; if you already know, we'll listen.

However

you dine, the promise remains the same: warm hospitality, clear flavors, & meals shaped by Earth, finished by Ember.

EARTH & EMBØR

Breakfast À la Carte

Pick and choose across cuisines.

08.00am to 10.30am

SET BREAKFASTS

- Ark Signature Breakfast**   ₹350
Eggs of any style, hash browns, chicken sausage, toast, juice, & coffee.
- Healthy Start**  ₹250
Granola, Yogurt, and fresh Fruit Parfait with Multigrain/White Bread and juice.
- Indian Morning**   ₹250
Your choice of idli/vada or poha/upma, served with sambar, chutney, & filter coffee.
- Paratha Combo Paneer/Gobi/Aloo**  ₹250
Choose any one with curd, pickle, and chai.
- Pancake Stack Set** ₹300
3 pancakes with berries, maple syrup, & coffee.

INDIAN/SOUTH INDIAN

- Plain/Masala/Mysore Dosa**    ₹250
A crispy rice crepe with spiced potato filling, served with sambar and chutney.
- Idli Vada Sambar**   ₹250
Steamed idlis and crispy vada served with sambar and chutney.
- Poha**  ₹200
Flattened rice with peanuts and a touch of lemon.
- Upma**  ₹200
A savory porridge made from semolina, seasoned with curry leaves.

- Puri Bhaji**  ₹300
Deep-Fried soft and puffy bread of wheat flour with a dry, potato spiced in green chillies, onion, ginger and Indian spices.

CONTINENTAL

- Omelette**  ₹300
Two eggs, cooked any style, with a side of toast.
- Shakshuka**   ₹300
Eggs baked in a rich tomato and pepper stew, served with toast.
- French Toast**  ₹300
Brioche bread pan-fried with cinnamon, served with maple syrup.
- Scrambled Eggs**  ₹300
Soft and creamy scrambled eggs with chives and buttery toast.



Gluten free



Contains egg



Dairy free



Chef's Special



Spice level



Contains nuts

All prices are exclusive of taxes. If you have any special dietary requirements or allergies, please inform your server.

All Day Menu

10.30am to 01.00pm / 03.00pm to 07.30pm

SOUPS

-   **Soup of the Day**    **₹250/₹350**
Chef Special Soup of the Day Vegetarian or Non Vegetarian.
-   **Hot & Sour Soup** (Vegetarian/Chicken) **₹250/₹350**
A handcrafted balance of heat and depth, simmered with fresh vegetables or tender chicken the perfect harmony of fire and flavor.

SALAD

-   **Caesar Salad** (Vegetarian/Chicken) **₹250/₹300**
Romaine, Parmesan, Croutons (Chicken).
-  **Bruschetta Trio** **₹250**
Tomato-Basil, Olive, Herbed Ricotta.

SMALL PLATES

-  **Corn Cheese Balls** **₹400**
Crispy, and cheesy appetizer featuring a combination of sweet corn, potatoes and melted Cheese, all coated In Breadcrumbs and Fried.
-  **Peri-Peri Fries**    **₹300**
Crispy, Spicy, and Delicious.
-  **Kaju Fry** **₹350**
Fried Crunchy, Golden, Delicious Cashews.
-  **Cheese Cherry Pineapple** **₹270**
Cubes Of Cheese, Pineapple Chunks, and Cherries threaded onto skewers or arranged on a plate.
-  **Nachos** **₹300**
A Popular Tex-Mex dish consisting of Crispy Tortilla Chips topped with Melted Cheese and other toppings.
-   **Bombay Burger** (Vegetarian/Chicken) **₹300/₹400**
House Made South Western Patty With Chipotle Ranch, Onion, Pickles, Lettuce, Tomato.

-   **ARK Club Sandwich** **₹300/₹400**
(Vegetarian/Chicken)
A Three-Layer Sandwich consisting of three slices of Bread, with Lettuce, Tomato, and Mayonnaise.

-  **Fish Fingers** **₹550**
Lemon Aioli, Caper Dust.

-   **Stroganoff** **₹550/₹700**
A Russian Dish Of Sautéed Pieces of Chicken or Vegetables Served in a Creamy Sauce.

-  **Margherita Pizza** **₹450**
Tomato, Mozzarella and Basil.

-   **Make your Own Pizza** **₹450/₹550**
Choice of Vegetables, Chicken, and Cheese.

-  **Fish & Chips**  **₹675**
Beer Batter, Tartar Sauce.

LARGE PLATES

-   **Biryani**  **₹500/₹550/₹700**
(Vegetarian/Chicken/Mutton)
Rice cooked on a low flame with layers of vegetables, a variety of masalas and in flavourful herbs and spices.

-  **Paneer Butter Masala**     **₹550**
Rich, Creamy, Tomato, Cashew and gravy with Cottage Cheese.

-  **Dal Fry/Tadka**  **₹300**
Toor Dal tempered with indian spices whole red chilli, ginger garlic and cumin seeds.

-  **Chapati/Phulka** **₹70**
A Traditional unleavened Indian flatbread made with flour.

DESSERTS

- Gulab Jamun**  **₹250**
Warm, Saffron Syrup.

- Choice Of Ice-Cream** **₹300**
Different Flavours of Ice-Cream.



Gluten free



Contains egg



Dairy free



Chef's Special



Spice level



Contains nuts

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Lunch & Dinner

12.30pm to 03.00pm / 7.30pm to 10.30pm

Soups & Broths

Comforting bowls across cuisines.

INDIAN

-  **Tomato Dhania ka Shorba** 🍴
Tangy, Spiced & Coriander. ₹250
-  **Palak Cheese Ka Shorba** 🍴
Mildly Thin Soup Spinach & Cheese. ₹250
-  **Dal Lasooni Shorba** 🍴
Lentil Stock with Garlic Flavour Thin Soup. ₹250
-  **Chicken Shorba** 🍴🍴
Light Broth, Warming Spices. ₹300
-  **Mutton Ukad** 🍴
A light, flavorful, and nutritious Maharashtrian mutton soup made with boiled mutton and warming spices. ₹350

CONTINENTAL

-  **Cream of Mushroom/Tomato/Broccoli** 🍴
Silky, Earthy and Chive Oil. ₹250
-  **Minestrone** 🍴
Veg, Rich, Tomato Broth and Basil. ₹250
-  **Cream of Chicken Soup** 🍴🍴
Rich Chicken Creamy Soup. ₹350

ASIAN

-   **Hot & Sour (Veg/Chicken)** 🍴🍴
Bold, Tangy-Heat, Tofu. ₹275/₹350
-   **Sweet Corn (Veg/Chicken)** 🍴
Classic, Comforting. ₹275/₹350
-   **Manchow (Veg/Chicken)** 🍴🍴
Garlicky, Fried Noodles. ₹275/₹350
-   **Tom Yum Soup (Veg/Chicken)** 🍴🍴
Bright, spicy, and tangy a Thai favourite infused with lemongrass, lime, and chilli for a burst of bold flavour. ₹275/₹350

Starters

Bright openers to share by the lake.

INDIAN

-  **Paneer Tikka/Banjara/Pahadi** 🍴
Smoky Tandoor, Kasundi-Mint. ₹500
-  **Sultan Paneer Tikka** 🍴🍴
Royal-Style Grilled Paneer Cubes Marinated in Rich Spices and Cream, Cooked to Smoky Perfection. ₹550
-  **Paneer Stuffed Mushroom Kebab** 🍴
Tandoori Mushrooms Stuffed with a Flavourful Filling Made with Cream Cheese, Onion, Peppers, Cilantro Served with Chutney. ₹550
-  **Dahi Ke Sholey** 🍴
Spinach-Pea Patties, Mint Chutney. ₹450
-  **Tandoori Broccoli/Mushroom** 🍴🍴
Yogurt-Spice Crust, Lime. ₹500
-  **Veg Seekh Kabab** 🍴
Veg Seekh Kabab is a delicious snack cum starter made using mixed vegetables like carrot, beans, cabbage, peas, capsicum, potatoes and spices. ₹500
-  **Veg Platter** 🍴🍴
A wholesome mix of vegetarian starters served together on one plate. ₹900
-  **Mutton Seekh Kebab** 🍴🍴
Spiced Mince, Onions & Mint. ₹750
-  **Amritsari Fish** 🍴
Crispy Carom Batter, Lemon. ₹600
-  **Chicken Malai Tikka** 🍴🍴
Tender Cream Marinade, Gentle Char. ₹600
-  **Chicken Tikka/Banjara/Pahadi** 🍴
Smoky Tandoor, Kasundi-Mint. ₹600
-  **Chef Special Chicken Rozali Kebab** 🍴🍴
Tender chicken breasts rolled with a spiced mince filling, marinated in aromatic herbs and slow-cooked over a charcoal tandoor for a smoky, flavourful finish. ₹750
-  **Kebab E Khaas** 🍴🍴
Chicken Kebabs Flavoured with Indian Spices and Stuffed with Cheese. ₹660



Gluten free



Contains egg



Dairy free



Chef's Special



Spice level



Contains nuts

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Lunch & Dinner

12.30pm to 03.00pm / 7.30pm to 10.30pm

Starters

Bright openers to share by the lake.

- Chicken Tandoori Lollypop** 🍴🍴🍴 ₹660
Spicy, Finger-Licking Tandoori Chicken Wings, Marinated with Warm Spices & Yogurt.
- Non-Veg Platter** 🍴🍴 ₹1200
A Combination of Different Kebab/Tikka & Seekh.
- Pomfret/Prawns/Fish** 🍴🍴 ₹1000/₹1000/₹650
Fish Pieces Coated with a Thick Tandoori Marinade & Grilled in a Tandoor.

CONTINENTAL

- Jalapeño Poppers** ₹350
Golden-fried jalapeños stuffed with creamy cheese a perfect mix of heat, crunch, and indulgence.
- Potato Cheese Shots** ₹300
Crisp potato bites filled with gooey melted cheese and herbs simple, satisfying, and addictive.
- Cilantro Cottage Cheese** ₹350
Fried cottage cheese tossed in a spicy-cool cilantro and yogurt sauce, bold yet refreshing.
- Honey Sriracha Chicken Wings** ₹450
Juicy grilled chicken wings glazed with a perfect balance of sweet honey and fiery sriracha.
- African Chicken** ₹500
Tender chicken marinated in lemon, vinegar, and caramelised onions, finished with a rich tomato-based sauce.
- Cilantro Chicken** ₹450
Chicken tossed in a creamy blend of fresh cilantro, warm spices, and herbs vibrant and comforting.

ASIAN

- Paneer in Hot Garlic Sauce** 🍴🍴🍴 ₹490
Paneer Smothered in a Savory and Spicy Garlic Sauce.
- Chilli Paneer** 🍴🍴 ₹490
Scallion Heat and Soy-Chili Glaze.
- Veg Manchurian (Dry)** 🍴🍴 ₹450
Garlicky, Peppery, and Scallions.

- Crispy Corn Pepper Salt** 🍴 ₹450
Crunchy and Pepper-Kissed.
- Veg Spring Rolls** 🍴 ₹470
Crisp Rolls and Sweet Chili.
- Mushroom Cheese** 🍴🍴🍴 ₹550
Sautéed mushrooms blended with rich, melted cheese for a creamy, savory bite.
- Chilli Chicken/65** 🍴🍴 ₹650
Indo-Chinese and Wok-Tossed.
- Chicken Lollypop** 🍴 ₹550
Spicy, Fried, and Schezwan Dip.
- Thai Basil Chicken** 🍴 ₹550
Crispy and Coated Chicken Tossed with Basil Sauce.
- Butter Garlic Prawns** 🍴🍴 ₹850
A classic combination of flavours: butter, garlic, parsley and lemon.
- Chicken Spring Roll** 🍴🍴🍴 ₹650
A crispy, savory snack with a seasoned chicken filling.
- Korean Chicken Wings** ₹700
Crispy fried chicken wings tossed in a sweet, spicy, and savory Korean-style gochujang glaze.



Gluten free



Contains egg



Dairy free



Chef's Special



Spice level



Contains nuts

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Lunch & Dinner

12.30pm to 03.00pm / 7.30pm to 10.30pm

Large Plates-Mains

Hearty favourites and modern classics.

INDIAN

- Paneer Tikka Masala** 🍴 🌶️ 🌶️ ₹550
A Charcoal Grilled Paneer Cooked in Flavoured Gravy.
- Paneer Butter Masala** 👑 🍴 🌶️ ₹550
Rich, Creamy, Tomato-Cashew.
- Paneer Rajwadi** 🌶️ ₹550
Stuffed Paneer Deep Fried and Cooked in Rich Tomato Based Gravy and Spices.
- Malai Kofta** 🍴 🌶️ ₹550
Fried Balls of Potato, Cheese, and Mixed Veggies Covered in a Creamy Sauce of Blended Nuts and Fragrant Spices.
- Mix Veg** 🌶️ ₹400
Vegetable Cooked in Various Indian Spices and Gravy.
- Veg Diwani Handi** 🌶️ 🌶️ ₹550
Vegetable Cooked with Chef Secret Gravy.
- Veg Kadai** 🍴 🌶️ 🌶️ ₹500
Peppers, Onions, Kadai Masala.
- Dal Fry/Tadka** 🌶️ ₹300
Toor Dal Tempered with Indian Spices whole Red Chilly, Ginger Garlic and Cumin Seeds.
- Dal Makhani** 👑 🍴 🌶️ ₹375
Black Lentil Simmered Overnight Finished with Butter, Cream and Tomato.
- Chicken Tikka Masala** 🌶️ 🌶️ ₹600
Spiced Gravy, Charred Tikka.
- Chicken Angara** 🌶️ 🌶️ ₹600
Smoky and Fiery Chicken Cooked in a Rich Spicy Masala with Bold North Indian Flavors.
- Chicken Maratha** 🌶️ 🌶️ 🌶️ ₹570
Spiced Gravy with Maharashtrian Kala Masala.
- Butter Chicken** ₹600
Tender chicken in a rich, creamy tomato-butter gravy with mild spices and a smoky touch.
- Mutton Rogan Josh** 🌶️ 🌶️ ₹800
Kashmiri Chilli, Tender Mutton.
- Mutton Handi** 🍴 🌶️ 🌶️ ₹800
Traditional Rich Mutton Stew with a Spicy and Velvety Masala Gravy.

- Prawns/Fish Curry** 🌶️ 🌶️ ₹800/₹700
Coastal-style curry with prawns or fish in a coconut-spiced gravy.

CONTINENTAL

- Grilled Cottage Cheese Steak** ₹600
Char-grilled cottage cheese served with sautéed vegetables and herb jus.
- Stroganoff (Veg/Chicken)** ₹550/₹700
A Russian Dish Of Sautéed Pieces Of Chicken Or Vegetables Served In A Creamy Sauce.
- Spaghetti Aglio e Olio (Veg/Chicken)** 🌶️ ₹550/₹650
Classic Italian spaghetti tossed in olive oil with garlic, chilli, and parmesan made with wholesome WickedGud multigrain pasta for a healthy twist.
- Penne Alfredo** ₹550/₹650
WickedGud's multigrain Penne tossed in a rich, creamy parmesan sauce with your choice of vegetables or tender chicken.
- Grilled Fish in Lemon Butter Sauce** ₹600
Delicately grilled herb-marinated fish, bathed in a buttery lemon sauce that melts into every bite.
- Grilled Herb Chicken with Mash** 👑 🌶️ ₹675
Juicy herb-grilled chicken served with buttery mash, roasted vegetables, and house jus.
- Bolognese Chicken** ₹675

ASIAN

- Thai Curry** 🌶️ 🌶️ ₹550/₹600/₹750
(Exotic Veg/Chicken/Prawns)
Red/Green. Served with Long Grain Steamed Rice.
- Chinese Traditional Gravies** 🌶️ 🌶️ ₹550/₹600/₹750
(Exotic Veg/Chicken/Basa/Prawns)
Manchurian/Chilly/Schezwan/Garlic.
- Asian Classical Gravies** 🌶️ ₹550/₹600/₹750
(Exotic Veg/Chicken/Basa/Prawns)
Black Beans Sauce/Plum Sauce/Green Garlic Sauce/Mongolian Sauce.
- Chef Special Khow-Suey** ₹300/₹375
A rich Burmese coconut curry soup with noodles, layered spices, and your choice of tender chicken or garden-fresh vegetables.



Gluten free



Contains egg



Dairy free



Chef's Special



Spice level



Contains nuts

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Lunch & Dinner

12.30pm to 03.00pm / 7.30pm to 10.30pm

Sides & Add-Ons

Small boosts to round out your meal.

INDIAN

- Raita**  ₹150
Boondi Raita/Aloo Pudina Raita/Mix Veg Raita/Pineapple Raita.
- Plain Curd**  ₹100
Simple and refreshing house-set yogurt.
- Masala Papad**  ₹100
Crisp roasted lentil papad topped with a tangy mix of onions, tomatoes, and spices.
- Salad**  ₹250
A refreshing mix of fresh cucumbers, onions, tomatoes, and carrots.
- Channa Garlic Koliwada**  ₹250
Deep-fried chickpeas with a perfect blend of masala and crispy fried garlic.
- Curd Rice** ₹250
Fresh Curd rice.

CONTINENTAL

- French Fries**  ₹250
Perfectly crisp and salted golden fries.
- Garlic Bread (2pc)** ₹190
Toasted bread slices topped with herbed garlic butter.
- Sauteed Vegetables**  ₹400
Fresh vegetables lightly sautéed with olive oil and herbs.
- Mashed Potatoes** ₹200
A side of soft and buttery mashed potatoes.

ASIAN

- Kung Pao Chicken** ₹350
A spicy stir-fry with chicken, roasted peanuts, and vegetables in a savory sweet-and-sour sauce.
- Schezwan Dip** ₹100
A house-made, fiery dip with a perfect balance of spicy and savory flavors.

Breads, Rice & Noodles

Your perfect sides & staples.

INDIAN

- Tandoori Roti**  ₹70
Whole Wheat, Tandoor-Fired.
- Butter Naan/Lachha Paratha/Missi Roti** ₹80
Freshly tandoor-baked Indian breads soft, flaky, or rustic brushed with butter and served warm, the perfect companion to every curry.
- Garlic Naan** ₹110
Garlic, Coriander.
- Steamed Rice**  ₹190
Plain, Fluffy.
- Jeera Rice**  ₹190
Aromatic basmati rice tossed with toasted cumin seeds.
- Peas Pulao**  ₹300
Light and aromatic basmati rice cooked with green peas and mild spices.
- Dal Khichdi**  ₹400
A wholesome and comforting meal of rice and lentils, slow-cooked together.
- Kashmiri Pulao (Veg / Chicken)**     ₹600/₹700
A fragrant rice delicacy infused with saffron, dry fruits, and gentle spices — served in a choice of vegetarian or chicken style.
- Biryani (Veg/Chicken/Mutton)**   ₹500/₹550/₹700
Fragrant basmati rice layered with slow-cooked aromatic spices and tender meat or vegetables. Served with raita.

ASIAN

- Hakka Noodles**   ₹450/₹475/₹650/₹750
(Veg/Egg/Chicken/Prawns)
Wok-tossed WickedGud 100% wholewheat noodles with julienned vegetables, cabbage, and carrots light, wholesome, and full of flavour.
- Schezwan Garlic Noodles** ₹450/₹475/₹650/₹750
(Veg/Egg/Chicken/Prawns)  
Fiery WickedGud wholewheat noodles tossed with fried garlic and a bold Schezwan chilli sauce.
- Fried Rice**   ₹450/₹475/₹650/₹750
(Veg/Egg/Chicken/Prawns)
Wok-tossed rice with fresh vegetables and a dash of soy sauce.



Gluten free



Contains egg



Dairy free



Chef's Special



Spice level



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Lunch & Dinner

12.30pm to 03.00pm / 7.30pm to 10.30pm

Desserts

Sweet finishes to linger over.

Gulab Jamun (with Ice Cream) ₹250

A classic dessert of warm, deep-fried dumplings in a fragrant saffron syrup.

Moong Dal Halwa ₹250

A rich lentil dessert slow-cooked with ghee, saffron, and cardamom.

New York Cheesecake ₹375

Classic baked cheesecake — smooth, creamy, and indulgent, with a hint of vanilla.

Blueberry Cheesecake ₹350

Velvety cheesecake on a buttery graham crust, topped with fresh blueberry compote.

Mango Panna Cotta ₹350

Silky Italian pudding infused with ripe mango — light, creamy, and refreshing.

Molten Lava Cake ₹250

Warm chocolate cake with a molten centre — rich, gooey, and irresistible.

Sizzling Brownie ₹400

A warm brownie on a sizzling platter, topped with chocolate sauce and vanilla ice cream.

DIY S'mores ₹400

A fun, hands-on dessert with marshmallows, crackers, and chocolate, perfect for toasting at your table.

Honey Noodles & Ice Cream ₹450

Crispy honey-glazed noodles served with vanilla ice cream — a delightful crunch meets cool cream.

Choice of Ice Cream ₹250

Assorted flavours of premium ice cream.

Kids Lite

If you'd like a lighter touch or kid-friendly picks.

DISHES

Dollar Burgers (Veg / Chicken) ₹250/₹300

Mini burgers with cheese, lettuce, and a choice of minced chicken or vegetables. Served with fries.

Cheese Sandwich (Veg / Chicken) ₹250/₹300

Toasted sandwich with cheese and fresh vegetables or shredded chicken — simple and satisfying.

Mini Pizzas (Veg / Chicken) ₹300/₹350

Bite-sized cheesy pizzas topped with sauce, vegetables, and gooey melted cheese.

Smiley Fries ₹200

Crispy potato smileys the happiest snack on the plate.

Nuggets (Veg / Chicken) ₹250/₹300

Golden-fried nuggets made with minced vegetables or chicken crunchy outside, tender inside.



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Chef's Special



Spice level



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The background features a light beige, textured paper surface. On the right side, there are large, abstract watercolor washes in shades of grey and blue, with some areas having a gold leaf-like shimmer. In the top-left and bottom-right corners, there are delicate green fern leaves.

**DRINK'S
MENU**

SPIRIT TIERS

Vodka

▲	Smirnoff	₹180
▼	Absolut	₹250
◆	Grey Goose	₹485

Gin

▲	Gordon's	₹200
▼	Bombay Sapphire	₹350
◆	Roku	₹485

Rum (White · Dark)

▲	Old Monk	₹120
▼	Bacardi Carta Blanca	₹200
◆	Malibu	₹300

Tequilla

▲	Camino	₹300
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Blended Scotch

▲	Blender's Pride	₹180
▼	Ballantine's Teacher's Highland	₹225 ₹250
◆	JW Black Label	₹400
	Chivas Regal 12	₹400
	JW Gold Label	₹750

House ▲

Premium ▼

Top-Shelf ◆

Government taxes as applicable Our standard measure is 30ml.

WINES

(Wine prices are for 375 ml bottles, unless specified otherwise)

White Wine

Sula Riesling	₹900
Sula Late Harvest	₹1250
Sauvignon Blanc	₹1400
The Source Sauvignon Blanc Reserve	₹1500
Vijay Amritraj Viognier (Grover Zampa)	₹1500

Red Wine

Sula Dindori	₹900
Rasa Syrah	₹1500
Rasa Cab Sauvigno	₹1600
J'NOON Red by Fratelli	₹1500

Rose Wine

Sula Zinfandel Rosé	₹900
Grover Zampa Rosé Soirée Brut	₹1500

Champagne

Sula Brut	₹1500
Grover Zampa Soirée Brut	₹1500
Chandon Brut	₹1500

SIGNATURE COCKTAILS

Ark
Skyshift



A colour-shift spritz of butterfly-pea & lemongrass with crisp gin and premium tonic. Sunset in a glass.

₹650



Vaitarna
Breeze



Garden-fresh basil and cool cucumber in a crystal-clear gimlet that tastes like the lakeside air.

₹550



Twilight
Tiki



A tropical blend of dark rum and coconut rum, pineapple, and passionfruit — kissed with spice and a touch of flame. Crafted for golden-hour sunsets by the lake.

₹500



Ember
Reserve



Single malt, maple and cocoa bitters optional smoke for a slow, velvet finish.

₹600



Green
Halt



A Cocktail using fresh mint, white rum, tequila, sugar, zesty lime and cooling soda water.

₹600



Pearl
Equinox



Citrus-herbal balance: gin with fernet, white vermouth and orange crowned in cinnamon & brown-sugar dust.

₹550



Strength 🍸

Sweetness 🍯

Government taxes as applicable.

CLASSICS

Martini



Ice-cold and razor clean. Your choice of gin or vodka, finished with a twist or an olive.

₹500

Margarita



Zippy agave. Classic lime. Fresh with a crisp salt rim.

₹490

Daiquiri



Three ingredient perfection rum, lime and just enough sugar, shaken to silk.

₹500

Whisky Sour



Bright citrus and plush foam (optional whites) over good whisky and bitters.

₹490

Manhattan



Velvety and urbane. Bourbon stirred with sweet vermouth and bitters.

₹550

Strength 

Sweetness 

Government taxes as applicable.

CLASSICS

Moscow
Mule



Zesty ginger kick with chilled vodka and fresh lime. Mug optional, smile inevitable.



₹500

Screwdriver



Sunny, no-nonsense classic. Fresh orange over clean vodka.



₹450

Beermosa



Light and Refreshing. Wine, Beer and orange juice. Garnished with Lime.



₹500

Mojito



Garden mint, lime and white rum churned into a cool, fragrant highball.



₹500

Gimlet



A timeless mix of gin, fresh lime juice, and a touch of sweetness. Crisp, balanced, and refreshingly elegant.



₹490

Jagerbomb



High energy classic Jagermeister lengthened with chilled Red Bull and Blue Curacao.

₹500

Strength 

Sweetness 

SMOKE & STIRRED

Smoked Old
Fashioned



Our house speciality,
finished in a smoked glass
for added aromatics.



₹550

Smoked
Negroni



Classic Negroni, given a
gentle smoke for deeper
orange-cacao vibes.



₹550

Smoked
Boulevardier



Bourbon's answer to a
Negroni-smoked to
amplify toffee and
orange peel.



₹550

Smoked
Manhattan



A velvet, spice-toned
Manhattan kissed with
smoke for long evenings.



₹550

Strength

Sweetness

Government taxes as applicable.