

A meticulously
curated selection
of **Wines & Spirits**
to complement &
elevate your dining
experience.



WHISKY

MACALLAN 12 SINGLE MALT | 43%
DEWARS 25 BLENDED SCOTCH WHISKY | 40%
MAKERS MARK BOURBON WHISKY | 45%
YAMAKAZI JAPANESE SINGLE MALT WHISKY | 43%
TEELING IRISH SINGLE MALT WHISKY | 46%
GLENFIDDICH 18 SINGLE MALT SCOTCH WHISKY | 40%

VODKA

BELUGA
GREY GOOSE

GIN

ROKU
HENDRICKS

LIQUEUR

JAGERMEISTER
APEROL
CAMPARI
FERNET AMARO

SAKE

HAKUSHIKA YAMADA
RIKISHI HONJOJO

HAKUSHIKA JAPANESE
ORCHARD YUZU

TEQUILA

PATRON REPOSADO
DON JULIO 1942
PATRON EL ALTO

BEER

AMSTEL
KINGFISHER ULTRA

RUM

DIPLOMATICO PLANAS

COGNAC

HENNESSY XO
HENNESSY VSOP

SPARKLING WINE

SARTORI DI VERONA PROSECCO SPUMANTE BRUT TI AMO VENETO, ITALY | 12%
Crisp, fresh, green apple, citrus, white flowers, light, dry finish

CHANDON BRUT MAHARASHTRA, INDIA | 12%
Fresh citrus, green apple, subtle toasty notes, crisp and balanced finish

ROSÉ WINE

CAMAS SYRAH ROSÉ WASHINGTON STATE, USA | 12.5%
Ripe red berries, citrus, touch of minerality

CHÂTEAU LAMOUREUX BORDEAUX ROSÉ BORDEAUX, FRANCE | 12.5%
Fresh and fruit, strawberry, raspberry, subtle floral notes

CHAMPAGNE

ACE OF SPADES CHAMPAGNE, FRANCE | 12.5%

Brioche, creamy vanilla, racy, peppy red fruit, fresh floral notes

DOM PERIGNON CHAMPAGNE, FRANCE | 12.5%

Vibrant acidity, ripe fruit, honey, creamy mouthfeel

DOM PERIGNON ROSÉ CHAMPAGNE, FRANCE | 12.5%

Vibrant acidity, ripe berry flavors, creamy texture, spice, minerality

MOET & CHANDON BRUT CHAMPAGNE, FRANCE | 12.5%

Crisp, clean, citrus, apple, pear, almond creaminess

WHITE WINE

DR. LOOSEN REISLING MOSEL VALLEY, GERMANY | 8-12%

Bright acidity, peach, apricot, minerality

MONTES RESERVA CHARDONNAY CASABLANCA VALLEY, CHILE | 14%

Lush, well-balanced, ripe fruit, citrus zest, subtle buttery texture

CLOUDY BAY SAUVIGNON BLANC MARLBOROUGH, NZ | 14%

Crisp, refreshing, vibrant acidity, zesty citrus, green apple, tropical fruits

MONTES RESERVA SAUVIGNON BLANC PIEDMONT, ITALY | 14.5%

Crisp, dry, green fruit, minerality, refreshing acidity

MARCHESI DI BAROLO GAVI DOCG BURGUNDY, FRANCE | 12-13%

Citrus, green apples, white flowers

MAISON LOUIS JADOT BOURGOGNE CHARDONNAY CHAMPAGNE, FRANCE | 12.5%

Vibrant acidity, ripe fruit, honey with a creamy mouthfeel

RED WINE

MARCHESI DI BAROLO BARBERA D'ALBA PIEDMONT, ITALY | 14%

Smooth, well-balanced, flavors of ripe red berries, mild tannins

MONTES RESERVA MERLOT COLCHAGUA VALLEY | 13.5%

Powerful, spicy-aromatic, ripe cherries, blackberries, woody

CLOUDY BAY PINOT NOIR MARLBOROUGH, NZ | 13.5%

Silky, smooth, ripe red berries, earthy notes, hint of spice

CHATEAU LAFFITTE CARCASSET, SAINT ESTEPHE SAINT-ESTÈPHE, FRANCE | 13.5%

Full-bodied, blackcurrant, cedar, leather, touch of vanilla and oak

MARCHESI DI BAROLO BAROLO DOCG PIEDMONT, ITALY | 14.5%

Full-bodied, high acidity, firm tannins, ripe red fruit, leather, spices, oak

COSECHA MERLOT TARAPACA CENTRAL VALLEY, CHILE | 14.5%

Cherry, raspberry, subtle spices, soft tannins, with hints of cocoa and oak

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