

Cocktails & Kebabs

KEBABS

KAKORI KEBAB

CLOVE SMOKED MINCED LAMB, CHARRED PLUMS,
PICKLED BLUEBERRIES, ROSE WATER GASTRIQUE

LAMB BOTI KEBAB

MARINATED LAMB, BLACK CARDAMOM APPLE PUREE, "CUMIN POWDER"

NOORANI KEBAB

TWO-LAYER KABAB LAMB AND CHICKEN,
SHAVED FENNEL AND MINT SALAD, YUZU CORIANDER GEL

CHIPOTLE CHICKEN TIKKA

CHIPOTLE MARINATED CHICKEN, CRISPY POTATOES, LIME AIOLI

MURG TIKKA MIRZA HASNU

MARINATED CHICKEN THIGHS,
OMANI LEMON AND DEGHI MIRCH CREAM, KACHUMBER SALAD

TANDOORI OCTOPUS

CHARRED CONFIT OCTOPUS, PURPLE PICKLED POTATOES

SALONI MACCHI

MARINATED TANDOORI SALMON, ROASTED BEETS, CARROT PUREE

VEGETABLE SEEKH KEBAB

MIXED VEGETABLE KABAB, MINT CILANTRO CHUTNEY AND SPICY RED PEPPER COULIS

COCKTAILS

SPARKLING SAFFRON

AN ELEGANT SPARKLING WINE COCKTAIL WITH THE AROMATICS OF SAFFRON

GREYJOY

A PLAY ON SOME CLASSIC COCKTAILS WITH GIN, SAINT GERMAIN AND A WHISPER OF BALSAMIC, GARNISHED WITH A COCKTAIL ONION

CARAWAY COOLER

A REFRESHING COCKTAIL OF AQUAVIT, APEROL, CUCUMBER AND LEMON JUICE

AUTUMN POET

AN AROMATIC FALL CONCOCTION OF TEQUILA, FERNET BRANCA, SAINT GERMAIN AND A TOUCH OF MAPLE SYRUP

TANDOORI TEQUILA

A SPICY COCKTAIL OF SILVER TEQUILA, LIME, MUDDLED TANDOORI PINEAPPLE, CURRY LEAF AND PIPPALI PEPPER

ADRAKI PUNCH

A CITRUSY 'PUNCH' WITH FIG-INFUSED VODKA, LEMON, GRAPEFRUIT AND HOUSE-MADE HONEY GINGER SYRUP

FALL FASHION

A COCKTAIL CELEBRATION OF FALL FLAVORS WITH BOURBON, APPLE LIQUER AND HOUSE-MADE VANILLA SYRUP WITH EGG WHITE FOR TEXTURE

BOURBON ROSE

A TWIST ON THE CLASSIC JACK ROSE, WITH BOURBON, HOUSE-MADE GRENADINE, CITRUS, AND AN ABSINTHE RINSE FOR GOOD MEASURE