

**Our conscious
cocktails & Low
ABV drinks** are
crafted in small
batches, using
modern tools &
techniques.



COCKTAILS

RED

Sherry, Dry Vermouth, Sweet Vermouth, Jasmine

Taste: Sweet & Floral

Method: Stirred

Low ABV

STYLE-ISH

Salted Aloe Vera Tequila, Orange Rosemary Liqueur, Fresh Lime, Martini Prosecco

Taste: Fruity & Floral

Method: Shaken

SWEET SUPERSTAR

Grey Goose Vodka, Basil Vermouth, Homemade Lemon Oleo Soda

Taste: Frozen & Fruity

Method: Built

SOPHOMORE

Vanilla Infused Grey Goose Vodka, Campari, Amaretto, Fresh Orange Juice

Taste: Fizzy & Sour

Method: Built & Carbonated

TIMELESS

Dark Rum, Spice Shrub, Galangal Morada, Fresh Lime

Taste: Spicy & Bubbly

Method: Built

HEMINGWAY

Dewars 12, Honey Vinegar, Mango Ginger, Fresh Lime, Smoky Whisky, Cucumber Juice

Taste: Smoky & Sour

Method: Shaken

HAPPY & FREE

Bombay Sapphire Premier Cru, Pomegranate Skin Wine Cordial, Herby Aperitivo

Taste: Buttery & Fruity

Method: Clarified & Rolled

FALLING THROUGH CRACKS

Cherry Infused Teeling Whiskey, Martell VS Cognac, Cacao Infused Sweet Vermouth

Mustard Honey

Taste: Boozy & Sweet

Method: Stirred

GOLDEN **D**

Lakadong Turmeric Infused Patron Reposado, Rich Picante, Clarified Raw Mango Lassi

Taste: Earthy & Spicy

Method: Stirred

MIDAS TOUCH **N**

Macadamia Infused Woodford Reserve, Herbal Mix

Taste: Earthy & Boozy

Method: Stirred

PERFECTLY FINE

Limoncello Sorbet, Basil Tincture, Dry Sparkling Wine

Taste: Citrus, Herby & Spicy

Method: Built

DAY DREAM **G D**

Fig's Blondie Cake, Dessert Wine

Taste: Buttery & Sweet

Method: Built

NON-ALCOHOLIC DRINKS

TEPACHE

HIBISCUS SODA

KOMBUCHA

BAR NIBBLES

URLAI ROAST POTATOES

RAM LADDOO

SMOKED MASALA PAPAD

HOT FOCCACIA

MALABAR SCALLOP

Anjeer is our expression of the Indian dining experience. Building on what we've learned at Fig, we've crafted the Anjeer menu with the same ingredient-driven focus—Indian at heart, with refreshingly light, bright & clean flavours.

Our goal was simple, not burdened by convention or hefty agendas—a menu that draws inspiration from tradition yet reflects a progressive exploration of the art of cooking.

We believe great food begins with great people. With this belief, we've partnered with people who share our passion for honest, thoughtful cooking, to build this labour of love.

SISTER CAFE



TEQUILA



patrontequila.com

COFFEE



marcscoffees.com

SPACE DESIGN

studio**lotus**

studiolotus.in



studiogreymatter.com

BRAND IDENTITY

CODESIGN

codesign.in