

SHURUAT (BEVERAGES) 🍹🍷🍺

| | |
|---|-----|
| AERATED DRINKS | 85 |
| DIET AERATED DRINKS | 95 |
| RED BULL (ENERGY DRINK) | 195 |
| CHOICES OF JUICE (TOMATO/MANGO/PINEAPPLE/ORANGE/APPLE) | 120 |
| FRESH LIME SODA (SWEET/SALTED) | 85 |
| LASSI (SWEET/SALTED) | 110 |
| COLD COFFEE | 165 |
| COLD COFFEE WITH ICE CREAM | 195 |
| MILK SHAKE | 165 |
| JEERA PANI | 85 |
| MINERAL WATER (1 LTR.) | 75 |
| CATCH NATURAL MINERAL WATER | 95 |

SHORBA

| | |
|--|-----|
|  SHORBA-E-TAMATAR | 145 |
| <i>A creamy blend of tomatoes and condiments flavoured with coriander</i> | |
|  BAHAR-E-SUBZ SHORBA | 145 |
| <i>All time favourite creamy vegetable soup flavoured with aromatic herbs and spices</i> | |
|  MURG KALI MIRCH SHORBA | 175 |
| <i>A regal chicken soup simmered with spices, condiments and fresh mint</i> | |
|  SHORBA JAHANGIRI | 175 |
| <i>Chicken soup simmered with spices condiments and fresh mint</i> | |

SOUPS

| | |
|--|---------|
|   MANCHOW (VEG/CHICKEN) | 145/175 |
|   HOT & SOUR (VEG/CHICKEN) | 145/175 |
|   SWEET CORN (VEG/CHICKEN) | 145/175 |
|   TALUMEIN (VEG/CHICKEN) | 145/175 |
|  CHICKEN LEMON CORIANDER | 175 |
|  CREAM OF TOMATO / MUSHROOMS / VEG. | 145 |
|  CREAM OF CHICKEN MUSHROOMS | 175 |
|  COTTAGE CHEESE CHICKEN SOUP | 175 |

TANDOORI STARTERS NON-VEG

| | |
|--|---------|
| TANDOORI MURG (HALF / FULL) Traditional tandoori chicken | 365/695 |
| MURG RESHMI KABAB Soft bonless pieces of chicken marinated with gram flour and condiments, enriched with cream and cheese | 465 |
| MURG TIKKA CHATPATA Succulent boneless pieces of chicken preserved overnight in a yoghurt marinade with exotic spices and grilled in tandoor | 465 |
| MURG TIKKA HARIYALI Chicken marinated with coriander, mint, yoghurt, marinade spices and herbs, cooked in earthen clay oven | 465 |
| MURG SEEKH KABAB The traditional minced chicken blended with spices wrapped on skewered and cooked in clay oven. | 465 |
| MURG MALAI TIKKA Boneless chicken in a marinade of royal cumin enriched with cream and cheese, glazed in tandoor | 465 |
| MURG LAZEEZ TANGRI Stuffed chicken drumsticks preserved overnight in a mildly spiced marinade and grilled - a pride of 'AMBER' | 465 |
| MURG AFGANI Chicken Cut Pieces marinated in cheese, cream, & cashew nut paste & roasted in clay oven | 465 |
| GHOST BURRAH KABAB From the realms of rustic Baluchistan, bridging Punjab and exotic Persia, comes this extraordinary kabab of lamb shanks and chops, marinated till succulently tender and roasted in tandoor | 465 |
| GHOST BOTI KABAB Barbecued mutton cubes delicately flavoured with a hint of nutmeg and mace | 465 |
| MALMALI SEEKH KABAB Cardamom flavoured lamb mince with aromatic herbs and spices, roasted in tandoor. | 465 |
| FISH TIKKA Cubes of fish gently marinated in yoghurt with herbs and spices, roasted in tandoor | 595 |
| MAHI TIKKA AJWAINI Cubes of fish gently marinated in yoghurt, ajwain with herbs and spices, roasted in tandoor | 595 |
| SPECIALITY KABAB PLATTER An irresistible platter of kababs, The best of 'AMBER' | 695 |
| TANDOORI PRAWNS Juicy prawns tangy marinated & bar-b-queed | 695 |

VEG. STARTERS

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|--|-----|
| PANEER TIKKA | 395 |
| Chunks of cottage cheese marinated in yoghurt and ground spices, glazed in tandoor | |
| PANEER ACHARI TIKKA | 395 |
| Mixed pickles sandwiched in cottage cheese slices and cooked in tandoor | |
| PANEER PUDINA TIKKA | 395 |
| Cubes of cottage cheese in marinated of mint and fenugreek, grilled in tandoor | |
| KHUMBANGARON SE | 395 |
| Button mushroom marinated in spicy sauce skewered over a bed of charcoal | |
| STUFFED TANDOORIALOO | 325 |
| Potatoes stuffed with grated cheese, herbs and special spices, grilled | |
| VEG. SEEKH KABAB | 325 |
| Minced mixed vegetable with exotic herbs, barbecued crisp in clay oven | |
| DAHI CREAM KABAB | 325 |
| VEGETABLE HARA KABAB | 325 |
| VEG. KABAB PLATTER | 625 |
| An irresistible platter of vegetarian kababs. The best of 'AMBER' | |

SPECIALITIES CHICKEN

| | |
|--|-----|
| MURG MAKHANI (HALF) | 495 |
| The traditional butter chicken of AMBER an all time favourite | |
| MURG RESHMI MASALA | 495 |
| Boneless chicken pieces cooked in tomato enriched in cream & butter | |
| MURG BHARTA | 495 |
| Shredded chicken with traditional spices | |
| MURG SEEKH KASSA | 495 |
| Chunks of boneless chicken, sauce with onion, garlic & finished with herbs | |
| MURG KADHAI | 495 |
| Chicken tossed with green pappers, onions and tomatoes in traditional spices | |
| PUNJABI KUKAD MASALA | 495 |
| Chicken tossed in traditional punjabi style 'a must try' | |
| MURG LABABDAR | 495 |
| A delicacy of charcoal roasted boneless chicken, served in a tomato and onion gravy topped with butter and cream | |
| MURG CURRY | 495 |
| Traditional punjabi chicken curry | |
| MURG MASALA | 495 |
| Chicken cooked in rich thick gravy, flavoured with herbs, spices and Served with boiled egg | |
| MURG DO PIAZA | 495 |
| Chicken cooked with abundance of onion in Chef's brown gravy | |
| MURG SAAGWALA | 495 |

SPECIALITIES GOSHT/LAMB



- ROGAN JOSH** 495
Marinated pieces of lamb cooked over a slow fire with select condiments and masala
- RARA GOSHT** 495
Chef's special tender lamb chunks cooked with lamb mince and exotic spices
- KEEMA MUTTER MASALA** 495
Spicy lamb mince sauted with green peas chopped onion and tomato in brown gravy
- GOSHT SAAGWALA** 495
Authentic punjabi combination of spinach and lamb tempered with cumin and finished with cream and ginger juliennes
- GOSHT SHAHI KORMA** 495
The extraordinary mughlai dish-Korma cooked in rich brown onion gravy garnish with dry fruit
- GOSHT BOTI KASSA** 495
A typical punjabi preparation of lamb with thick masala gravy
- GOSHT BARRA KASSA** 495
Tandoori lamb cuts finish in rich gravy

SPECIALITIES SEAFOOD





- FISH RARA** 595
fish simmered in spicy tomato and brown onion gravy
- FISH BUTTER MASALA** 595
Boneless chicken pieces cooked in tomato puree in cream & butter
- FISH TIKKA MASALA** 595
Charcoal grilled fish cubes wrapped with tomato onion masala
- PRAWN BUTTER MASALA** 795
Juicy Prawns cooked in enriched tomato puree in cream & butter

SPECIALITIES PANEER & KHUMB



- PANEER BUTTER MASALA** 395
Cubes of cottage cheese cooked in cream, butter & indian herbs
- PANEER SHAHI** 395
fresh cottage cheese cooked in rich cashew & tomato gravy
- KADHAI PANEER** 395
Cottage cheese tossed in kadhi with onion, capsicum, tomatoes and fresh herbs
- PANEER LABABDAR** 395
Cottage cheese simmered in a combination of red and brown gravy and flavoured with exotic spices

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|--|--|
| SAAG PANEER | 395 |
| Cottage cheese cooked with spinach and cream | |
| PANEER TIKKA MASALA | 395 |
| Stuffed slices of cottages cheese in a thick gravy of rich cashew paste yoghurt and cream with flavour of mint | |
| MALAI KOFTA KESARI | 395 |
| Creamed khoya and dry fruit stuffed dumpling of cottage cheese dipped in the famous AMBER butter gravy with a hun of saffron | |
| PANEER MUTTER | 395 |
| Cottage cheese and green peas in brown gravy | |
| KHUMBHARA MUTTUR | 395 |
| Mushrooms & green peas cooked in onion based gravy with herbs & indian spices | |
| KADHAI KHUMB | 395 |
| Fresh button mushroom cooked with capsicum in an exotic kadhai gravy | |
| NAVRATAN KORMA | 395 |
| Richly flavoured casserole of selected vegetables and fruits in delicious mughlai white gravy with a hint of saffron | |
|  SPECIALITIES VEG. |  |
| TANDOORIALOO KASSA | 375 |
| Potato Stuffed with grated cheese, herbs and special spices | |
| VEGETABLE JALFREZI | 375 |
| Assorted mix vegetable with fenugreek | |
| ALOO JEERA | 375 |
| Cubes of potatoes tossed with cumin | |
| ALOO GOBHI MASALA | 375 |
| Florets of cauliflower grilled in tandoor, wrapped tawa masala garnished with cheese and dry fruits | |
| CHANA MASALA | 375 |
| Whole grams preparation cooked in the home made spices | |
| CHANAPESHAWARI | 375 |
| Channa cooked in a tangy melange of fresh roasted spices and garnished with potato and green chillies | |
| VEGETABLE MAKHANI | 375 |
| Mix vegetable in our famous butter gravy | |
| DAL TADKEWALI | 295 |
| Yellow dal tempered with traditional spices | |
| DAL MAKHANI | 295 |
| Our famous in house delicacy cooked over night on slow fire and tempered with various spices finished with cream and butter | |

RAITAS & ACCOMPANIMENTS



| | |
|---|-----|
| RAITA | 125 |
| Choice of mint/pineapple/mixed/boondi | |
| GARDEN GREEN SALAD | 125 |
| Sliced garden fresh vegetable | |
| MASALA PAPAD | 55 |
| Papad topped with onion, tomato, coriander and chat masala | |
| PLAIN PAPAD | 30 |
| CHATPATA ALOO MUTTER CHAAT | 195 |
| Diced potatoes and green peas tossed in freshly roasted spices and tangy dressing | |
| CHAT-E-MURG | 465 |
| Chicken chat tossed with tomatoes and fresh mint in tangy lemon dressing | |

RICE



| | |
|---|-----|
| STEAMED RICE | 225 |
| JEERA RICE | 295 |
| Basmati rice tossed with a light touch of cumin | |
| MUTTUR PULAO | 295 |
| Long grained rice cooked with green peas | |
| SUBZ BIRYANI | 375 |
| Saffron flavoured rice cooked with vegetable and spices with crisp fried onions | |
| NIZAMI MURG BIRYANI | 465 |
| An aromatic delicacy of chicken and saffron flavoured rice seasoned with whole spices | |
| HYDERABADI GOSHT BIRYANI | 465 |
| Long grain rice blended with marinated lamb and flavoured with saffron | |

INDIAN BREAD



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| TANDOORI ROTI | 35 |
| Whole wheat flour bread baked in a clay oven | |
| PUDINA PARANTHA | 69 |
| MISSI ROTI | 69 |
| A bread made of gram flour, flavoured with traditional spices | |
| NAAN | 69 |
| Traditional refined flour bread baked in clay oven | |
| LACHCHA PARANTHA | 69 |
| A flaky bread made with flour cooked till golden brown | |
| STUFFED TANDOORI KULCHA/TANDOORI PARANTHA | 85 |
| Choice of filling spiced potato/paneer/onion/garlic/methi/pudina | |
| BUTTER NAAN | 85 |
| GARLIC NAAN | 145 |
| KABULI NAAN | 145 |
| Family sized naan topped with fruit nuts | |
| KEEMA NAAN | 165 |

CHINESE VEG. STARTERS



- VEG. SPRING ROLL** 295
Fold in the sides deep fry in untill golden, serve with hot garlic sauce
- STUFFED MUSHROOM** 395
Tasty stuffed mushrooms are always a favourite party appetizer
A stuffed mushroom recipe with cheese and bread crumbs.
- CRISPY CHILLI POTATOES** 295
Get recipe for chilli potatoes... Potatoes piece in the making
Sure that it properly coated with the batter and deep-fry
till brown and crispy, serve indian
- CHILLI PANEER** 395
Heat oil in a pan and fry the paneer pieces coated with mixture
till golden in colour, garnish the chilli paneer with finely cut spring onion and coriander
- SALT & PAPPER VEGETABLE** 325
Diced mixed vegetables are the favourite snaks, serve with hot garlic sauce
- GOLDEN FRIED BABY CORN** 325
Dip the baby corn pieces in the batter, and fry them untill they
golden fried baby corn is ready to eat. Serve with hot garlic sauce
- LOTUS STEM HONEY PEPPER** 325
This honey chilli lotus stem recipeas easily right at the top of my favorite list
The honey chilli lotus stem a yummy side
honey chilli lotus stem is made with vegetable please try

CHINESE NON VEG. STARTERS



- DRUMS OF HEAVEN** 465
Serve with shezwan sauce
- CHILLI CHICKEN** 465
Add chicken marinate and fry untill half, garnish with green chilli on
the sides and sprinkle chopped green coriander all over the chicken served hot
- CHICKEN LOLLIPOP** 465
"Wait a minutes" heat oil in a deep pan, dip lollipop into the thick batter
and fry on medium heat to alight to a light brown colour...serve hot
- CHICKEN SALT & PAPPER** 465
Chinese, salt and pepper chicken are basically fried chicken marinated
with Five-spice powder and served fried basil leave
- CHICKEN MUSHROOM** 465
Brown chicken in butter or margarine; remove to a plate and keem warm
Add Mushroom to skillet, saute untill golden. Serve chicken and
mushroom hot cooked
- CHILLI FISH** 595
fish tossed with green pepper, onion and chinese spices
- CHILLI PRAWN** 695
Golden fried mixed with ginger base sauce, served normal hot

CHINESE SPECIALITIES VEGETARIAN



VEG. SWEET & SOUR

May be not the best sweet & sour sauce but for its simplicity it is hard to beat and excellent choice for a quick meal. Simple improvement; use fresh veggies insted of frozen. Just cook the vaggies untill just before desired doneness and than add pineapple

375

VEG. MANCHURIAN

Chinese dish is really easy to make, when u eat deep fried assorted vegetable balls in a soya sauce based gravy, serve in hot

375

VEG. HOT GARLIC SAUCE

In small saeepen melt butter add garlic and saute untill cooked add dried organo and dried basil and stir untill heated through serve hot

375

VEG IN ALMOND

375

CHINESE SPECIALITIES NON VEGETARIAN



SHREDDED CHICKEN IN HOT GARLIC SAUCE

A great collection of starters, chinese and asian recipes with chef special, please try it

495

CHICKEN SWEET & SOUR

So how sweet and how sour? The beauty of this dish is that we can adjust at the end, have little taste of the sauce

495

CHICKEN MANCHURIAN

Combined chicken soya sauce cabbage, green chilli make small balls out of this mixture and deep-fry them in hot oil till golden brown
Garnish with chopped spring onions

495

CHILLI CHICKEN WITH GRAVY

Yummy chicken gravy right? Now cooking beginners, ready for easy cooking please let me know if you all liked it

495

CHICKEN IN BLACK BEAN SAUCE

Chines fremented black beans have a salty hearty taste stir the mixture untill the sauce thickens, garnished with scallions and cilantro

495

GINGER CHICKEN

Ginger chicken is a light and savory meal

495

CHICKEN IN BUTTER GARLIC SAUCE

Combine the seasoning mix ingredients, mixing well, Patting it in with your hand. Melt the butter make the browned garlic butter sauce and serve immediately

495

RICE & NOODLES



FRIED RICE (VEG/CHICKEN, EGG & MIXED)

325/495

HAKKA NOODLES (VEG/CHICKEN)

325/495

CHILLI GARLIC NOODLES (VEG/CHICKEN)

325/495

CHOPSUEY (VEG/CHICKEN)

325/495

to serve the chopsuey, place crispy noodle in a serving bowl (or deep plate)
pour the hot chopsuey sauce over it

CONTINENTAL CHOICE



SALADS

- CLASSIC CEASAR** 225
Crisp lettuce leaves, semi dried tomatoes, herbs croutons & shaved cheese tossed in our home made ceasar dressing & cracked black pepper
- CHICKEN CEASAR SALAD** 325
Garden fresh crisp lettuce tossed with marinated grilled chicken in mayonnaise based dressing served with herbs croutons
- RUSSIAN SALAD** 325
Diced mixed vegetables and fruit cocktail in mayonnaise based dressing

STARTERS



- CHICKEN BROCHETTE** 495
Dices of grilled chicken & dices of mozerella cheese serve with barbecue sauce
- GRILLED LEMON CHICKEN** 495
Shretted chicken marinated in lime juice flour pepper egg and garlic serve with lemon butter sauce
- TOMATO BAKED FISH** 595
Fresh fish baked with tomato and herbs (Chef's Style)
Crispy italian bread with mushroom, tomato, garlic and mozzarella cheese
- POTATO WEDGES** 295
- FRENCH FRIES** 195
All time favorites patato finger

MAIN COURSE



CHICKEN

CHICKEN IMPERIAL

Supreme of pan fried chicken, mushroom & pepper corn
simmered in wine served on a bed of fettuccine with fries & vegetable

495

POLLO COSTELLO

Stuffed breasts of chicken infested with white wine served with artichoke gravy
Chicken sausage, mushroom & buttered vegetable (very refreshing)

495

CHICKEN STROGANOFF

Shredded chicken & sliced mushroom, onion egg, bell pepper in brown
sauce and touch of white sauce

495

POLLO SAUTE MUSHROOM

Corn fed chicken & mushroom sauteed with red wine served
with fries & vegetables

495

FISH



GRILLED LEMON FISH

Grilled fish steak on bed on mashed potato, lemon flavoured served with
sateed vegetable & thyme butter sauce

595

VEGETABLE



CREAMED CORN & MUSHROOM ON THE BED SPINACH

(Special baked dish)

395

VEGETABLE AU-GRATIN

395

COTTAGE CHEESE SHASHLIK

Cubes of cottage cheese & vegetable served with shashlik sauce

395

RATATOUILLE VEGETABLE

Diced boiled vegetable cooked in tomato cuncasse sauce
& finished with fresh basil

425

COTTAGE CHEESE STEAK

Mashed cottage cheese patty, curmp fried and served with bar-b-que sauce

425

SIZZLERS



CHICKEN STEAK

Chicken steak, spicy served with alapana sauce

495

BAR-BE-QUE STEAK

Make your own dish with combinations of sauce

495

PAPRIKA CHICKEN

Grilled chicken served with spicy herb butter sauce

495

SUPREME VEGETABLE STEAK

Vegetable patties stuffed with pineapple & cheese

395

MUSHROOM CHEESE STEAK

395

MAIN COURSE



CHICKEN

CHICKEN IMPERIAL

Supreme of pan fried chicken, mushroom & pepper corn
simmered in wine served on a bed of fettuccine with fries & vegetable

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POLLO COSTELLO

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Chicken sausage, mushroom & buttered vegetable (very refreshing)

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CHICKEN STROGANOFF

Shredded chicken & sliced mushroom, onion egg, bell pepper in brown
sauce and touch of white sauce

495

POLLO SAUTE MUSHROOM

Corn fed chicken & mushroom sauteed with red wine served
with fries & vegetables

495

FISH



GRILLED LEMON FISH

Grilled fish steak on bed on mashed potato, lemon flavoured served with
sateed vegetable & thyme butter sauce

595

VEGETABLE



CREAMED CORN & MUSHROOM ON THE BED SPINACH

(Special baked dish)

395

VEGETABLE AU-GRATIN

395

COTTAGE CHEESE SHASHLIK

Cubes of cottage cheese & vegetable served with shashlik sauce

395

RATATOUILLE VEGETABLE

Diced boiled vegetable cooked in tomato cancase sauce
& finished with fresh basil

425

COTTAGE CHEESE STEAK

Mashed cottage cheese patty, curmp fried and served with bar-b-que sauce

425

SIZZLERS



CHICKEN STEAK

Chicken steak, spicy served with alapana sauce

495

BAR-BE-QUE STEAK

Make your own dish with combinations of sauce

495

PAPRIKA CHICKEN

Grilled chicken served with spicy herb butter sauce

495

SUPREME VEGETABLE STEAK

Vegetable patties stuffed with pineapple & cheese

395

MUSHROOM CHEESE STEAK

395

PASTA PASSION

SPAGHETTI / PENNE / FUSILLI / FETTUCCINE

- | | | |
|---|--|-----|
|  | ALBOLOGNESE | 495 |
| | The classic italian spicy tomato sauce with fresh chilly & chicken | |
|  | AL CARBONARA | 495 |
| | Choice with pasta tossed with crispy chicken in creamy cheese sauce | |
|  | AGLIO OLIO (AL FREDO) | 425 |
| | Choice with pasta sauteed with garlic, extra virgin oil, fresh cheese & Italian herbs, sun dried tomato, red-yellow-green pepper & fresh basil topped with herbs | |
|  | ALARRABIATA | 425 |
| | Choice with pasta with classic spicy italian tomato sauce with chilly flakes & Medley of italian herbs & spices | |

SANDWICH BOARD

- | | | | |
|--|---|---|-----|
| |   | AMBER SPL. GRILL SANDWICH (VEG/NON VEG.) | 295 |
| |   | CLUB SANDWICH (VEG/NON VEG.) | 295 |
| |  | CHEESE SANDWICH (VEG.) | 225 |
| | | VEGGI SANDWICH | 225 |

BRUNCH SNACKS

- | | | |
|---|--------------------------------------|-----|
|  | FISH 'N' CHIPS | 595 |
|  | FISH FINGER | 595 |
|  | CHICKEN PAKORA | 465 |
|  | CHICKEN GOLD COIN | 465 |
|  | CHICKEN CUTLET | 465 |
|  | VEGGI CUTLET | 295 |
|  | CHEESE CUTLET | 395 |
|  | PANEER PAKORA | 395 |
|  | ASSORTED VEGGI PAKORA | 225 |
|  | VEGGI GOLD COIN | 225 |
|  | FINGER CHIPS | 225 |
|  | MASALA PEANUTS | 115 |
|  | CHEESE CHERRY PINEAPPLE STICK | 325 |
|  | OMLET/EGG BHUJIA | 245 |

DESSERT



GULAB JAMUN

Deep fried milk dumpling ice in sugar syrup garnished with Pistachio and cardamom seeds

95

AMBER SPECIAL KULFI

145

CHOICE OF ICE CREAM

115

TUTTI FRUTTI

165

DOUBLE SUNDAE

165

FRUIT SALAD WITH ICE CREAM

165

TEA/COFFEE



ESPRESSO COFFEE

95

HOT TEA

85

HOT COFFEE

85

MASALA TEA

85

APERITIFS (30 ml.)**(STIMULATE YOUR APERITIFS)**

Martini Dry/Sweet 295

SPARKLING WINE

Domestic 2500

IMPORTED WINE

Red/White (750ml) 3000

DOMESTIC WINES

By Bottle (Red/White) (750ml) 2200 -

By Bottle (Red/White) (375ml) 1150

By Glass (Red/White) (120ml) 395

SCOTCH WHISKY INTERNATIONAL (30ml)

The Glenlivet Single Malt 425

Glenfiddich Single Malt 425

Chivas Regal 425

Jack Daniel 415

Black Label 395

J/W Red Label 315

Ballantine's Finest 310

WHISKY DOMESTIC (IMEL)

(30ml)

Black Dog 330

100 Pipers 12 years 310

Teacher's 50 310

100 Pipers 295

Teacher's Highland Cream 295

Black & White 295

Vat 69 295

Blender's Pride Resv. Collection 275

Antiquity Blue 275

Blender's Pride / R.C / Sign. 245

Royal Stag Barrel Select 215

BEER INTERNATIONAL

Corona (355 ml) 395

BEER DOMESTIC

King Fisher Ultra (650ml) 360

Carlsberg (650ml) 350

Elephant (Strong) (650ml) 350

King Fisher Strong (650ml) 295

King Fisher Premier (650ml) 295

Budweiser (330ml) 195

King Fisher (330ml) 180

READY TO DRINK

Bacardi Breezer 295
 (Orange/Cranberry/Lime)

RUM

(30ml)

Bacardi White 295
 Captain Morgan 295
 Old Monk 210

VODKA INTERNATIONAL

(30ml)

Grey Goose 415
 Absolut 315

VODKA DOMESTIC

(30ml)

Smirnoff 295
 Fuel 225
 Magic Moment 225
 White Fox 225
 Romanov 210

GIN

(30ml)

International 395
 Domestic 210

TEQUILA

(30ml)

Camino 415

BRANDY (COGNAC)

(30ml)

Hennessy 425

BRANDY DOMESTIC

(30ml)

Honey Bee 210

Taxes as applicable

LIQUEURS

(30ml)

Bailey's Irish Cream (Coffee) 300
 Triple Sec 300

MOCKTAILS

BULL CLINTON 245

Pineapple juice, crushed ice, lemon
 juice fill with energy drink

STRAWBERRY COOLER 195

Mesmerizing blend in pineapple juice
 strawberry & Cream

CINDERELLA 195

An exotic blend of pineapple juice and
 orange juice topped with soda

VIRGIN MOJITO 195

Mojito is wondrous of mint, sugar
 sweet & strawberry with soda

VIRGIN MARY 195

Spicy & tangy tomato juice based

AMBER'S FRUIT PUNCH 195

TRADITIONAL COCKTAILS

(60ml)

(Because something are forever)

- CUBALIBRA** 345
White rum (Bacardi) topped with cola
- PINA COLADA** 345
Magical mix of white rum, coconut milk & pineapple juice
- TITANIC** 345
White Rum sweet & sour grenadine orange juice
- GIMLET** 325
Gin with lime cordial
- BLOODY MARRY** 325
Vodka with tomato juice, dash of Worcestershire sauce Lemon juice & Tabasco sauce
- BLACK BEAUTY** 325
Rum lime juice, topped with cola
- SCREWDRIVER** 325
Classic mixture of vodka with orange juice
- BLUE LAGOON** 325
Take a dip in blue sea, Vodka with blue Curacao top it up with lemonade
- KAMIKAZI** 325
That's what the Japanese call suicide with vodka tripple sec

LONG & COOL COCKTAILS

(60ml)

Carefully selected and skillfully prepared)

- TAQUILA SUNRISE** 495
A seduction created by blending tequila and grenadine with orange juice
- KILLER SHARK** 325
Gin, vodka & Rum topped with orange juice
- NIGHT OF PASSION** 325
Whisky & Rum with Orange pineapple juice
- PLANTER'S PUNCH** 325
Rum with orange, pineapple & fresh lime, juice

COCKTAILS

(60ml)

- LONG ISLAND ICED TEA** 495
Combination of tequila, gin, vodka, rum & triple sec, sweet & sour topped with coke
- MARGARITAS** 495
World favourite recipe with a twist Teuqlla, triple sec our own margaritas mix comes in exotic flavour of strawberry lime, peach, blue & green
- MARTINI** 495
Choose your drink vodka or gin martini dry with the choice of dry/sweet
- MOJITO'S MUDDLE** 345
Mojito is muddling of five ingredient white rum mint, sugar, sweet & sour topped with soda
- DAIQUIRI** 345
This is what we call heaven for rum lovers comes in exotic flavours of UR teste, White rum, lime mix sugar served in flavour of strawberry, lime or peach
- FRENCH COFFEE** 325
(Brandy served with hot coffee)
- AMBER'S SPL. COFFEE** 325
(Rum, Brandy & Cream served with hot coffee)