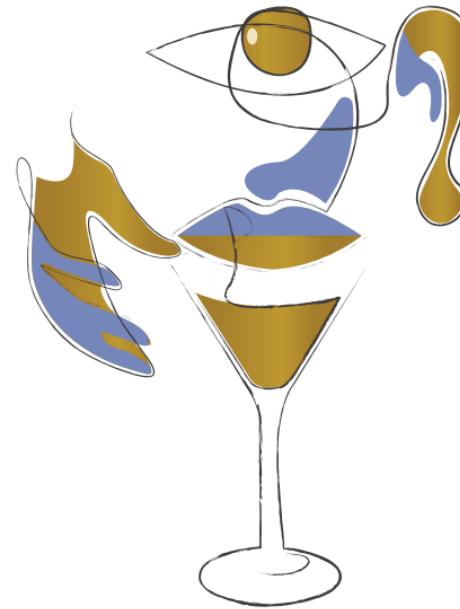


# PANCH INDRI





## Welcome to the "Panch Indri" Cocktail Experience by Supradeep Dey

Step into a world where the art of mixology meets the magic of the five senses. Inspired by the ancient concept of "Panch Indri," our signature cocktail menu is a celebration of sensory indulgence, weaving together the vibrant flavours of India and the refined elegance of Japan.

Each cocktail is a masterpiece, meticulously crafted to awaken your senses—taste, smell, sight, touch, and even sound. Supradeep Dey has expertly blended Indian spices and Japanese ingredients, creating a symphony of flavours that dance on your palate and linger in your memory.

This is more than just a drink; it's a sensory journey, an invitation to savour the moment and embrace the beauty of each sensation. Let the "Panch Indri" experience captivate your senses and elevate your evening.

## **Hearing (Shrotra Indriya)**

Cocktails are inspired by the sense of 'hearing', known as "Shrotra Indriya" in Ayurveda. Just as the harmonious notes of a symphony can evoke deep emotions and transport us to another world, these drinks are crafted to resonate with your senses, creating an auditory experience.



### **Satori Hi-ball**

Bushmills Irish Whiskey,  
Panch Phoron Cordial, Green  
Apple Kombucha Bubble.

**995**



### **Zen Elixir**

1800 Blanco Tequila, Wasabi,  
Cucumber, Citric.

**1595**

## **Sight (Chakshu Indriya)**

Embark on a visual journey with our "Chakshu Indriya" cocktail, where every element is designed to delight the eye and enhance the drinking experience.



### **Kirei Martini**

Vodka, Savoury Brine, Bianco

Vermouth, Nagpur Orange

Bitter & Air.

**995**



### **Galaxy**

Bushmills Irish Whiskey,  
Ume Plum, Wild Honey, Mint,  
Pinot Noir Foam.

**1295**

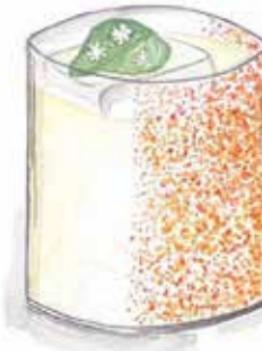
## **Taste (Rasa Indriya)**

Cocktail is a celebration of the sense of 'Taste', known as "Rasa Indriya" in Ayurveda. Carefully crafted with a harmonious blend of flavours, it captures the essence of taste through its exquisite balance of sweet, sour, bitter, and umami notes. Each sip offers a journey through a spectrum of tastes, leaving a lingering impression that tantalises the palate and evokes the joy of pure, sensory delight.



### **Masquerade**

Creyente Mezcal, Mirin Sous Vide Garam Masala, Lime Acid.  
**1695**



### **IN-JA Picante**

Gondhoraj Infuse 1800 Blanco  
Tequila, Shisito Pepper &  
Cilantro.

**1695**

## Smell (Ghrana Indriya)

This cocktail is a tribute to the sense of 'Smell', or "Ghrana Indriya" in Ayurveda. Infused with aromatic botanicals and fragrant essences, it captivates the nose with its enticing bouquet. Each inhalation is a sensory voyage, revealing layers of complex and enchanting scents that prepare the palate for the delightful flavours to come, creating an immersive olfactory experience.



### Inja's Essence

Hayman's Old Tom Gin,  
Kashmiri Kahwa Tea,  
Edible Camphor, Yuzu, Dairy  
Clarified.

1295



### Bouquet

Vodka, Matcha,  
Sweet Rose Water,  
Misti Doi Clarified.

995

### **Touch (Sparshana Indriya)**

Cocktail celebrates the sense of 'Touch', or "Sparshana Indriya", in Ayurveda. This cocktail is a celebration of the tactile sense, served in a handcrafted clay pot that embodies the essence of local artistry. The earthy texture of the glassware invites you to connect with the craftsmanship and tradition, making each sip a journey through the rich heritage and warmth of the culture it represents.

### **Ochita**

Jose Cuervo Blanco Tequila, Fiero Vermouth,  
Mastiha Liqueur, Red Bitter Aperitif, Watermelon &  
Basil, Saline.

**1295**



## Legacy Cocktails

<b>Mr. Torii</b>	<b>1450</b>
Toki Suntory Whisky, Angostura Bitter, Black Pepper, Vanilla, Syrup, Myoga Brine.	
<b>Sake Sangria</b>	<b>1450</b>
Sake 45, Chenin Blanc, Plum, Grapefruit, Apple Juice, Kaffir Leaf.	
<b>Lychee Mangosteen Martini</b>	<b>1250</b>
Vodka, Lychee, Mangosteen, Shishito Pepper.	

## Classic Cocktails

<b>Penicillin</b>	<b>1650</b>
Blended Scotch Whisky, Islay Scotch, Honey, Ginger.	
<b>Rattle Snake</b>	<b>1450</b>
Whiskey, Absinthe, Sugar, Lemon, Egg White.	
<b>Sidecar</b>	<b>1450</b>
Cognac, Triple Sec, Lime Juice.	
<b>Pisco Sour</b>	<b>1450</b>
Tabernero La Botija Pisco, Lime Juice, Sugar, Egg White and Aromatic Bitter	
<b>Negroni</b>	<b>950</b>
Greater Than Gin, Sweet Vermouth, Campari.	
<b>Salty Dog</b>	<b>950</b>
Greater Than Gin, Grapefruit Juice, Salt.	
<b>Margarita</b>	<b>950</b>
Jose Cuervo Blanco Tequila, Triple Sec, Lime Juice.	
<b>Bolo Cocktail</b>	<b>950</b>
White Rum, Lime, Orange Juice, Aromatic Bitter.	

