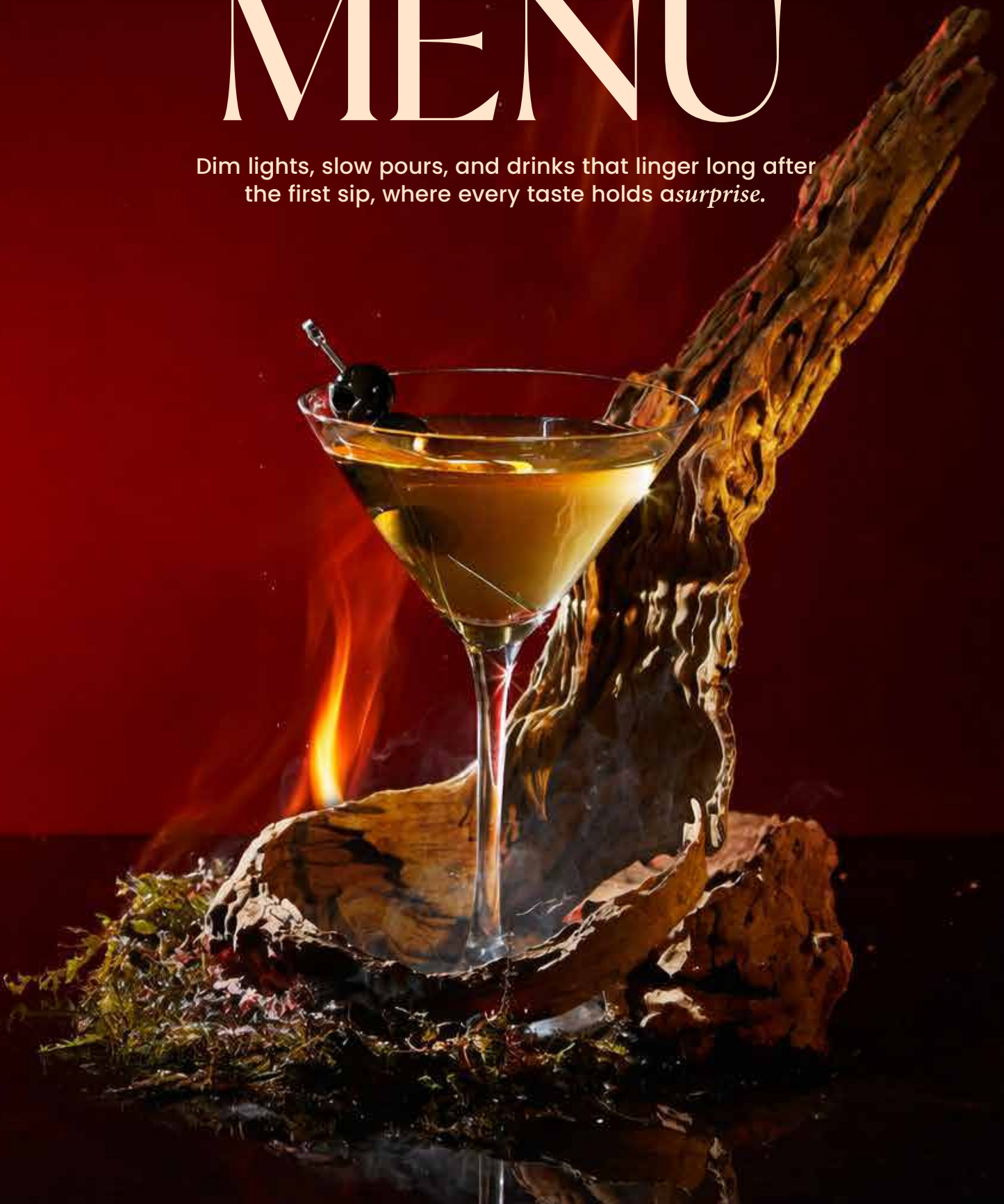


**DESIGN** DESI  
BAR&GRILL

# MENU

Dim lights, slow pours, and drinks that linger long after  
the first sip, where every taste holds a surprise.



# BEER BOTTLES

(330ml)

CANADIAN MOLSON \$9.75  
BUDWEISER \$9.75  
HEINEKEN \$10.25

STELLA \$10.25  
CORONA \$10.25  
KINGFISHER \$10.50

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# RUMS

(30ml)

BACARDI WHITE 9.99  
BACARDI GOLD 9.99  
CAPTAIN MORGAN 9.50  
THE KRAKEN 10.50

APPLETON ESTATE 10.50  
EL DORADO 12 11.99  
EL DORADO 15 12.99  
OLD MONK 14.50

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# COGNACS

(30ml)

HENNESSY VS \$12.99  
COURVOISIER VS \$10.99  
ST-REMY XO \$9.99  
REMY MARTIN \$16.99

HENNESSY VSOP \$17.50  
COURVOISIER VSOP \$14.99  
HENNESSY XO \$43.99



# WHISKEY (30ml)

GLENFIDDICH 12 YRS	12.99	BALVENIE 12 YRS	19.49	BLACK LABEL	11.99
GLENFIDDICH 14 YRS	15.99	MONKEY SHOULDER	14.99	MACALLAN 12 YRS	19.99
GLENFIDDICH 15 YRS	16.99	DOUBLE BLACK	12.99	GLENFIDDICH 12 YRS	12.99
GLENFIDDICH 18 YRS	26.99	GOLD LABEL	14.99	CROWN ROYAL	10.99
GLENLIVET 12 YRS	11.99	BLUE LABEL	42.99	CROWN ROYAL RYE	11.99
GLENLIVET 15 YRS	16.99	JP WISER	9.99	CROWN ROYAL XO	12.99
GLENLIVET 18 YRS	26.99	JAMESON (Irish)	10.99	GIBSON	12.99
GLENMORANGIE ORIGINAL	11.99	PROPER 12 (Irish)	11.99	(Canadian Whiskey)	
GLENMORANGIE 12 YRS	16.99	RED BREAST 12 YRS (Irish)	13.99	CANADIAN CLUB	10.50
MACALLAN 15 YRS	44.99	SUNTORY TOKI (Japanese)	15.99	AMRUT	14.99
DALWHINNIE 15 YRS	17.49	HIBIKI (Japanese)	17.99	ROYAL CHALLENGE	10.50
		DALMORE	20.99	CHIVAS REGAL	11.99
		BAR BURNER	10.99	BLACK DOG	12.99
		FIREBALL	10.99	ANTIQUITY BLUE	11.99
		(Cinnamon Whiskey)		BALLANTINE	12.99



# VODKAS

(30ml)

ABSOLUT	9.99	GREYGOOSE	11.50
ABSOLUTE LIME	9.99	CIROC	11.50
ABSOLUTE RASPERRI	9.99	CIROC LIME	11.50
SMIRNOFF	9.99	CIROC PASSIONFRUIT	11.50
SKY	9.99	CRYSTAL HEAD ONYX	11.50
		BELVEDERE	12.99

# TEQUILAS (30ml)

DONJULIO 1942	41.50	DONJULIO BLANCO	14.99	JOSE CUERVO GOLD	9.99
CLASE AZUL	40.99	DON JULIO REPOSADO	14.99	SAUZA CUERVO SILVER	9.99
CASAMIGOS REPOSADO	14.99	1800 RESOSADO	14.99	SILVER PATRON	14.99
CASAMIGOS BLANCO	15.99	1800 BLANCO	14.99	TEREMANA REPOSADO	15.99
CASAMIGOS ANEJO	15.99	1800 ANEJO	15.99	ILLEGAL MEZCAL (SMOKY)	15.99



# GIN

(30ml)

BOMBAY SAPPHIRE 9.99  
HENDRICKS 9.99  
EMPRESS 1908 (Indigo) 10.99  
TANQUERAY 9.50

EMPRESS 1908 10.99  
(Elderflower Rose)  
JAISALMER 12.99  
(Indian Craft Gin)

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## RED WINE

### MERLOT

9OZ \$16.00  
12OZ \$20.00  
BOTTLE \$37.00

### CABERNET SAUVIGNON

9OZ \$19.00  
12OZ \$24.00  
BOTTLE \$45.00

### APOTHIC RED

9OZ \$22.00  
12OZ \$30.00  
BOTTLE \$55.00

### MASI

9OZ \$22.00  
12OZ \$30.00  
BOTTLE \$55.00

### SHIRAZ

9OZ \$25.00  
12OZ \$33.00  
BOTTLE \$60.00

## WHITE WINE

### CHARDONNAY

9OZ \$16.00  
12OZ \$20.00  
BOTTLE \$37.00

### SAUVIGNON BLANC

9OZ \$16.00  
12OZ \$20.00  
BOTTLE \$37.00

### PINOT GRIGIO

9OZ \$17.00  
12OZ \$21.00  
BOTTLE \$39.00

### ROSE JACKSON TRIGGS

9OZ \$17.00  
12OZ \$21.00  
BOTTLE \$39.00

### MOSCATO

9OZ \$17.00  
12OZ \$21.00  
BOTTLE \$39.00

# COCKTAILS

**ORANGE OLD FASHIONED** 18.99  
*(tequila based)*

**OLD FASHIONED** 18.99

**WHISKEY SOUR** 18.99

**GINFINITY** 18.99

**COSMOPOLITAN** 18.99

**MARGARITA** 18.99

**SHIKANJI VODKA** 18.99

**MOJITO** 18.99



# BOTTLE SERVICE

## WHISKEY

MACCALAN 12	350
GLENFIDDICH 12	300
BLACK LABEL	275
CROWN ROYAL	275

## GIN

BOMBAY SAPPHIRE	225
HENDRICKS	275
EMPRESS	275

## VODKA

CIROC	300
GREY GOOSE	300

## TEQUILA

REPOSADO CASAMIGOS	375
1942 DON JULIO	1050
AZUL	1050
JAGERMEISTER	325



# BAR SNACKS

**PATAKHA PEANUTS (V) \$9.99**

Spiced roasted peanuts with a fiery chilli kick.

**MASALA PAPAD (V) \$12.99**

Crispy papad topped with fresh, tangy masala mix.

**CLASSIC SPRING ROLLS (NF, CG) \$17.99**

Crispy rolls stuffed with seasoned veggies and noodles.

**KURKURE SPRING ROLLS (NF, CG) \$19.99**

Extra-crispy veggie rolls served with sweet chilli dip.

**HONEY CHILLI POTATOES (V) \$14.99**

Crispy fries in a sticky sweet-spicy honey chilli glaze.

**BHATTI WINGS (NF) \$17.99**

Spiced chicken wings, slow-roasted for a smoky char.

**BUTTER CHICKEN NACHOS \$22.99**

Loaded nachos with creamy butter chicken and melted cheese.

**SHAHI PANEER NACHOS \$21.99**

Nachos layered with rich paneer gravy and gooey cheese.

**TRUFFLE GARLIC FRIES \$12.99**

Crispy fries tossed in garlic butter and truffle oil.

**STEAMED VEG MOMOS \$16.49**

Delicate dumplings filled with fresh vegetables and subtle aromatics.

**TANDOORI VEG MOMOS \$17.49**

Tandoori-marinated veggie momos with onion & bell peppers, grilled to perfection.

**STEAMED PANEER MOMOS \$17.49**

Juicy cottage cheese and red onion dumplings with light sesame notes.

**TANDOORI PANEER MOMOS \$18.49**

Cottage cheese and onion momos, tandoori-grilled with smoky sesame notes.

**STEAMED CHICKEN MOMOS \$17.49**

Succulent chicken filling with gentle spice and smoky finish.

**TANDOORI CHICKEN MOMOS \$19.49**

Juicy chicken momos marinated in tandoori masala, chargrilled for a smoky flavor.



NF: NUT FREE | CG: CONTAINS GLUTEN | DF: DAIRY FREE | GF: GLUTEN FREE

# VEG STARTERS

**DAHI KEBAB WITH PINEAPPLE SALSA (NF)** **\$16.99**

*Silky yogurt and paneer kebabs pan-seared to golden perfection and paired with bright tropical pineapple salsa.*

**CHILLI GOBHI (V, NF, CG)** **\$17.49**

*Crispy cauliflower florets tossed in spicy Indo-Chinese chilli garlic sauce with peppers and scallions.*

**CHUR CHUR MALAI CHAAP** **\$17.99**

*Creamy soya chaap marinated in malai spices, grilled and crushed for a rich and indulgent North Indian delicacy.*

**CREAMY JALAPEÑO PANEER TIKKA** **\$19.99**

*Soft paneer cubes marinated in creamy jalapeño sauce and grilled in the tandoor until smoky and succulent.*

**TANDOORI PORTOBELLO MUSHROOMS** **\$18.99**

*Juicy portobello mushrooms marinated with herbs and spices and grilled in a charcoal oven for deep earthy flavour.*

**WEST SIDE STORY SHARABI PINEAPPLE** **\$18.99**

*Caramelized pineapple glazed with spiced syrup and lightly flambéed for a bold sweet-spicy flavour.*

**PANEER GHEE ROAST WITH MALABAR PARATHA** **\$19.99**

*Spicy coastal-style paneer ghee roast served with flaky Malabar paratha for a rich South Indian indulgence.*

**TOOFANI CHAAP (NF)** **\$19.99**

*Fiery tandoori soya chaap coated in a bold chilli marinade that packs a spicy punch.*

**PESTO THECHA PANEER TIKKA** **\$19.99**

*Paneer marinated in a vibrant fusion of basil pesto and Maharashtrian thecha for a bold herbaceous kick.*

**SHAADI WALI CHOWMEIN (NF)** **\$18.99**

*The nostalgic Indo-Chinese wedding classic – wok-tossed noodles loaded with vegetables and smoky sauces.*



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# NON-VEG STARTERS

<b>CHILLI CHICKEN (NF)</b> <i>Crispy chicken tossed with garlic, peppers, and chilli sauce.</i>	<b>\$16.99</b>	<b>TANDOORI CHICKEN (NF)</b> <i>Classic yogurt-marinated chicken, tandoor-roasted till smoky and charred.</i>	<b>\$22.99</b>
<b>CREAMY CHILLI CHICKEN (NF)</b> <i>Tender chicken in a rich, creamy chilli-garlic sauce.</i>	<b>\$19.99</b>	<b>FISH TIKKA LEMON BUTTER</b> <i>Spiced grilled fish finished with warm lemon butter.</i>	<b>\$23.99</b>
<b>MALAI BASIL TENDERS</b> <i>Creamy basil-marinated chicken, grilled till soft and smoky.</i>	<b>\$17.99</b>	<b>MACHI AMRITSARI (NF)</b> <i>Crispy spiced fish fillets with masala fries and mint tartar.</i>	<b>\$24.99</b>
<b>MALMALI ROOMALI SEEKH (NF)</b> <i>Soft, delicate chicken seekh kebabs with mild spices.</i>	<b>\$21.99</b>	<b>TANDOORI AMRITSARI JHINGA</b> <i>Spiced yogurt-marinated prawns, roasted with smoky tandoor flavour.</i>	<b>\$26.99</b>
<b>DHUAN-E-RASEELI SEEKH (NF)</b> <i>Smoky, charcoal-infused seekh kebabs with deep flavour.</i>	<b>\$23.99</b>	<b>TANDOORI POMFRET</b> <i>Whole pomfret, marinated and grilled till tender and smoky.</i>	<b>\$31.99</b>
<b>MURGH ANGAAR (NF)</b> <i>Spicy tandoori chicken, charred over intense heat.</i>	<b>\$21.99</b>	<b>LUCKNAWI GALOUTI, TACO PARATHA</b> <i>Silky galouti kebab on crispy paratha with ginger-honey cream cheese.</i>	<b>\$29.99</b>
<b>STUFFED AFGHANI TANGDI</b> <i>Creamy stuffed chicken drumsticks with rich Afghani spices.</i>	<b>\$24.99</b>	<b>MUTTON BURRAH</b> <b>4PCs/8PCs (DF)</b> <i>Juicy grilled lamb chops with a fresh fruit salsa.</i>	<b>\$39.99</b> <b>\$79.99</b>

