



SIGNATURE COCKTAILS
&
MOCKTAILS

TAUSEL

मखमूर

The inebriated

Yellow Sapphire



INGREDIENTS

Saffron Infused Vodka, Homemade Basmati Rice Syrup garnished with Saffron threads

Accompanied by Saffron Rice Papad

The Yellow Sapphire is a sophisticated cocktail inspired by the yellow sapphire, known as Pukhraj in Sanskrit. This gemstone symbolizes wisdom, prosperity, and the benevolent planet Jupiter. Inspired by the yellow sapphire, the golden saffron hues and the subtle sweetness of Basmati rice syrup reflect the luxurious and auspicious nature associated with Jupiter.

1399

GST & Service charges are applicable.

Please inform your servers about any allergies intolerance.

We use seasonal ingredients, off-season unavailability is regretted

Ruby



INGREDIENTS

Vodka, Lotus Tea Cordial, Egg White Substitute, Lime Juice, Simple Syrup, Pink Grapefruit Juice & Hibiscus Foam

Accompanied by Makhana

A luxurious cocktail inspired by the ruby gemstone, captures the essence of passion, protection, and prosperity with its vibrant colour and sophisticated flavours. Featuring lotus tea cordial, Vodka, pink grapefruit juice, and lime juice, this elegant drink balances tart and sweet notes. Garnished with a dried lotus flower dusted with edible glitter, it reflects the opulence of Tansen.

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Cat's Eye



INGREDIENTS

Marigold tea pod, Caster sugar, Grapefruit Zest, Rose Wine reduction, Pink Gin, Campari & Freshly squeezed lemon juice

Accompanied by Aloo Bhujia with Dry Marigold and Homemade Masala

Crafted by the royal alchemists, this beverage was inspired by the mystical Cat's Eye stone, revered for its protective and insightful properties. With each sip of the cocktail, one is transported to a world of ancient wisdom and mystical protection. The layers of flavours unfold like a well-kept secret, offering a balance of sweetness, bitterness, and zest that mirrors the complexities of the Cat's Eye gemstone.

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Emerald



INGREDIENTS

Tulsi-infused Gin, Amla Tulsi Cordial, Licorice Root Infusion Saline Solution, Orange Bitters, Tonic Water

Accompanied by Dehydrated Amla Candy

This cocktail captures the essence of the emerald through its vibrant green hue and refreshing herbal flavours. Infused with Tulsi and Amla, known for their health benefits, and peppery-sweet tang, this drink symbolizes growth and vitality. The addition of Tulsi-infused Gin and Amalaki licorice root infusion provides depth, while a garnish of dehydrated Amla candy adds a savoury contrast. Inspired by the qualities of the stone—intellect and adaptability—this elixir offers a sensory journey through history and culture with every sip.

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Hessonite



INGREDIENTS

Bourbon Whiskey, Betel Leaves (Wine) Reduction, Paan Tincher & Rose Perfume.

Accompanied by Chandan Khajoor on A Paan Leaf

The Garnet, with its warm hues reminiscent of the sun-kissed earth, was believed to bring courage and strength to its wearer. Inspired by its fiery brilliance, the Hessonite cocktail is a masterpiece crafted to reflect its bold character and deep, earthy essence. In a tribute to its royal lineage, the drink begins with a foundation of Betel Leaves Wine Reduction, infused with the history and flavours of ancient traditions. This is blended harmoniously with Bourbon Whiskey, symbolizing the strength and depth of the gemstone's allure.

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Pearl



INGREDIENTS

Coconut Oil fat wash Rum, Sesame seed
Cordial Citric acid & Sesame Bitter

Accompanied by Coconut Caviar

This exquisite concoction is a tribute to the pure, iridescent beauty of the Pearl, encapsulating their serene essence in a drink that transcends the ordinary. Crafted with meticulous care, each element of the cocktail mirrors the facets of the pearl. The base of sesame seed cordial, delicately infused with the essence of coconut oil fat-washed rum, echoes the smooth and creamy texture reminiscent of a pearl's luster. A touch of citric acid adds a subtle sparkle, akin to the soft radiance that emanates from within a pearl's depths.

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Topaz



INGREDIENTS

Sulamani infused Cognac, Instant Arabic Tea, Cinnamon, Cardamom, Cloves, Ginger, Lemon, Orange Peel

Accompanied by Osmania Biscuit

In the heart of ancient bazaars, amidst the tapestries of spice and silk, there lies a treasure known as the Topaz. Inspired by the golden hue of the topaz gemstone, this drink is a symphony of flavours, blending the warmth of Sulamani-infused cognac with the exotic essence of Arabic tea. Just as the gemstone is said to bring joy and abundance, this elixir promises a journey through the spice routes of old, where traders exchanged tales over steaming cups of tea and fragrant spices.

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Diamond



INGREDIENTS

Tequila, White Mustard, Pineapple, Red Chilli & Smoked Peri-Peri Pineapple

Accompanied by Peri-Peri Pineapple on Khakra

Legend has it that diamonds were believed to possess mystical powers, bestowing their wearers with protection and clarity of mind. The cocktail captures this essence—a blend of tequila infused with the subtle spiciness of white mustard, tempered by the sweet and smoky notes of peri-peri pineapple. This cocktail is not just a drink but a tribute to the elegance and sophistication associated with diamonds.

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Rose Quartz



INGREDIENTS

Tequila, Lavender Infused Campari & Martini Bianco

In the lavish Mughal court, the Rose Quartz was revered for its gentle, soothing aura—a symbol of unconditional love and inner peace. Inspired by this gem the cocktail uses a blend of Campari for boldness, Lavender Tequila for floral notes, and Martini Bianco for clarity. Each sip evoked the gem's tranquil essence, capturing the serenity of imperial gardens in a glass.

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Mocktails

Miyan ki Sarang 550

Infused Turmeric with Orange Peel Extract & Ginger ale

Bair ka Nazrana 550

Blueberry, Pink Peppercorn, Cranberry & Sour Mix

Jashn-E-Bahara 550

Musk Melon Puree, Vanilla pod, Mughlai Spices & Ginger Beer

Malhar 550

Plum Cordial, Grapefruit & Sparkling Citrus Water

Shalimar Bagh 550

Kiwi and Kafir Lime Cordial & Premium Tonic Water

Iced Tea 400

Lavender, Elderflower & Passionfruit

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Tansen

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