

~~ THE PERMIT ROOM ~~

Since 1949, and to this very day, Bombay has been under a state of prohibition. A personal permit is required by law if one is to "continue to require foreign liquor and country liquor for preservation and maintenance of my health." Set apart from a family room, there is a special place which has come to be known unofficially as a Permit Room. Herein liquor can be sold and imbibed, but only for the goodness of one's health.

~~ JULEPS ~~

From the Persian word for rosewater, a Julep combines fresh mint and a strong spirituous distillate together with sugar and water. A rustic bush or sprig may be placed within the classic copper cup.

TODDY TAPPER (COPPER CUP)

At dawn, the toddy tapper leaps on tightropes between palms, gathering nectar from flowers—the heart of Arrack. Here, mint is churned with Dishoom drizzle and best Ceylon Arrack. Then the bar-tender blazes berries, fennel and chilli, to be poured over ice for a long warm finish.

8.00

1803 JULEP (COPPER CUP)

The original mint Julep that hails from Virginia. Brandy is churned with fresh spearmint, sweetened, and served cold.

8.00

EDWINA'S AFFAIR (COPPER CUP)

The hush-hush love triangle of gin, rose and cardamom, in a secret garden of fresh mint, strewn with candied rose petals. Light, refreshing, captivating.

8.00

LONDON JULEP (COPPER CUP)

The original Virginian Julep, taken the Britisher way with London Dry gin. Built over crushed ice and churned.

8.00

HUNTERWALI'S JULEP (COPPER CUP)

A valiant nod to the masked stuntwoman Fearless Nadia, notable as *Hunterwali* or 'Lady of the Whip'. A rum do with fresh ginger and spearmint, pineapple and jaggery.

8.00

1850 JULEP (COPPER CUP)

The estimable mint Julep, to be made with spearmint, sugar, water and the choice of Bourbon that pleases most.

Buffalo Trace / Woodford / Sazerac Rye

8.00 / 9.00 / 10.00

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## ~~ SOURS ~~

*Concoctions of lemon juice, sugar and whisky (formerly brandy), always shaken. The original recipe dates back to the late 19th century. Traditionally served over ice.*

### **1948 SOUR** (ROCKS)

Dry whisky tannins play with the creamy foam of egg-white. Peach, hibiscus, honey, fresh lemon and India's highly acclaimed whisky Amrut—nectar of the gods from the churning ocean.

**8.50**

### **WHISKY SOUR** (ROCKS)

A libation that is simple and refreshing: whisky shaken with lemon juice and sugar, served silver—which is to say with egg-white.

**7.50**

### **PAAN SOUR** (ROCKS)

Tastes like the scent of a temple, then melts into intense paan with Bourbon and fresh lime. Warning: the drinker may be somewhat flabbergasted.

**8.50**

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~~ FIZZES & SMASHES ~~

The Fizz is made with liquor, citrus juice and sugar shaken vigorously all together in the glass, and finished with sparkling soda. Akin to the Julep, the Smash muddles mint with liquor and syrup. Served long, and lavished with a fresh sprig or two.

LIMCA COLLINS (TALL)

Old Tom Gin with fresh lemon, lime, orange, salt, mint and coriander. Replete with Limca, India's lemon-free lemondrink.

7.50

GIN FIZZ (TALL)

The abiding classic: gin, citrus, sugar and bubbled water, mixed silver (with egg-white) or diamond (sparkling wine), to taste. Shaken, strained and served refreshingly long on ice-cubes.

7.50 / 8.50

BOMBAY PIMM'S (TALL)

The classic English quencher gone native with saffron gin, mint, pomegranate, citrus and coriander. Fiery ginger beer, not lemonade.

7.50

CHAIJITO (TALL)

Smoky rum and Dishoom sweet-spice chai syrup muddled with fresh mint, coriander, ginger and lime. Dashed with fizzy water and built over crushed ice.

7.50

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## ~~ SPARKLING TIPPLES ~~

*Soon after its dawn in the 1850s, the Champagne Cocktail became a most acceptable tippie at late hours, whilst also being known as a “morning bracer”.*

### **BOLLYBELLINI** (FLUTE)

Raspberries, lychees, rose and cardamom sparkling with first-class Prosecco. A very pretty missy.

**7.20**

### **QUEEN'S NECKLACE** (FLUTE)

Bombay's beautiful boulevard by night could not be so enticing! Luxurious liqueur of dark chocolate and cherry sparkling with Ruinart Blanc de Blancs Champagne.

**12.00**

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MARTINIS & OTHER FANCIES

An artful balance of juniper berry and herb-botanicals: gin and dry vermouth. According to W. Somerset Maugham, “Martinis should always be stirred, not shaken, so that the molecules lie sensuously on top of each other.” To be shaken or to be stirred? Controversy abounds.

BOMBAY MARTINI (UP)

A stirred Martini of Tanqueray Rangpur gin, Antica Formula, Noilly Prat, and a Dishoom bitters of vanilla, cinnamon, cardamom, nutmeg, ginger, sandalwood, cassia wood and wormwood.

9.00

CHILLI MARTINI (UP)

Bombay Dry gin shaken with pomegranate, lemon juice and Dishoom drizzle. Top-notch clean sophistication with a fiery kick.

7.50

EAST INDIA COCKTAIL (UP)

A Harry Johnston 1882 classic, much-loved by the Britishers. Brandy, pineapple syrup, maraschino liqueur and bitters are stirred, not shaken.

8.00

ABSINTHE MENAKA (UP)

Orange, cherry, lychee, mint, absinthe and gin, shaken hard and strained finely into a coupe. Bewitching Menaka is the nymph who stirs passion even in hard-bitten sages.

8.00

BOMBAY MANHATTAN (UP)

Two great cityscapes stirred as one, with Bourbon and a Dishoom vermouth with flavours of cinnamon, nutmeg and vanilla.

Buffalo Trace / Woodford Reserve / Sazerac Rye

8.00 / 9.00 / 10.00

EAST INDIA GIMLET (UP)

The classic Gimlet was devised for sailors to evade scurvy. This one shakes Bombay Dry gin with Rose's lime and a touch of celery bitters.

7.50

CLASSIC PINK GIN (UP)

Chilled London Dry gin, delicately pinked and spiced with Angostura bitters, stirred slowly over cracked ice. In or out.

7.50

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## ~~ NAUGHTY CHAI ~~

*All things nice: warming comfort and satisfying spice. Made in the proper way. All who have tried it are swearing by it.*

### **NAUGHTY CHOCOLATE CHAI**

A charming couplet of dark chocolate and chai goes a little madcap with Bourbon.

**5.90**

### **BAILEYS CHAI**

Sip hot spicy chai through a cushion of cream. A dessert-drink one can sink into, much like a sofa.

**5.90**

### **COGNAC CHAI**

Spicy chai heat with Cognac warmth for entire satisfaction in all respects.

**5.90**

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~~ FLIPS & ALEXANDERS ~~

Served straight up, a Flip is characterised by the use of whole raw egg concocted with alcohol, sugar and occasionally cream. The Alexander blends a spirit - most often gin or brandy - with cream.

THUMS UP FLIP (UP)

A radical reduction of Bombay Cola Thums Up with citrus, ginger and salt, nogged with egg, cream and unstinting Johnny Walker Black Label.

7.50

SHERRY FLIP (UP)

Fresh egg, sugar and sherry wine, shaken together and sprinkled with nutmeg. "A very delicious drink, and gives strength to delicate people."

8.00

BADAM ALEXANDER (UP)

Amaretto, condensed milk, dark rum, nutmeg and vanilla. Shaken and strained. Much like a dessert to ambitious persons.

7.50

BRANDY ALEXANDER (UP)

A cocktail that re-fashioned the original gin Alexander in the early 20th century. Cognac, Mozart Dry chocolate spirit and cream, shaken hard, garnished with nutmeg.

7.50

MONSOONED COBBLER (STEEL CUP)

Sophisticated Monsooned Malabar espresso, bamboozled with spices, Cognac and a touch of cream. Served icy cold in the stainless steel cup, with cream and sugar on the side.

8.00

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# BOMBAY PRESIDENCY PUNCH

*A recipe first written down by General Sir John Gayer, Governor of the East India Company's Bombay Presidency.*

A magnificent sharing concoction of jaggery, lime, Darjeeling tea and Ceylon Arrack, served over cubed ice in a vintage bowl. Ladle into the dainty cups and crumble in the jaggery, to taste. It would be ornamental were it not so good to drink.

Sir John's predecessor warned in 1676:

*"The usuall effects of that accursed Bombay punch involves its consumers besotting themselves with drunkenness, and then quarreling, dueling and committing any number of other acts, to the shame, scandal and ruine of our nation and religion."*

As such the Bombay Presidency Punch is only to be shared amongst a minimum of four people.

**29.00**

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~~ THE BITTER END ~~

The Old-Fashioned was created in Bourbon Country longer than a century ago. A potent concoction of spirits, bitters, water and sugar, always served in a glass with a sturdy base.

THE VICEROY'S OLD-FASHIONED (ROCKS)

The cocktail of Don Draper's choice, but Indian. A muddle of Woodford Reserve bourbon, bayleaf reduction, green tea and orange bitters, garnished with an olive. Like an old club-room, with tertiary colours and artistic composition.

9.00

OLD-FASHIONED (ROCKS)

Sugar, water, Angostura orange bitters, lemon peel and a jigger of whisky. Stirred in the bar-tender's tin, then fine-strained over rocks.

Buffalo Trace / Woodford Reserve / Sazerac Rye

8.00 / 9.00 / 10.00

SONIA'S NEGRONI (ROCKS)

Equal parts of Bombay Dry gin, bitter Campari and Dishoom vermouth (macarated with vanilla, cinnamon and nutmeg) with ice to temper intensity. Stirred in the glass, fine-strained over rocks. The Italian lady goes native.

9.00

SAZERAC (ROCKS)

This New Orleans concoction may be the first drink ever named *cocktail*. Bourbon, brandy or Rye whisky is swirled with absinthe, sugar and bitters. Buffalo Trace / H By Hine / Sazerac Rye

8.00 / 9.00 / 10.00

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# NON-ALCOHOLIC COCKTAILS

## **VIRGIN BOMBAY COLADA**

The classic pineapple and coconut-cream concoction with a Bombay twist: a little coriander, chai syrup, lime juice. Garnished with pineapple leaf and paan masala. Sweet and frothy.

**3.70**

## **WATERMELON SHARBAT**

Fresh watermelon muddled with spearmint, lime and sea-salt, thrown over cubes of ice.

**3.50**

## **PASSIONFRUIT SHARBAT**

Long and sparkling, with the fresh tang of passionfruit and lime, finished with a generous splash of soda.

**3.50**

## **KALA KHATTA SHARBAT**

Kokum fruit juice, chilli, citrus and black salt, stirred all together for some time and left to rest before being strained over cubed ice. Will take you straight back to Chowpatty Beach.

**3.50**

## **VIRGIN CHAIJITO**

A pinch each of mint and coriander are clapped in the hands and rolled, then churned with Dishoom Chai syrup, fresh lime and a flourish of soda.

**3.50**

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~~ SPARKLING ~~

PROSECCO CA' DEGLI ERMELLINI, NV, VENETO

Classic delicate spumante from the pebbly Trevigiana hills of Valdobbiadene.

Pleasantly pale yellow with fine bubbles, fresh apple hints, and a soft dry finish.

125ml / 750ml

6.90 / 29.50

DENBIES GREENFIELDS VINTAGE, 2006, SURREY

Made with the traditional grapes of Chardonnay, Pinot Noir and Pinot

Meunier, hand-picked, and a particularly good year. Aromas of mixed fruits and

brioche, with a very dry finish. Elegant, English and a superior cut above many

Champagne types. A trial is solicited!

49.50

RUINART BLANC DE BLANCS, NV, CHAMPAGNE

A harmonious blend of 100% Premier Cru Chardonnay grapes from different

harvests. Creamy profuse mousse, lemon zest, stone fruit, mineral and toasty

complexity. 125ml / 750ml

10.90 / 59.00

RUINART ROSÉ, NV, CHAMPAGNE

Premier Cru Chardonnay (45%) blended with Premier Cru Pinot Noir, of

which 18% is vinified in red. Sublime petal-pink, with fine sustained bubbles

and a smooth, well-balanced palate. Aromas of berry fruit give way to morello cherry.

65.00

VEUVE CLICQUOT LA GRANDE DAME, 2004, CHAMPAGNE

A prestige cuvée created from just eight Grands Crus (64% Pinot Noir)

selected from Madame's own vineyards. Admire its jade glints, the finesse of

its bubbles, scents of candied fruit and sweet almond, hints of malt and herbs.

Impressively complex.

165.00

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## ~~ WHITE WINE ~~

### **PARVA RES CATARRATTO, 2011, SICILY**

From Parva Res, east of Marsala, this native Italian grape is a close relation to the Garganega of Soave. Full-bodied with citrus and tropical fruit flavours.  
175ml / 500ml / 750ml

**4.90 / 13.50 / 18.90**

### **DOMAINE DU BOSC CHARDONNAY, 2011, LANGUEDOC-ROUSSILLON**

Pale gold with green lights, and a palate of honeyed flowers. Warm, balanced and refreshing. Awarded Chardonnay du Monde silver medal.

175ml / 500ml / 750ml

**6.50 / 17.50 / 23.90**

### **SORAVALLE PINOT GRIGIO, 2011, TRENTINO**

A refreshingly good Pinot Grigio with citrus fruit, pear and floral aromas. The balanced acidity marries well with spicy food.

175ml / 500ml / 750ml

**7.20 / 19.20 / 25.90**

### **DOMAINE DE MUS VIOGNIER, 2011, LANGUEDOC**

Aromatic, elegant and pleasantly rounded. Intense white flowers, peaches and cream, and very pleasing minerals. A lover of seafood.

175ml / 500ml / 750ml

**7.50 / 19.90 / 26.90**

### **WILD SOUTH SAUVIGNON BLANC, 2012, MARLBOROUGH**

A tip-top classic made by talented wine-walli Christie Brown. Vibrant and intense, with a fresh palate of ripe citrus and intriguing minerals.

175ml / 500ml / 750ml

**7.90 / 21.70 / 30.90**

### **HARTENBERG RIESLING, 2010, STELLENBOSCH**

Prize-givers go doolally about this dry (troocken style) South African Riesling. Delicate floral hints, spicy richness, soft summer fruits and a tropical zesty finish. 175ml / 500ml / 750ml

**8.10 / 22.70 / 33.70**

## ~~ ROSÉ ~~

### **CONTI ZECCA NEGRAMARO, 2011, PUGLIA**

From a Pugliese vineyard of the seventh century, this winner of many awards is floral on the nose, with a dry palate, and deliciously full of tiny red berry.

175ml / 500ml / 750ml

**6.40 / 17.30 / 23.20**

## ~~ RED WINE ~~

### **ROC D'OPALE GRENACHE-MERLOT, 2011, PAYS D'OC**

Hedgerow fruit, plum and cocoa, with soft tannins. Served cool in summer months. Charming and agreeable with or without food.

175ml / 500ml / 750ml

**5.10 / 13.70 / 19.00**

### **FEUDO DEI VENTI SHIRAZ, 2010, SICILY**

With surprising spicy aromas dancing together, this full-bodied syrah wine gets on very nicely with spices and grilled meats. 175ml / 500ml / 750ml

**6.70 / 18.10 / 24.20**

### **CHATEAU HAUT GRELOT PREMIÈRES CÔTES DE BLAYE, 2010, BORDEAUX**

Elegant claret of Cabernet Sauvignon and Merlot from the lovely small estate run by the Bonneau family since 1920. Replete with cassis and plum fruit.

175ml / 500ml / 750ml

**7.50 / 19.50 / 26.20**

### **BODEGA ALTANZA EDULIS CRIANZA TEMPRANILLO, 2009, RIOJA**

Sweet spice, dark berry and light oak harmonised in a soft, lush red wine from a skilled producer in the heart of Rioja Alta.

175ml / 500ml / 750ml

**7.70 / 20.20 / 27.20**

### **LUIGI BOSCA RESERVA MALBEC, 2010, MENDOZA**

A mouth-watering Argentine beauty of voluptuous, chocolatey, densely fruited character, with an enticing spice finish. 175ml / 500ml / 750ml

**8.00 / 21.90 / 32.00**

### **DOMAINE DE CRISTIA CÔTES DU RHÔNE, 2011, RHÔNE**

A spicy wine with purity and intensity of black berryfruit, wild herbs and violets. Made from organically grown grapes. Robert Parker notes: "an up-and-coming new superstar producer in Châteauneuf-du-Pape."

175ml / 500ml / 750ml

**8.20 / 22.90 / 33.80**

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~~ BEER & CIDER ~~

DISHOOM PALE ALE

Specially crafted for Dishoom by Hackney's Beavertown Brewery, a delectable rye IPA with aromatic malt and lingering bitter finish.

5.1% 330ml

4.90

KINGFISHER

Beer came to India with the old British Empire. At present, this mild and malty easydrink lager is India's choicest favourite.

4.8% 330ml / 500ml

3.90 / 5.20

LONDON FIELDS LAGER

Refreshing Continental-style lager handcrafted in Hackney. Unfiltered to retain smoothness and crisp notes of citrus.

4.1% 330ml

4.90

BLOW HORN SPICED UP CIDER

Feisty cider gets along exceedingly well with feisty food. A trial is solicited! Cotswold Cider Company drew inspiration from words on the tailgate of Indian trucks: Blow Horn as you're passing.

5.0% 500ml

5.80

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