



## DRINKS

# CLUB COCKTAILS



## ROYAL BOMBAY YACHT CLUB 18.00

Bombay Sapphire, Hine VSOP, Green Tea, Peach, Lemon, Mango, Mint, Nutmeg, Champagne

Punches have been served in elite clubs since mixed drinks began. Inspired by the legendary Fishhouse Punch, we bolster this serve with a dose of heady Osmanthus and top with Champagne .



## MAXIMUM CITY 16.00

Havana 3, Veritas, Jaggery, Coconut, Pineapple, Pandan, Allahabad Guava Foam

The nickname of Mumbai. This drink is exotic, vibrant & full of flavour just like the city. Rich & aromatic flavours make this a feast for the senses .



# CLUB COCKTAILS



## PICANTE PALOMA 16.00

Tapatio Tequila, Distilled Green Chilli & Coriander, Agave, Grapefruit Soda

Our tribute to the popular members club cocktail and the margaritas sparkling tall cousin, 'the paloma'. Green chillis & fresh coriander are distilled to capture all the flavour but none of the heat from the peppers creating a vibrant, savoury & sour highball.



## ROLLS ROYCE 17.00

Macallan 12 Double Cask, Peat Monster, Calamansi, Lemon, Fluffy Ginger & Honey Sharbat

This is a luxury take of the 20th century classic cocktail: the penicillin. Expect fiery refreshment thanks to fresh ginger, gentle sweetness from the whiskies and a tart finish.



# CLUB COCKTAILS



## OLD GOAN 16.00

Jamaican Pot Still Rum, Coconut Rum, Kaffir Lime Leaf Falernum, Fresh Kaffir Lime Leaf, Lime Juice, Champagne

Based on a 21th Century cocktail created by Audrey Saunders called 'the Old Cuban'. Two rums, one funky and one smooth, to go with the bright aromatic flavours of kaffir lime leaves. Our home made tropical syrup gives just the right amount of sweetness with a cut of our house Champagne.



## MITHIL MARTINI 15.00

Grey Goose Essence Strawberry & Lemongrass, Lychee, Holy Basil, Himalayan Salt

Taking its name from the region which is the centre of India's lychee production this is a modern take on the lychee martini. Bolstered with fragrant holy basil & a fresh strawberry syrup. Fruit forward and tangy.





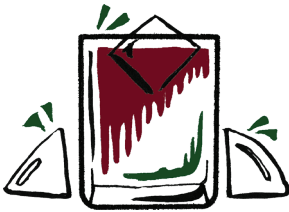
## CLUB COCKTAILS



### SAFFRON GIMLET 16.00

Plymouth Gin, Kashmiri Saffron,  
Indian Lemon Cordial

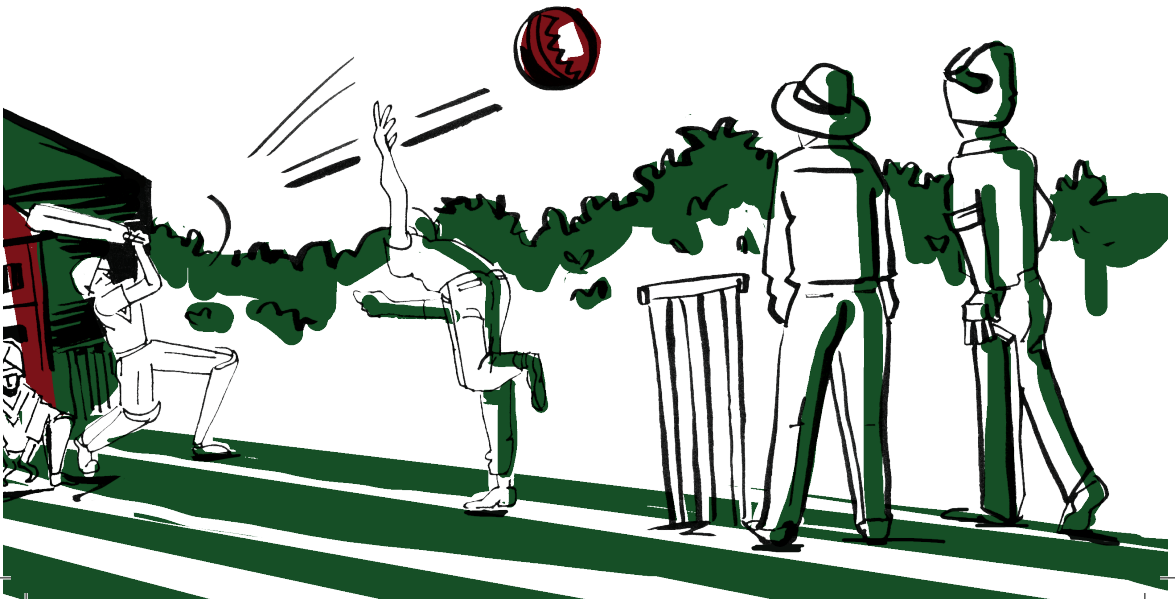
A luxurious twist on the classic naval cocktail. Using the grade 1 red saffron we have created liquid gold. Simple yet complex as we highlight the highly valued essential culinary.



### CHIKKI CHIKKI 16.00

Compass Box Spice Tree, Distilled Peanut,  
Angostura Bitters

A savoury and rich Scotch old fashioned. Compass Box Spice Tree is redistilled at low temperatures with peanuts to give a fresh nutty flavour.



# PINK GIN & TONICS

Cocktail bitters, the 'pink' in pink gin, became a popular addition to gin originating in 19th century India.

Our gins have been selected for their use of Indian spices and botanicals, paired with our house cocktail bitters and Fever Tree tonic water.

## CLASSIC PINK 15.00

Bombay Sapphire, Angostura Phosphate,  
Indian Tonic Water

## CHAMPAGNE G&T 15.00

Beefeater Gin, Green Mango, Symmetry  
Tonic Cordial, Indian Tonic Water

## HIMALAYAN 15.00

Stranger & Sons, Timur Peppercorns,  
Indian Tonic Water

## SPICED 15.00

Pink Pepper Gin, Ginger & Curry Leaf  
Extract, Indian Tonic Water

## GIN & TEA 15.00

Hendrick's Gin, Darjeeling, Camomile  
& Fennel Seed, Indian Tonic Water



# GIN FLAVOUR MAP

PICK A GIN FROM THE MAP BASED ON ITS  
FLAVOUR PROFILE.

ALL OF OUR GINS ARE SERVED IN 50ML MEASURES  
WITH GYMKHANA HOUSE TONIC WATER.

CITRUSY & TROPICAL

Bombay  
Premier CRU  
12.00

Hapusa  
Himalayan  
13.00

Tanqueray  
Rangpur  
12.00

Porters  
Tropical  
14.00

Old Raj  
14.00

Tanqueray 10  
14.00

Plymouth  
Navy  
15.00

Boatyard  
14.00

SPICED

Pink Pepper  
15.00

Monkey 47  
16.00

Jindea  
14.00

Four Pillars  
13.00

The Botanist  
14.00

HERBACEOUS

Stranger & Sons  
12.00

Bombay  
Sapphire  
10.00

Sipsmith  
VJOP  
14.00

FLORAL

Hendrick's  
12.00

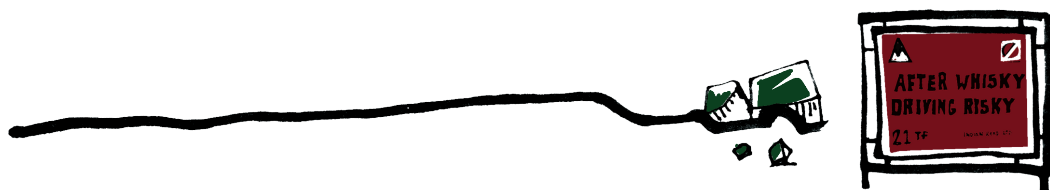
Salcombe Rosé  
14.00

# INDIAN WHISKY



The drinking of Scotch whisky was introduced to India in the 19th century. Amrut distilleries in Bangalore estimate because of climate differences, one year of barrel ageing in India is equal to three years of ageing in Scotland. Amrut or Amrita is a Sanskrit word which can be translated as ‘nectar of the gods’, ‘nectar of life’, or ‘drink of the gods’.

All whisky served in 50ml measures with water and ice on request.



AMRUT SINGLE MALT 12.00

PAUL JOHN EDITED 13.00

AMRUT FUSION 16.00

AMRUT CASK STRENGTH 20.00

AMRUT NAARANGI 25.00

AMRUT MADEIRA 30.00



# WHISKY LIST

## BLENDED SCOTCH

JOHNNIE WALKER BLACK LABEL 10.00  
COMPASS BOX SPICE TREE 12.00  
COMPASS BOX HEDONISM 15.00  
JOHNNIE WALKER GOLD LABEL 18.00  
JOHNNIE WALKER BLUE LABEL 50.00

## SINGLE MALT SCOTCH

TALISKER 10YO 14.00  
OBAN 14YO 16.00  
MACALLAN 12YO DOUBLE CASK 16.00  
LAGAVULIN 16YO ISLAY  
ABERFELDY 16YO 18.00  
CRAIGELLACHIE 17YO 24.00  
GLENMORANGIE 18YO 28.00  
BALVENIE 21YO PORTWOOD FINISH 45.00  
DALMORE KING ALEXANDER III 55.00

## JAPANESE

HIBIKI HARMONY 16.00  
ICHIROS MALT DOUBLE DIST. 26.00  
NIKKA TAILORED 28.00  
YAMAZAKI 12YO 30.00

## IRISH

JAMESON 9.00  
TEELING SINGLE GRAIN 13.00  
GREEN SPOT 12.00  
SAILORS HOME THE JOURNEY 14.00

## AMERICAN

BUFFALO TRACE BOURBON 12.00  
BASIL HAYDEN 11.00  
ANGEL'S ENVY 15.00  
MICHTERS BOURBON 15.00  
MICHTERS RYE 15.00  
SAZERAC RYE 15.00  
BERNHEIM WHEAT WHISKEY 20.00  
BLANTONS GOLD 20.00  
BALCONES BRIMSTONE 25.00  
PAPPY VAN WINKLE 15YO 70.00

## ENGLISH

EAST LONDON SINGLE MALT 2021 50.00

# INDIAN CLASSICS

---

## ALPHONSO MANGO LASSI



*Churned fresh every day, made with the 'king of mangoes',  
alphonso mango, coconut flakes and yoghurt.*

### LASSIS

ALPHONSO MANGO LASSI 6.50  
Alphonso Mango, Coconut Flakes, Yoghurt

SALTY MASALA LASSI 6.50  
Yoghurt, Green Chilli, Coriander,  
Chopped Ginger, Black Salt

### INDIAN SODAS

NIMBU PANI 6.00  
A classic take on lemonade with  
Indian Lemon & black salt

MANGO & GINGER SODA 6.00  
A juicy & tangy soda made with mango  
puree & ginger ale

### SIMPLE LONG DRINKS

HIGH POINT ORIENTAL  
ROAST & TONIC 12.00  
An alcohol-free spirit flavoured  
with cumin & black pepper

SOLLASA & TONIC 14.00  
A light spirit created especially to pair  
with Indian food, infused with orange  
zests & lychee.

JAL JEERA WHISKY SODA 15.00  
Johnnie Walker Black Label, Apple EDV,  
Chaat Masala, Ginger Ale

GYMKHANA ICED TEA 6.00  
A blend of fine Indian teas served with  
a touch of lemon, lightly sweetened

---





#### COBRA LAGER 6.00

Burton upon Trent, Staffordshire, 4.8%, 330ml

Modern classic Indian lager.

#### 4TH RIFLES PALE ALE 6.50

Thornbridge x JKS Restaurants, Derbyshire, 4.5%, 330ml

Light & citrusy pale ale with citra hops, made in collaboration with Thornbridge brewery to pair perfectly with bold spices.

#### JAIPUR IPA 6.50

Thornbridge, Derbyshire, 5.9%, 330ml

One of the first UK Craft IPA, with lots of grapefruit, lemon, and tropical fruit character

#### LUCKY SAINT 6.50

Lucky Saint, Germany 0.5%, 330ml

Biscuity and malty with citrusy hop finish

#### THORNBRIDGE ZERO FIVE PALE ALE 6.50

Thornbridge, Derbyshire, 0.5%, 330ml

Non-alcoholic Pale ale with fresh citrus, apricot, and peach aroma



# SPIRITS *all served in 50ml measures*



## TEQUILA & MEZCAL

PATRÓN SILVER 11.00

THE LOST EXPLORER MESCAL ESPADIN 14.00

PATRÓN REPOSADO 18.00

PATRÓN ANEJO 22.00

DON JULIO 1942 35.00







## RUM

HAVANA CLUB 3, CUBA 9.00

HAVANA CLUB 7, CUBA 11.00

FOUR SQUARE SPICED, BARBADOS 11.00

APPLETON SINGLE ESTATE, JAMAICA 12.00

DIPLOMATICO EXCLUSIVA, VENEZUELA 14.00

THE TIDAL RUM, CARIBBEAN ISLANDS 14.00

HAMPDEN ESTATE, JAMAICA 15.00

SMITH & CROSS OVER PROOF, JAMAICA 16.00

RON ZACAPA XO, GUATEMALA 25.00



# SPIRITS *all served in 50ml measures*



## VODKA

KETEL ONE 12.00

HAKU 13.00

BELVEDERE 14.00

GREY GOOSE 14.00

SAUVELLE 14.00



*all served in 50ml measures* SPIRITS



## BRANDY

H BY HINE 12.00

ADRIEN CAMUT 12YR 16.00

CLOS MARTIN 1989 FOLLE BLANCHE 20.00

FRAPIN CIGAR 20.00

HINE ANTIQUE XO 50.00



