

*Every night at*

# DISHOOM

KENSINGTON PERMIT ROOM



## A Programme of the Available Tipples



### "THE STARS ARE HERE"

( In attendance )

Dry Tipples



Sharbats, Etc.

Daru-walla Recommends

Slings, Coolers & Fizzes

Sours & Fancies

Pegs & Paanch

### An Original Menu

*Written and executed by:*

Bombay Presidency Punch

Dishoom Daru-walla

Beers, Ciders & Wines

Carl Brown

Snacks





# PROGRAMME

In 1930s and 1940s Bombay, an unexpected and exciting jazz scene flourished alongside a uniquely Bombay Art Deco style\*.

Bombay architects, buoyed by the prospect of Independence, redefined Western Deco to give it a distinctive Indian vernacular. The new style cemented the optimism of the era into the city's architecture.

At the same time Bombay was going doolally for music from another port city by name of New Orleans. Local melodians and rhythm aces like Teddy Weatherford, Chic Chocolate and Rudy Cotton played unhesitatingly to the jazz beat.

Bombay society was agog, and hundreds of diners flocked towards the city's glamorous dining halls and candlelit basement clubs to shake a leg to "the hot music".

Welcome to Bombay's jazz age.

(DRESS: Evening, National or Lounge.)

\*To this day, the city remains the best example of Art Deco architecture in the world, after Miami.

## ★ BE NOT PICKLED AT ALL

Dry tipples	04
Sharbats, Etc.	05

## ★ BE SWIFTLY PICKLED

COCKTAILS	06 – 11
Daru-walla Recommends	06
Slings, Coolers & Fizzes	08
Sours & Fancies	09
Pegs & Paanch	10
Bombay Presidency Punch	11

## ★ BE SLOWLY PICKLED

BEERS	12
WINES	14 – 19
Sparkling	14
Rosé	15
White	16
Red	18
SNACKS	21

( If you would care for any classic cocktail that is not presented in this menu – **just ask**. And if you have any allergies please let us know. )

## DRY TIPPLES

A dry tipple looks like alcohol, but does not contain one single drop.  
No permit shall be required. (Mr Dhoble would approve.)

### VIRTUOUS TULSI SOUR ( UP )

In our solicitude and zeal for abstemious guests, this peaty Whisky Sour has no whisky, nor any other spirit. Note the warming aromas of ginger, lemon, holy basil and secret botanicals. 6.50



### DRY OLD-FASHIONED ( ROCKS )

Smoked demerara, orange bitters, applewood, cayenne and orange peel. Fire in the throat, warmth in the belly. But no need of alcohol! 6.50



### DRY MONSOON MARTINI ( UP )

Monsooned Catuai espresso with Dishoom's secret spirit essence, chilli, and crema. Totally teetotal, but nobody will know that your monsoon is dry. 6.50

### SOBER MARTINI ( UP )

Sophistication neatly executed with juniper, ginger and gentian root in grape and cucumber waters. Gin-like bitterness and warmth. The absence of liquor is most difficult to believe. 6.50

### TEETOTAL HOP PAANCH ( ROCKS )

Convince yourself of masculinity: tastes of tobacco, leather and peat are here in Dishoom hop-infused no-alcohol spirit, lime, jaggery, tea and spices. 6.50

## SHARBATS, ETC.

### PASSIONFRUIT SHARBAT

Long and sparkling, with the fresh tang of passionfruit and lime, finished with a generous splash of soda. 3.90



### WATERMELON SHARBAT

Watermelon is muddled with spearmint, lime and sea-salt, then thrown over cubes of ice. 3.90

### VIRGIN COLABA COLADA

The classic pineapple and coconut-cream concoction with Bombay beach flair: a little coriander, chai syrup, lime juice. Garnished with coconut flakes. Sweet and frothy. (N) 4.50

### 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. 3.90



### MEENAKSHI'S SOBER MOJITO

Humbled but not subdued. Mint is clapped in the hands and rolled, then churned with coconut milk, ginger, lime and Dishoom's secret spirit essence. 4.50



# DARV-WALLA RECOMMENDS

## ★ THE WEATHERFORD PEAT MARTINI ( UP )

Named for American pianist  
Teddy Weatherford, who entertained  
Taj guests for years. British Royal Dock  
gin, dry vermouth and peaty whisky,  
with pink haze of New Orleans bitters  
to give you that kitchy-koo feeling  
before you dine. 9.50

## ★ THE RUDY COTTON ( UP )

Smooth as the Parsi tenor sax – a balm  
for your very soul. Blood orange,  
prestige white rum, lime juice and  
lemon bitters shaken hard. 8.50

## ★ TAJ BALLROOM TODDY ( TALL )

Guests nightly shake a leg to 'hot'  
jazz from Taj music-makers: Chic  
Chocolate, Mickey Correa and Ken  
Mac. Feisty Blow Horn cider, Amrut  
whisky, apple juice and agave in a  
long hot sling. 8.50



## ★ THE CYRUS IRANI ( UP )

Charismatic mix of lime juice,  
tequila and turmeric-honey lassi  
syrup, shaken hard and strained  
finely into a sours glass. Warning:  
wayward drinkers must seek  
redemption. 8.50

## ★ HOPPY BUTTER PAANCH ( TALL )

Dishoom IPA creamy foam cushions the  
lips. Then comes the ginger-tempered  
sweetness of Johnnie Walker with  
butter syrup base. Forget beer. Drink  
only this. (N) 8.50

## ★ MEENAKSHI'S MOJITO ( TALL )

Suitable for the most advanced boy  
or girl. El Dorado rum meets  
Ceylon Arrack, coconut milk, and  
ginger, alongside the usual  
mint-soda affair. 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

# SLINGS, COOLERS & FIZZES



## THE KOHINOOR FIZZ ( TALL )

Dishoom gooseberry syrup with lime juice and Portobello Road Gin, a wash of Aperol, diamond fizz'd with Prosecco and cushion'd with egg white. Slips down nicely with all dishes. 8.50



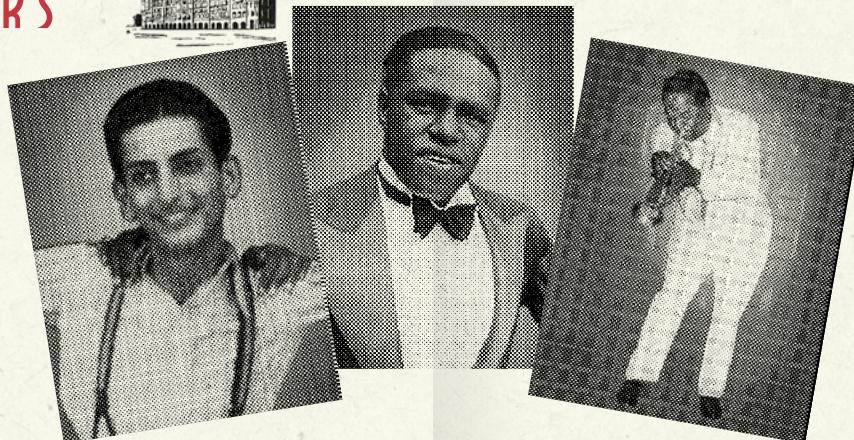
## THE DHOBLE ( ROCKS )

Named for the notorious party-pooping Assistant Commissioner of Police of Bombay, Vasant Dhoble. A cocktail paanch with orange and lemon, jaggery and Luksusowa vodka. Served over cubed ice. 8.00



TEDDY WEATHERFORD

" Sharkskin Teddy "



### RUDY COTTON

" The Cool Tenor "

## THE PILA HOUSE SLING ( TALL )

A still drink that feels like playful fizz before curtain call at Bombay's Pila House. Refreshing pineapple and reserve bourbon with orange and lemon sharbat foam. Happiness has a tang. 8.50



## COLABA COLADA ( TALL )

The two words are almost the same, isn't it? Pineapple and coconut-cream classic with a Bombay twist: a little coriander, chai syrup, lime juice and dark rum. (N) 8.00

# SOURs & FANCIES



## BOLLYBELLINI ( FLUTE )

Raspberries, lychees, rose and cardamom sparkling with first-class Prosecco. A very pretty missy. 7.90



## EAST INDIA GIMLET ( UP )

The classic Gimlet was devised for sailors to evade scurvy. This one shakes Portobello Road Gin with Rose's lime and a touch of celery bitters. 8.00

## CHANDRA BOSE SOUR ( UP )

Self-governance against the British? Volatile combination of Indian and Japanese whiskies, very dry, with dashes of plum bitters and egg-white foam. Controversial alliances and conspiracies will abound. 8.50



## 1948 SOUR ( UP )

Peach bitters, fresh lemon, nutty fortified Amor wine and dry whisky tannins play with egg-white creamy foam. This is the sour of the heyday. 8.50

## MONSOON MARTINI ( UP )

Dishoom's Monsooned Catuai espresso, vivified with Black Cow Vodka, chilli liqueur, black walnut bitters and crema. (N) 8.50

## PEGS & PAANCH

### VICEROY'S OLD-FASHIONED ( PEG )

The sort of drink in which Lord Mountbatten may have found welcome repose. A bottle-aged muddle of Woodford Reserve bourbon, bayleaf reduction, green tea and so on. Like an old club-room, with tertiary colours and artistic composition. 9.50



### CHAI PAANCH ( PEG )

Lemon shrub with Johnnie Walker Black Label, Ceylon arrack, House Chai, Gosling's dark rum, and two liqueurs: one ginger, one 80% cocoa. Clear, complicated and sweet. 9.50

### SONIA'S NEGRONI ( PEG )

The Italian lady goes native. Equal parts of London Dry Gin, bitter Campari and Dishoom vermouth (macerated with vanilla, cinnamon and ginger). Bottle-aged for smooth tawny intensity. 9.50



### IPA PAANCH ( PEG )

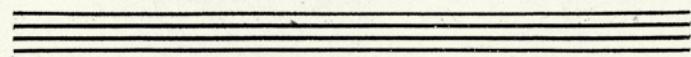
Your expression will be serious. Dishoom hop-infused gin steeped with lime, black tea, jaggery and spices, with a dash of Ardbeg for the taste. 9.50

## 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 usual 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 4 people. 30.00



# BEER & CIDER

## KINGFISHER

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

4.30 / 7.20 4.8% 330ml / 650ml

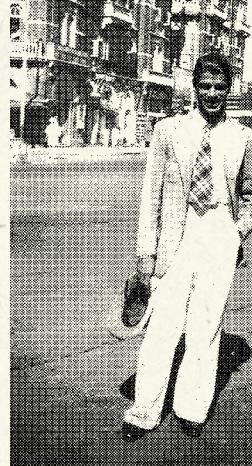


## DAURA DAMM

( GLUTEN-FREE ) ( CAN )

Master Brewer's damn-good, barley-malt beer. Seemingly typical with palate of malt, cedar bark and lime, but suited for coeliacs. No uncertainty.

5.30 5.4% 330ml



MICKEY CORREA  
“The Goan Reedman”

## DISHOOM INDIA PALE ALE

A new and bettered recipe: delectable IPA with citrus notes, specially crafted for Dishoom by Mondo Brewing Company.

5.00 5.0% 330ml



## BEAVERTOWN GAMMA RAY AMERICAN PALE ALE ( CAN )

Punchy, hoppy, juicy, hugely malty tropicality. Note to patrons: Beavertown is located not in Bombay, nor in America, but within Tottenham district.

5.30 5.4% 330ml



## ALL CAPS PILSNER ( CAN )

Hundreds of Typography Officials choose this estimable brew of American Cascade and Czech Saaz hops, with sweet maize balance.

5.30 4.9% 330ml

## WU GANG CHOPS THE TREE WHEAT BEER

Belgian wit. Drinkers are low in alcohol but high in spirits. Fire-quencher with herbal notes and hints of clove, citrus and banana.

5.30 3.8% 330ml

## GUEST BEERS & CIDERS

Kindly consult your server for details of guest beers and ciders. 5.30

## 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.

5.90 4.0% 500ml



## 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. 7.00 / 32.00 150ml / 750ml

### ★ JOSEPH PERRIER NV, CUVÉE ROYALE BRUT CHAMPAGNE

For your palate, an unhesitatingly lovely blend of Chardonnay (35%) and ripe Pinot Noir (35%) and Meunier (30%) grapes, with a regal golden glow. Soft pear spice yields charmingly to citrus finish. A boon to any celebration. 11.00 / 50.00 150ml / 750ml

### ★ 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. 75.00

### ★ 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. 79.00

### ★ GOSSET GRANDE RESERVE NV, CHAMPAGNE

A prestige cuvée from the very oldest wine house in Champagne, whose wines were drunk by French kings from 1584. Find joy in rich expressions of crisp green apple, brioche, toasted nuts and a smoking kindling. Perfect complexity. 95.00

## ROSÉ

175ml glass / 500ml carafe / 750ml bottle

### ★ H-HERO ROSÉ LA CANTINA PIZZOLATO, 2017, VENETO

Preciously pink Venetian beauty. Fruits of Cabernet and Merlot introduce lightness and freshness with blessings of red berries. 7.20 / 19.70 / 28.00

(All wines can be served in 125ml measure)

# WHITE WINE

175ml glass / 500ml carafe / 750ml bottle

## ★ IL FOLLE GRILLO

2017, SICILY

Gregarious, sun-drenched Sicilian.  
The name means 'the mad one'.  
Wild, but with elegant aromas of  
exotic blooms and tropical fruits.  
You may well develop special  
affections. 5.50 / 15.50 / 22.50

## ★ PASOS DE LA CAPULA VERDEJO

2017, CASTILLA

Fine and most well-selected, with  
clear straw colour and expressive  
nose of pale fruits. Young, balanced,  
refreshing. 6.50 / 17.50 / 25.50

## ★ BLANDINE LE BLANC, CHATEAU DU CEDRE

2016, COTES DE GASCOGNE

Liveliness is derived from Ugni Blanc and  
Colombard grapes. Tangy lemon-peel  
presents immediately. Minerals are the  
subsequent secret of aromatic intensity.  
7.20 / 19.70 / 28.00

(All wines can be served in 125ml measure)

## ★ PINOT GRIGIO

2016, DELLA VENEZIA

A refreshingly good Pinot Grigio with  
citrus fruit, pear and floral aromas. The  
balanced acidity marries well with  
spicy food. 8.00 / 21.90 / 30.00

## ★ FRENCH AMBUSH, VIOGNIER

2017, PAYS D'OC

Elegant, fine and pleasantly rounded.  
White flowers and tropical fruits  
dance sweetly with ripe peaches.  
A lover of seafood. 8.20 / 22.00 / 31.00

## ★ WILD SOUTH SAUVIGNON BLANC

2017, 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.  
8.90 / 25.00 / 37.00

## ★ HARTENBERG RIESLING

2016, STELLENBOSCH

Riesling grapes hand-picked at  
daybreak ensure most heavenly  
flavours. Defined lime zest with taut  
apple (green) succulence. Find  
residual sweetness quietly lingering.  
9.50 / 26.90 / 39.00

## RED WINE

175ml glass / 500ml carafe / 750ml bottle

### ★ ROC D'OPALE GRENACHE-MERLOT 2017, PAYS D'OC

Hedgerow fruit, plum and cocoa, with soft tannins. Served cool in summer months. Charming and agreeable with or without food. 6.00 / 16.70 / 23.50

### ★ TERRE DI MONTELUSA PRIMITIVO 2017, PUGLIA

Inky, aromatic, full-bodied Italian, with the most excellent qualities of spice and hinting liquorice. 7.00 / 19.20 / 27.50

### ★ CIELO E TERRA, MERLOT EKUÒ 2016, VENETO

A charitable quaff. Organic Merlot vines yield deep ruby colour, softly herbal nose and dark berry palate.

7.50 / 20.50 / 29.50

LAYLA MORAY  
“The it Girl”



(All wines can be served in 125ml measure)

### ★ MARRAS SHIRAZ CINSAUT 2016, SWARTLAND

From wine-minded enthusiast Martin 'Marras' Lamprecht. Tender scents of rose petals and plums grace into mouth-warmingly spicy character.

8.20 / 22.00 / 31.00

### ★ DOMAINE DE CABRIALS PINOT NOIR 2017, LANGUEDOC-ROUSSILLON

Light-hearted joy that slips down well on its own or with white meats. Admire perfumed cherry fruit, silky tannins and sustained finish. 8.50 / 24.00 / 33.00

### ★ PITCHFORK SHIRAZ 2016, MARGARET RIVER

Elegant complex Australian character with ripe cherry, plum fruits and chocolate influences. Its sophistication is most commendable.

8.70 / 24.50 / 36.00

### ★ LUIGI BOSCA RESERVA MALBEC 2015, MENDOZA

A mouth-watering Argentine beauty of voluptuous, chocolatey, densely fruited character, with an enticing spice finish. 10.00 / 28.50 / 42.00



URSULA VAZ

"The Bombay Roxy diva"



CYRUS IRANI

"Seeking redemption"

## SNACKS

### DAL MOTH

Fried lentils, spices,  
nuts and sev. (N) 2.00

### POTATO CRISPS

Sprinkled with magic  
masala and served  
with lime. 2.00

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.



NARESH FERNANDES  
"Impresario and author of *Taj Mahal Foxtrot*"

"I actually grew up believing Art Deco  
to be the 'Bombay style,' a local invention,  
its name derived, in all probability, from the  
imperative of the verb 'to see'. Art dekho.  
Lo and behold art."

SALMAN RUSHDIE  
The Ground Beneath Her Feet ( 1999 )