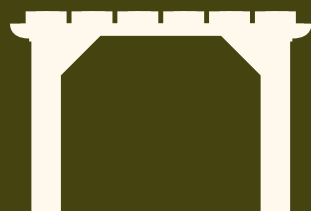


BAR CURATIONS

**POURING
VERANDA**

**POURING VERANDA IS IMAGINED AS A SHARED
COURTYARD. OPEN, RELAXED AND WELCOMING,
INSPIRED BY TRADITIONAL BOMBAY HOMES
WHERE LIFE FLOWED OUTDOORS. ROOTED IN
COMMUNITY, WITH A FOCUS ON FRESHLY POURED
CRAFT BEER, LOCAL COCKTAILS AND MODERN
INDIAN FOOD INSPIRED BY THE CULTURES AND
KITCHENS OF OLD BOMBAY.**

**THE FOOD FEELS FAMILIAR YET THOUGHTFUL,
DESIGNED FOR EASY SHARING AND LONG
CONVERSATIONS. INTENTIONALLY HOMELY AND
INCLUSIVE, THERE ARE NO RULES HERE. COME WITH
FRIENDS OR ALONE, BRING YOUR PETS, STAY AS
LONG AS YOU LIKE. A PLACE WHERE DRINKS KEEP
POURING, TIME SLOWS DOWN AND EVERYONE
BELONGS!**



CRAFT POURS

Try from our selection of craft beers, ciders and meads. Every glass poured fresh and chilled.

330ML GLASS **345**
500ML MUG **495**

BELGIAN WITBIER

Brewed with Curacau orange peels and coriander seeds imparting notes of citrus and spice

IBU 10 | ABV 4.5% | SRM 3

HEFEWEIZEN

German wheat beer brewed with German malts and hops, imparting notes of clove and fruity esters

IBU 12 | ABV 5.5% | SRM 5

INDIA PALE ALE

Classic West Coast IPA dry hopped with mosaic, cascade & columbus hops imparting tropical, dank and piney notes

IBU 40 | ABV 6.5% | SRM 6

PASTRY STOUT

Rich & indulgent American pastry stout brewed with a complex blend of caramel and roasted malts imparting notes of cacao, coffee and dark caramel

IBU 12 | ABV 5.5% | SRM 30

RICE LAGER

Japanese style rice lager brewed with 'Haenuki' Japanese short grain rice & sorachi ace hops, imparting notes of lime zest and herbs

IBU 10 | ABV 4.5% | SRM 3

ABU: ALCOHOL %

IBU: MEASURES BITTERNESS. HIGHER THE IBU MORE THE BITTERNESS.

SRM: COLOUR OF THE BEER/ CIDER

MANGO PEACH CIDER

Bursting with the sweetness of rich Alphonso mango and juicy notes of peach, finishing bright, smooth and tropical

ABV 5% | SRM 3

LYCHEE APPLE CIDER

Aromas of sweet lychee blanced by bright and tart apple notes with a clean sparkling finish

ABV 5% | SRM 3

WILDBERRY CIDER

Made with blueberry, strawberry and rasperry sourced from the western regions of India giving it a refreshing flavour with jammy notes

ABV 6% | SRM 4

GUAVA CIDER

Finely carbonated Guava and honey with a hint of pink hues. Light bodied with moderate fruit intensity with no sourness or bitterness, goes best with chilli powder

ABV 6% | SRM 4

ELDERFLOWER & PASSIONFRUIT CIDER

Floral elderflower and vibrant passionfruit. Light, bubbly and refreshingly tropical, like summer in every sip

ABV 6% | SRM 4

SEASONAL POURS

Ask your server for options

SIGNATURE HOUSE POURS

MOGRA BLOOM

595

Ingredients: Beefeater gin, Jasmine flower, citrus, fruit extract

Method: 12 hour Slow Infusion

Inspiration: Inspired by fragrant Indian summer courtyards, this cocktail blends bold gin botanicals with delicate, freshly picked jasmine blossoms

BOMBAY HEATWAVE

595

Ingredients: Tequila blanco, fresh curry leaves, Indian chillies, agave syrup, citrus, jalapeno

Method: Distillation and Infusion

Inspiration: Inspired by monsoon evenings along Marine drive, this cocktail captures crackling spice, green curry leaves and a lingering, playful heat.

ALL THAT GLITTERS

650

Ingredients: Absolut Vodka, simple syrup, Bell pepper and basil extract, gold dust

Method: Clarification

Inspiration: Inspired by old Bombay's sea-glass glittering mornings, basil and pepper shimmer through crystal-clear vodka, as bright as sunlight on Marine Drive.

DAIRY FARM लस्सी

650

Ingredients: Absolut vodka, alphonso mango pulp, curd, pineapple

Method: Clarification

Inspiration: Inspired by Bombay's Chowpatty evenings, where mango lassi flowed thick in steel tumblers, refreshed with a playful tropical lift.

TALES OF SUMMER

595

Ingredients: Bacardi carta blanca, watermelon, parmesan, home made watermelon Caviar

Method: Vapour Infusion

Inspiration: Inspired by chilled watermelon slices sold on Indian railway platforms, this cocktail balances heat, nostalgia and a quiet summer sweetness.

SEA BREEZE SOCIETY

650

Ingredients: Beefeater Gin, cucumber, lavender buds, aerated water, Indian tonic

Method: Clarification

Inspiration: Inspired by old Bombay's seaside promenades, where soda fountains sparkled, evening air felt cool, and floral perfumes lingered softly.

GREEN EMBER

650

Ingredients: Tequila blanco, raw mango, lime juice, green chilli, jalapeno

Method: Hot Infusion

Inspiration: Raw mango memories meet bright tequila, while jalapeño heat lingers like Bombay afternoons before monsoon rain finally breaks.

GYMKHANA LOCKER ROOM

650

Ingredients: Ballantine's finest whiskey, dagad phool, passionfruit extract, apple juice, lime juice, home made bitters

Method: Cold Infusion

Inspiration: Inspired by colonial-era Bombay clubs, where aged Scotch meets dagad phool's dark spice, softened by apple and vivid passionfruit.

BUSINESS AFTER HOURS 650

Ingredients: Ballantine's finest whiskey, dried fig, almond, ulong tea, passionfruit boba

Method: Slow Infusion

Inspiration: Inspired by sea-facing lounges, where businessmen and merchants gathered after hours, sealing quiet deals over slow, deliberate drinks.

CAUSEWAY NEGRONI 695

Ingredients: Beefeater gin, campari, sweet vermouth, turmeric, tamarind

Method: Vapour Infusion

Inspiration: Inspired by Bombay's bustling spice bazaars, where turmeric stained fingertips and tamarind's tang cut through air thick with trade.

BALLARD HIGHBALL 695

Ingredients: Absolut vodka, orange and lemon oil extracts, citrus zest, soda, Indian tonic, star anise

Method: 12 hour Infusion

Inspiration: Inspired by Bombay's handcart citrus vendors, where orange and lemon were pressed fresh, fizzing bright into waiting glasses.

Infusion: The process of soaking an ingredient inside a spirit (or liquid) so its flavour slowly transfers into it over time.

Vapour Infusion: The process of separating the base alcohol from a liquid using heat and condensation to capture pure flavours in a clear form.

Clarification: A technique where you remove solids and impurities from a drink by using a fine filter and straining to make it more refined while keeping its flavours intact.

HOUSE BOTANICAL FLAVOURED GIN

30 ML SERVING

Inspired by sunlit verandas and fragrant gardens, our house gin infusions capture herbs, blossoms and citrus slowly layered into refreshing and aromatic pours.

BOTANICAL MIST 350

Ingredients: Beefeater gin, dried hibiscus, lavender, tea leaf

Method: Slow Vapour Infusion

Suggested chaser: Soda or Tonic water

CITRUS GARDEN 350

Ingredients: Beefeater gin, orange, fresh basil, yuzu, zest, orange and lemon oils

Method: Slow Vapour Infusion

Suggested chaser: Soda or Tonic water

MORNING DEW 350

Ingredients: Beefeater gin, fresh cucumber, jasmine flower, elderflower

Method: Slow Vapour Infusion

Suggested chaser: Soda or Tonic water

SPICE ORCHARD 350

Ingredients: Beefeater gin, green apple, fruit extracts, clove, cinnamon, citrus zest

Method: Slow Vapour Infusion

Suggested chaser: Soda or Tonic water

WHISKEY 30ml

WILLIAM LAWSONS	295
BALLANTINE'S FINEST	350
DEWAR'S WHITE LABEL	350
TEACHERS HIGHLAND	375
JAMESON	425
JACK DANIELS NO.7	495
CHUAS REGAL 12 Y.O	550
JW BLACK LABEL	550
MONKEY SHOULDER	595
DEWAR'S 12 Y.O	695
CHUAS REGAL 18 Y.O	950
JW BLUE LABEL	2500

SINGLE MALT 30ml

INDRI TRINI	650
SINGLETON 12 Y.O	675
TALISKER 10 Y.O	675
THE GLENLIUET 12 Y.O	750
GLENFIDDICH 12 Y.O	750
LAPHROAIG 10 Y.O	850

GIN 30ml

BEEFEATER DRY GIN	325
BEEFEATER PINK	350
JAISELMER CRAFT GIN	350
TANQUERAY	375
STRANGER & SONS	395
BOMBAY SAPPHIRE	395
HAPUSA HIMALAYAN DRY GIN	450
TANQUERAY NO.10	550
HENDRICK'S	675
ROKU	675
MONKEY 47	850

UODKA 30ml

SHYY	325
ABSOLUT & FLAUOURS	375
GREY GOOSE	650
BELUGA NOBLE	850

RUM 30ml

OLD MONK DARK RUM	250
BACARDI DARK RUM	275
BACARDI CARTA BLANCA	295
BACARDI FLAUOURS	295

TEQUILA 30ml

CAMINO BLANCO/ GOLD	425
JOSE CUERVO SILVER	450
1800 ANEJO / REPOSADO	895
PATRON SILVER	925
PATRON HO	925
DON JULIO BLANCO	1095
PATRON REPOSADO	1095

LIQUEURS & APERITIFS 30ml

CINZANO ROSSO UERMOUTH	325
APEROL	350
HAHLUA	375
CAMPARI	375
MALIBU	375
BAILEY'S IRISH CREAM	475
ABSENTE 49	575
COINTREAU	575
JAGERMEISTER	650
HENNESSY VS	795
HENNESSEY VSOP	1650

WHITES

GLASS / BOTTLE

GROUER LA RÉSERVE BLANC	495 / 2250
SULA CHENIN BLANC	495 / 2250
SULA LATE HARVEST	495 / 2250
FRATELLI CHARDONNAY	495 / 2250
THE SOURCE SAUV BLANC	550 / 2450
JACOB'S CREEK CHARDONNAY	750 / 3650
YELLOW TAIL CHARDONNAY	4950 (B)
CAMPO VIEJO RIOJA	5250 (B)
GRAND LOUIS BORDEAUX	5250 (B)

REDS

GLASS / BOTTLE

GROUER LA RÉSERVE RED	495 / 2250
SULA SATORI	495 / 2250
SULA CABERNET SHIRAZ	495 / 2250
FRATELLI MERLOT	495 / 2250
THE SOURCE CAB SAUVIGNON	550 / 2450
JACOB'S CREEK MERLOT	750 / 3650
YELLOW TAIL SHIRAZ	4950 (B)
DUPRAIS ROUGE BORDEAUX	5250 (B)
CHÂTEAUNEUF-DU-PAPE AOC	18500 (B)

ROSÉ

GLASS / BOTTLE

SULA ZINFANDEL ROSÉ	495 / 2250
THE SOURCE GRENACHE ROSÉ	550 / 2450
JACOB'S CREEK CRISP ROSÉ	750 / 3650
MATEUS ROSÉ	5750 (B)

CHAMPAGNE/ SPARKLING

SULA BRUT	3450 (B)
CHANDON BRUT / ROSÉ	4500 (B)
MOËT & CHANDON IMPÉRIAL	18000 (B)
DOM PÉRIGNON	49500 (B)

SANGRIA

BY GLASS

WHITE WINE	450
FLORAL WHITE WINE	495
CLASSIC RED WINE	450
STRONG RED WINE	495
ROSÉ	450

PINT

330ML

KINGFISHER ULTRA	395
PEOPLE'S LAGER	395
BUDWEISER	395
BUDWEISER MAGNUM	450
HOEGAARDEN	525
CORONA	525
BREEZER FLAVOURS	395

SHOTS

MEXICAN SUNSET (TEQUILA, LIME, GRENADINE)	395
HAMIHAZE (WOODHA, TRIPLE SEC, LIME JUICE)	395
HAMIHAZE FLAVOURS (ASH YOUR SERVER)	395
FLATLINER (TEQUILA, SAMBUCA, TABSACO)	450
B52 (HAHLUA, BAILEY'S, TRIPLE SEC)	550
JAGER BOMB (JAGERMEISTER, RED BULL)	650

ZERO PROOF COCKTAILS

MASALA COLA 295

Kaala khatta mix, cola, house made masala

GARDEN CUCUMBER COOLER 295

House made cucumber soda, fresh cucumber extract, basil leaves, sparkling water

VERANDA TROPICAL PUNCH 295

Tropical house made juice blend, lime, fresh mint leaves, Indian spice syrup

SUMMER BERRY SPRITZ 295

Fresh local garden berries, mint, topped with ginger ale

KOKUM SHIHANJI 295

Kokum, lime juice, simple syrup, house Indian spice mix

CLASSIC NON ALCOHOLIC COCKTAILS 295

Ask your server for options

PACKAGED BEVERAGES

RED BULL 295

RED BULL SUGAR FREE 295

GINGER ALE 175

TONIC WATER 175

CANNED JUICES BY GLASS 175

FRESH LIME SODA/ WATER 175

AERATED BEVERAGES BY GLASS 175

SPARKLING WATER 175

DIET COKE 150

HIMALAYAN BOTTLED WATER 110

SODA BY GLASS 110

HOT BEVERAGES

330ML

ESPRESSO 150

AMERICANO 180

CAPPUCCINO 240

FLAT WHITE 240

CAFFÈ LATTE 240

CAFFÈ MOCHA 280

SALTED HOT CHOCOLATE 320

HOT MATCHA LATTE 320

TEA (JASMINE/ CHAMOMILE) 240

COLD BEVERAGES

ICED AMERICANO 180

ICED LATTE 240

ICED MOCHA LATTE 280

COLD MATCHA LATTE 320

VERANDA AERATED HOUSE BREW 320

CHOICE OF MILK: REGULAR / OAT +75 / ALMOND +75
SYRUP ADD ON: HAZELNUT / CARAMEL
WE USE 100% ARABICA MEDIUM ROAST BEANS

FRAPPES & SMOOTHIES

COLD COFFEE FRAPPE 320

MOCHA FRAPPE 320

MIXED BERRY SMOOTHIE 350

MIXED DRY FRUIT SMOOTHIE 350

AUOCADO BANANA SMOOTHIE 450

COLD PRESS FRESH JUICES

MALTA ORANGE 350

WATERMELON 280

APPLE, BEETROOT, CARROT 280

