

A LA CARTE
CHRISTMAS DINNER
TRADITIONAL MAINS

Chef special savoury appetisers will be served complimentary

TRADITIONAL ROAST TURKEY · ₹425

Old Fashioned Pan Gravy, Cranberry Sauce
Chestnut and Raisin Dressing, Mashed Potatoes, Carrots

ROASTED DUCK LEG · ₹425

Green Pepper Corn Sauce, Braised Cabbage, Almonds, Vegetables

**SALMON AND SEABASS COULIBIAC IN PUFF
PASTRY CRUST · ₹525**

Leek and Mushroom Fricassee, Asparagus, Vermouth Sauce

ROULADE OF PORK LEG · ₹395

Chorizo Stuffed, Braised Red Cabbage, Apple Compote

VEGETARIAN CREPE RATATOUILLE · ₹345

Sun-dried Tomato Sauce, Arugula, Olive Paste, Feta Cheese

RED BEAN AND QUINOA LOAF · ₹345

Nordic Winter Stew, Micro Greens



DESSERTS



PLUM PUDDING · ₹425

Brandy sauce



PUMPKIN SOUFFLE · ₹425

Warm Soufflé, Grand Mariner Sauce

CHOCOLATE-ORANGE CHRISTMAS YULE LOG · ₹525

Orange Crèmeux, Cointreau Chocolate Mousse, Bitter Sweet
Chocolate Glaze, Citrus Syrup



CHRISTMAS SPECIAL CRAFT BREW

TRIPLE (ABV 7.9%) - ₹295

In celebration of all that is wonderful about Christmas, we've crafted a very special brew - the Tripel.

A medium to light-bodied brew which is high on alcohol content (in keeping with the spirit of the season) the Tripel's strength is beautifully disguised by its fruity esters, and spicy notes.

Kick off the holiday season in style with a Tripel (or three)!

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THE CHRISTMAS 'SPIRIT' MENU

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THE EPIC HOT CHOCOLATE - ₹450

Bourbon, Nutella, Drinking Chocolate, Spiced Milk, Gratinated Marshmallows
Nothing says Christmas like a glass of Hot Chocolate. Add some booze in the mix, and you've got a truly epic festive drink.


COFFEE OLD FASHIONED - ₹750

JW Black Label, Homemade Coffee & Orange Tinctures, Castor Sugar
Our premium take on this classic with a touch of French press Coffee Tincture gives an Italian touch to this legendary scotch.



BLACK GIN MAGIC - ₹495

Bombay Sapphire Gin, Fresh Citrus, Activated Charcoal, Lavender Tonic Water, Egg White
Ward off them evil spirits with some black magic! The fresh and easy flavours of this Gin based cocktail are inspired from the movie, Black Christmas.





THE FIGERONI BRANDO - ₹495

Fig & Cardamom infused Brandy, Vanilla infused Orgeat, Fresh Citrus
with a side of BBQ Pepperoni and Figs

This cocktail guarantees a true explosion of Christmas flavours in your mouth!

BIG BREWSKY SIGNATURE CRANBERRY TODDY - ₹450

Winter Spice infused Brandy, Cranberry infused Tea, Dash of Honey, Basil

It isn't Christmas till you've got Cranberries! This in-house speciality will spread the Christmas cheer in your mouth and your brain



THE JAGER CLAUSE - ₹550

Jägermeister, Gin, Fresh Lemon, Mint, Redbull

Just as deadly as it sounds, The Jager Clause packs quite a punch and leaves you with the gift of a buzz

RULDOPH'S POISON - ₹495

Jim Beam, Orgeat Syrup, Red Wine Syrup, Fresh Citrus, Egg White, Candy Floss

We've uncovered the secret of Rudolph's red nose, and it's at the bottom of this glass!



SCANDINAVIAN GLOGG - ₹450

Red Wine, Ginger Wine, Raisins, Almonds, Allspice, Orange.

From the good folks of Scandinavia (who happen to be Santa's neighbours), comes this cocktail designed to bring people together with the Christmas spirit.



*We levy 7.5% Service Charge