

Cocktails

Botanical Garden

British officers stationed in India in the 1800's paired quinine with a mixture of gin, lime and sugar, creating the gin & tonic as we know it today. We blend these key ingredients with aromatic herbs, roots and spices from our own Botanical Garden to create exotic variants of a timeless classic.

Wild Saviour	14
Elephant Gin, cucumber, orange bitter & light tonic	
Madari	14
Monkey 47, pink grapefruit zest, Peychaud's bitter & aromatic tonic	
Oriente	13
Brockman's, cardamom, multiple zest, orange bitter & Indian tonic	

Jamavar Signature Cocktails

Rooby	16
Visciola cherry wine, strawberries, Jamavar bitters & Laurent-Perrier 'La Cuvée'	
Royal Blush	15
Bombay Sapphire, lychee liqueur, rose caviar & orange bitters	
Admirals Cut	15
Spiced rum, dark rum, agave liqueur, pineapple juice & vanilla	
Elder Negroni	16
Barrel aged gin, Campari & Antica Formula	
Devil's Caiproska	15
42 Below vodka, passion fruit & mango chutney, passion fruit juice & mint	
Imperial Old Fashioned	16
Maker's Mark, Amaro Montenegro, salted honey & Mumbai bitters	
Achaari Margarita	15
El Jimador blanco, Cointreau & lime pickled puree	
Somerset Sour	15
Maker's Mark, Frangelico, cloudy apple juice & aromatic bitters	

Non-Alcoholic Cocktails

Lychee Cooler	6.50
Lychee juice, fresh passion fruit, fresh lime & vanilla	
Spring Garden	6.50
Guava juice, fresh raspberries, fresh lemon & white peach	
Beat the heat	6.50
Apple juice, fresh lime, fresh mint & brown gomme	
Lassis	6.50
Mango/ Sweet/ Salted/ Plain	

Beer

Indian Lager	330ml	6.25
White Rhino Pale Ale	330ml	7.25

Champagne

	125ml	Bottle
NV Laurent-Perrier 'La Cuvée' Brut <i>Tours-Sur-Marne</i>	18	105
NV Laurent-Perrier 'Cuvée Rosé' Brut <i>Tours-Sur-Marne</i>	23	136
NV Laurent-Perrier 'Cuvée Ultra Brut' Tours-Sur-Marne		130
2008 Laurent-Perrier Brut Millésimé Tours-Sur-Marne		155
NV 'Grand Siècle' Laurent Perrier Tours-Sur-Marne		300
2004 Laurent-Perrier 'Cuveé Alexandra Rosé' Tours-Sur-Marne		480

Please ask your server for our extensive Champagne and Wine List.

Prices include VAT. A discretionary service charge of 12.5% applies.
Please speak to your server for allergens information.