

Caramel chocolate & peanut parfait ₹575

Trio of ice cream ₹550 (\$) Coconut & Kafır lime, Honey, Avocado

Wasabi cheese cake ₹575

> Assorted fresh fruit platter ₹525 № 🕦 pineapple, watermelon, papaya and seasonal fruit

> Jasmine crème brûlée, ginger madillion, honey streusel ₹550

Fried cinnamon banana with coconut ice cream and carrot sponge ₹525 № honey ice-cream, banana carrot sponge, basil cremeux and basil crumble



Desserts











Cocktails

₹675

- Phoenix
 bourbon whiskey, bitter, orange juice, kaffir lime, granulated sugar
- Spiced Bourbon spiced syrup, lemon juice and bourbon whisky
- Kappatini cucumber, cilantro and vodka
- Honk Sour gin, kaffir lime, camomile tea, egg white and vodka
- 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)

- *Campari* ₹425
- Martini Bianco | Rosso ₹375
- Tio Pepe Fino Sherry ₹450



JUNMAI GINJO 純米吟醸 / GINJO 吟醸

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) ₹4000
 Our recommendation consume warm or chilled
- Senjyu Kubota (300 ml) ₹4000 Our recommendation – consume at room temperature

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) ₹4000 Our recommendation – consume however you like!

HONJOZO 本醸造

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) ₹4000 Our recommendation – consume however you like!



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

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) ₹6000 Our recommendation – consume however you like!

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) ₹6000 Our recommendation – consume chilled.



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

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



Beer

White Rhino Wheat ₹475	Kingfisher Ultra ₹375
White Rhino Lager ₹475	Sol ₹525
Edelweiss ₹525	Vodka (30 ml)
Heinkein ₹375	
Asahi ₹525	Ketel One ₹475
Sapporo ₹650	Absolut Blue ₹450
Singha ₹525	Grey goose ₹675
Kingfisher Premium ₹325	Ciroc ₹675
Budweiser ₹325	Belvedere ₹675
	Beluga silver ₹675



Gin (30 ml)

Bombay Sapphire ₹675

Gordon's ₹450

Beefeater Standard ₹450

Tequila (30 ml)

Corralejo Triple Distilled ₹975

Sauza Silver ₹350

Rum (30 ml)

Bacardi Superior ₹350

Old Monk Supreme ₹350

Whiskies
Of The World (30 ml)

Togouchi ₹1625

Jack Daniel's No 7 ₹550

Jameson Standard ₹450

Jim Beam White ₹450



Malts

Glenlivet 18 Years Old ₹1375

Glenlivet 15 Years Old ₹1125

Lagavulin 16 Years Old ₹1350

Oban 14 Years Old ₹975

Talisker 10 Years Old ₹875

Cardhu 12 Years Old ₹975

Glenfiddich 12 Years Old ₹975

Glenlivet 12 Years Old ₹975

Glenmorangie 10 Year Old ₹875

Blended Scotch

Johnnie Walker Blue Label ₹2275

Johnnie Walker Black Label ₹495

Chivas Regal 12 Years Old ₹495

Johnnie Walker Red Label ₹425

Ballentines Finest ₹425



Cognac

Martell VS ₹625

Remy Martin V.S.O.P ₹1250

Liqueurs

Bailey's ₹425

Triple Sec ₹375

Crème De Cassis ₹375

Non Alcoholic Cocktails

Watermelon Basil Thunder ₹350

Green Summer Spritzer ₹350

Asian Anarkali ₹350

Salt & Pepper ₹350

Shanghai Bell ₹350

Sichuan Hustle ₹350

Honk Lemonade ₹350



Soft Beverages

Hot Beverages

San Pellegrino ₹375

Imported Still Water ₹350

Imported Sparkling Water ₹350

Red Bull ₹275

Fresh Juices ₹330

Flavoured Iced Tea ₹200

Bottled Water Domestic ₹225

Aerated Drinks/Fresh Lime/
Preserved Juices ₹195

Espresso ₹220

Doppio ₹220

Macchiato ₹220

Cappuccino ₹220

Café Latte ₹220

Moccachino ₹220

Hot Chocolate ₹260





PARTY
AFTER
PARTY

EVERY SATURDAY TIMINGS: 11PM TO 4AM



NEW DELHI AEROCITY