



## *Champagne and Sparkling*

### **Bottega Gold Prosecco**

Italy 34.95  
(125ml glass) 6.25  
Ultimate in Prosecco bling.



### **Bottega Rosé**

Italy 38.95  
Luxurious pink bubbles.



### **Louis Dornier Et Fils Brut**

France 39.95  
Frisky little bubbles to get the party started.  
(125ml glass) 8.95



### **Veuve Clicquot, Yellow Label Brut**

France 59.95  
Deliciously rich with a buttery biscuit finish.

### **Laurent-Perrier Cuvée Rosé Brut**

France 79.95  
A romantic rippling of soft red berry bubbles.

### **Dom Pérignon Brut**

France 185.00  
A true celebration of style, thoroughly deserved.

### **Louis Roederer Cristal Brut**

France 295.00  
Green apples dipped in caramel served with cream.

### **Dom Pérignon Brut Rosé**

France 350.00  
Rarely enough to be found - so sublime and elegant.



Sparkling wines available by the glass



Asha's recommended wines



## White Wines

### *Dry and Crisp Whites*

These wines love lighter flavoured food, including seafood and vegetable kebabs.

#### **Belvino Pinot Grigio delle Venezie**

Italy 20.95



A light, refreshing wine of the moment.

Standard (175ml) 5.45, Large (250ml) 7.75

#### **Dashwood Pinot Gris, Marlborough**

New Zealand 27.95

Delicious Pinot Gris and a real step up for lovers of Pinot Grigio

#### **Don Jacobo Rioja Blanco, Bodegas Corral**

Rioja, Spain 22.95

Cool, crisp, classy and seductively stunning.

#### **Chablis, Paul Deloux**

Chablis, France 36.95

Lively, mouth-watering, flinty freshness with floral hints.

### *Intense, Aromatic White Wines*

Really versatile with Indian food and great with most of our seafood, chicken and vegetarian dishes

#### **Cullinan View Sauvignon Blanc, Western Cape**



Robertson, South Africa 20.95

Crunchy gooseberries on a grassy bed.

Standard (175ml) 5.45, Large (250ml) 7.75



#### **Sancerre La Fuzelle Adrien Maréchal**

Central Vineyards, France 35.95

Traditional, elegant expression of Sauvignon Blanc

#### **Riesling Alsace Tradition Organic Emile Beyer**

Australia 32.00

Lemon and Grapefruit aromas, backed with plenty of fresh fruit on the finish



White wines available by the glass



Asha's recommended wines



## White Wines

### *Intense, Aromatic White Wines*

Really versatile with Indian food and great with most of our seafood, chicken and vegetarian dishes



#### **Vavasour Sauvignon Blanc**

Marlborough, New Zealand 28.95

Amazing quality from one of New Zealand's most awarded wineries.

Standard (175ml) 7.25 Large (250ml) 9.95

#### **Cloudy Bay Sauvignon Blanc**

Marlborough, New Zealand 49.95

Striking stunner. Crisp green apples with redcurrant wafts.

### *Ripe, fruity and richer white wines*

Chicken from the tandoor, Biryani and mild, creamy curries work best



#### **Tierra Unoaked Chardonnay**

Maule Valley, Chile 20.95

Citrus freshness with floral elegance.

Standard (175ml) 5.45, Large (250ml) 7.75

#### **Bourgogne Chardonnay, Couvent des Jacobins, Luis Jadot**

Burgundy, France 29.95

Generous richness laden with butter coated peaches, mature barrique character exudes a mouth-filling roundness.

#### **Anjou Chenin Blanc, Signature du Cleray, Sauvion**

France 28.95

Lemon and white flower aromas on the nose and a touch of acacia honey on a finish tinged with sweetness

### *Full bodied, nutty, oaked wines*

Richer flavours such as butter chicken, and Rogan Josh are brilliant with these wines

#### **Puligny-Montrachet Louis Jadot**

Côtes de Beaune

France 64.95

Vanilla cream swirls and whispers of stone-fruit.



White wines available by the glass



Asha's recommended wines

## Rosé Wines

Pair these wines with light, fragrant dishes such as Kofta and Chingri Malai



### Belvino Pinot Grigio Rose Delle Venezie

Veneto, Italy 19.95

A delicate pink wine full of fresh, summer-fruit aromas and flavours

Standard (175ml) 5.25, Large (250ml) 7.50



### Vendange White Zinfandel

California, USA 22.95

Cool mist-draped strawberry sweetness.

Standard (175ml) 5.95, Large (250ml) 7.95

## Red Wines

*Soft, light and easy drinking reds'*

Perfect as an aperitif or with milder dishes Korma and Chicken Keema



### Élevé Pinot Noir

France 19.95

Fabulous food wine. Lush, smooth and a great addition to the list.

Standard (175ml) 5.45, Large (250ml) 7.75

### Valpolicella Classico Bolla

Veneto, Italy 25.95

Lush and smooth, with ripe berries and a dash of liquorice.

*Juicy, medium bodied and fruity reds*

The fruitiness of these wines complement richer food such as Tikka Masala, Makhnwala and Gosht



### Tierra Merlot

Maule Valley, Chile 20.95

Ripe, dark cherries are the order of the day.

Standard (175ml) 5.45, Large (250ml) 7.75

### Don Jacobo Rioja Crianza, Viticultura Ecológica,



### Organic, Bodegas Corral

Rioja, Spain 27.95

Red and black fruit, dairy and vanilla on the nose; in the mouth has soft tannins and good acidity, fruity and slightly spiced, hints of new oak barrel and a lingering finish

Standard (175ml) 7.80, Large (250ml) 9.80

### Meiomi Pinot Noir, Monterey-Sonoma-Santa Barbara

Central Coast, USA 32.95

Strawberry, mocha and vanilla aromas; the palate also shows blackberry and dark cherry, finishing supple and silky



Rosé wines available by the glass



Red wines available by the glass



Asha's recommended wines

## Red Wines

### *Spicy, warming and peppery reds*

This style of wine is particularly good with North West Indian Food. Vindaloo, for extra heat, Bharta and Gosht



#### **Berri Estates Shiraz**

SE Australia 20.95

Great Aussie, pepper sprinkled with blackberry ripeness.  
Standard (175ml) 5.45, Large (250ml) 7.75



#### **Portillo Malbec, Valle de uco**

Mendoza, Argentina 22.95

Fresh and fruity aromas, enhanced by hints of plums, blackberries and a touch of vanilla.  
Standard (175ml) 5.95, Large (250ml) 7.95

#### **Puro Organic Malbec, Mendoza**

Argentina 30.95

A complex, ripe and rich Malbec. A truly amazing wine

#### **Shingleback Haycutters Shiraz**

McLaren Vale, Australia 33.00

For serious lovers of Aussie Shiraz. Fresh, vibrant with great depth of flavour.

### *Full bodied, oak aged, complex wines*

These wines need big food flavours. Rich sauces, such as Vindaloo, Gosht and Jhalfrezi. Steer clear of seafood.

#### **Châteauneuf-du-Pape, Les Bartavelles, Jean-Luc Colombo**

France 36.95

Beautiful silky notes of ripe fruit, liquorice and gingerbread. Rich, deep, mature and velvety.

#### **Vina Pomal Centenario Rioja Reserva**

Spain 35.95

Traditionally aged Rioja with concentrated fruit and oaky flavours.  
The first winery to be registered in Rioja.

#### **Le Origini Amarone della Valpolicella Classico Bolla**

Veneto, Italy £69.95

From velvet wrapped raisins and dates emerge hints of creamy marzipan.



Red wines available by the glass



Asha's recommended wines



## *Asha's Speciality Cocktails*

### **Rikshaw Fizz 11.95**

Stolli Raspberry Vodka and pomegranate liqueur muddled with fresh kumquats, raspberries, redcurrants and homemade vanilla sugar; lengthened with champagne.

### **The Maharaja's Mistress 11.95**

The sweet and aromatic combination of rose jam, curry leaves infused arrack and rum, balanced with champagne.

### **Butterflies in The City 11.95**

Edinburgh Gin and coconut rum, combined with white grape and handpicked roman chamomile, served with jasmine scented dry ice for a multi-sensory experience

### **New Fashioned, Old Ways 11.95**

Our favourite pre-prohibition classic with a theatrical twist; rasin rum, orange, muscovado sugar and all spice

### **Empress Wu 11.95**


Edinburgh Gin and mandarin liqueur combine with lime, pink grapefruit, locally foraged dandelion and burdock as well as yuzu bitters for a fresh and complex concoction

### **Giddy in Goa 11.95**

This gin-based cocktail balances the spice of juniper with the tropical and sweet flavours of Cointreau and coconut water.

### **Chairman Special - Deepak 12.95**

Remy Martin VSOP Cognac with Cointreau, fresh ginger, nutmeg, mace, cloves and a cinnamon stick. Served flamed.





## *Non-Alcoholic*

All 4.95

### **Alchemist**

Fresh lychees muddled with raspberry purée and a hint of vanilla sugar, topped with apple juice.

### **Apple Slosh**

Fresh raspberry and passion fruit syrups shaken with apple juice and a dash of fresh lime.

### **Tropicana**

Fresh passion fruit shaken with guava and pineapple juices, served long.

### **Watermelon And Ginger Mash**

Fresh watermelon, ginger and mint, shaken and scented with rosewater.

### **Passion Fusion**

Vanilla ice cream blended with passion fruit and pineapple juice.

## *Lassies*

### **Mango and Ginger 4.49**


Natural yoghurt blended with ginger and mango purée.


### **Mango and Caramel 4.49**

Natural yoghurt blended with mango purée, laced with caramel syrup.

### **Date and Banana 4.49**

Natural yoghurt blended with fresh dates and banana.





## *Infused Martinis*

All 8.45

### **Watermelon**

Stolli vodka shaken with fresh watermelon and sweetened with sugar syrup.

### **Lychee, Raspberry and Chili**

Stolli vodka and Chambord Black Raspberry Liqueur shaken with fresh raspberries and lychee, balanced with a touch of lemon and chili.

### **Passion Jack**


Burbon Whiskey shaken with fresh passion fruit passion fruit purée and sweetened with homemade vanilla sugar, balanced with a hint of lemon.

### **Absolute Passion**

Stolli vodka shaken with freshly blended strawberries, fresh passion fruit and sugar syrup.

### **Italiano**

Fresh espresso shaken with Stolli Vodka and Kahlua, balanced with homemade vanilla sugar.







*Asha's Short / Rocks*

All 8.45

**Tennessee Tipple**

Bourbon Daniel's and Chambord Raspberry Liqueur  
muddled with fresh blackberries and lime, sweetened with vanilla syrup.

**Minted Kentucky Strawberry**


Fresh strawberries and mint smashed with vanilla sugar, laced with Woodford Reserve  
Bourbon and crème de fraise, balanced with a hint of lemon.  
Served short over crushed ice.

**Passionetto**

Woodford Reserve bourbon and Amaretto Almond Liqueur stirred with passion fruit  
and pineapple juice, balanced with homemade vanilla sugar.

**Mango PassionFruit Caipiroshka**

Stolli Vodka, mango purée and passion fruit stirred  
into muddled lime and castor sugar.





## *Asha's Long Cocktails*

All 8.75

### **Delhi Devil**

Tanqueray Gin, fresh pomegranate and mint leaves muddled with lemon juice, lengthened with ginger beer.

### **Ras Rush**

Fresh raspberries, passion fruit, black grape extract and Stolli vodka, topped with Chambord raspberry liqueur.

### **Asha's Spiced Tea**


Stolli vodka, Edinburgh Gin, spiced rum and tequila shaken with Lime juice and homemade chai (tea) syrup with ice. Topped with ginger beer.

### **Banana Mojito**

Spiced rum and crème de banane stirred into muddled banana, mint, lime and demerara sugar, lengthened with banana juice.

### **Fruit Collins**

Stolli Vodka or Edinburgh Gin, lemon juice and sugar syrup topped with soda and a choice of the following:  
Passion Fruit • Mango • Banana • Peach • Strawberry





## *Classics*

All 8.45

### **Old Fashioned**

Wild turkey topped with muddled fresh orange, Angostura Bitters and sugars

### **Classic Martini**

Your choice of Edinburgh gin (as original) or vodka stirred to perfection with a hint of dry Vermouth, served straight up in a frozen Martini glass with a choice of lemon zest or olive.

### **Mojito**


Muddled fresh mint and lime with aged Rum, topped with soda, served long.

### **Moscow Mule**

Stolli Vodka, fresh lime and sugar; topped with ginger beer.

### **Singapore Sling**

Edinburgh Gin, Cherry Brandy fresh lemon juice, pineapple juice, served long it with a fiz





## *Champagne Cocktails*

### **Vanilla Champagne 9.95**

Stolli Vodka shaken with butterscotch liqueur and balanced with homemade vanilla sugar. Lengthened with champagne.

### **Maharani 9.95**

Bombay Sapphire gin and blackcurrant liqueur shaken with lemon juice, lengthened with champagne.

### **Bellini 9.95**

Peach schnapps and peach purée lengthened with champagne.

### **Fraise Royale 9.95**

Strawberry liqueur and strawberry purée lengthened with champagne.

### **Kir Royale 9.95**

Crème de cassis topped with champagne.





## *Draught & Bottled Beers*

### *Draught Beer*

Kingfisher Pint 4.95

Kingfisher Half 2.45

### *Cider*

Magners (600ml) 5.25

### *Bottled Beers 330ml*

Budweiser 3.45

Cobra 3.45

Corona 3.45

Kingfisher 3.45

Peroni Nastro Azzuro 3.75

Stella Artois 3.45

Tiger Beer 3.45

Cobra Large (660ml) 6.45

Empress Ale 3.95

An easy drinking lightly carbonated premium golden ale with citrus and malt flavours craft brewed to complement spiced foods

Cobra Low Alcohol 2.95





## *Blended Whisky*

Famous Grouse	3.75
Jameson	3.95
Chivas Regal 12Yrs	3.95
Johnnie Walker Black	4.25
The Balvenie 14Yrs	4.75
Monkey Shoulder	4.95
Chivas Regal 18Yrs	6.95
Johnnie Walker Gold	12.25
Royal Salute 21Yrs	12.95

## *Single malt Whisky*

Glenmorangie 10Yrs	4.25
Talisker 10Yrs	4.25
Glenfiddich 12Yrs	4.45
Macallan 12Yrs	4.95
Glenfiddich 18Yrs	6.45
Macallan 18Yrs	9.95
Glenfiddich 21Yrs	12.95


## *American Bourbon Whisky*

Jack Daniel's	3.75
Jim Beam	3.75
Maker's Mark	3.95
Wild Turkey Honey	3.95
Woodford Reserve	4.25

## *Liqueurs, Bitters and Aperitifs*

Please ask your bartender / server for the selection

Price £2.95 for 25ml



## *Cognac*

Courvoisier VS	3.75
Hennessy VS	3.95
Martell VS	3.95
Bambu	4.95
Remy Martin VSOP	4.95
Hennessy Fine the Cognac	6.75
Remy Martin XO	12.95

## *Vodka*

Stolichnaya	3.75
Ketal One	3.95
Zubrowka Bison Grass	4.45
Chase	4.55
Belvedere	4.75
Ciroc	4.75
Grey Goose	4.95
Beluga	5.95
Stoli Elit	6.25
Grey Goose VX	9.95

## *Gin*

Tanqueray	3.95
Bombay Sapphire	3.95
Gin Mare	4.25
Bathtub	4.75
Hendricks	4.95
Monkey 47	5.45
Edinburgh Gin	5.45
Tanqueray 10yrs	6.75

## *Pink Gin*

PinkSter	4.75
Bloom	4.75
Chase pink	4.75
Rhubarb Gin	4.95

## *Tequila*

Olmea Blanco	3.45
Olmea Reposado	3.45
Patron XO Café	3.95
Patron Silver	3.95
Patron Reposado	4.25

## *Rum*

Malibu	3.25
Bacardi	3.45
Havana	3.95
Captain Morgan Dark	3.95
Captain Morgan Spice	3.95
Havan 3yrs	3.95
Havan 7yrs	4.45
Bacardi 8yrs	4.95

ALL SPIRITS AND LIQUEURS ARE SERVED IN 25ML MEASURES



## *Beverages*

### **Liqueur Coffees 6.95**

Irish Coffee • Baileys Coffee • Tia Maria Coffee

### **Coffees 3.45**

Cafe au lait • Cappuccino • Espresso • Latte

### **Tea Selection 2.95**

Classic English • Camomile • Jasmine  
Earl Grey

### **Masala Chai 3.45**

### **Fresh Juices 2.95**

Pineapple

### **Soft Drinks 2.45**

Coke • Diet Coke • Lemonade • Fanta

### **Fever-Tree 2.75**

Tonic • Bitter Lemon • Ginger Ale • Ginger Beer

### **Water**

Belu Still • Belu Sparkling

750ml £3.85 | 330ml £1.99

