

eau de
MONSOON

The logo for 'eau de MONSOON' features the words 'eau de' in a lowercase, brown, sans-serif font above the word 'MONSOON' in a larger, bold, brown, sans-serif font. The two 'O's in 'MONSOON' are replaced by stylized, olive-green teardrop shapes with a white outline and a small brown teardrop inside, pointing downwards.

Experience / Authentic Indian / Cuisine
from our Classic and Avant Garde Menu
taking your Dining experience to a new level.
ENJOY YOUR VISIT TO eau de MONSOON!

Begin with

MONSOON CUCUMBER MARTINI

LYCHEE CAIPIROSHKA

LASSI MARGARITA

BEVERAGES

APERITIFS 60 ml.	
Absinthe Xenta	900
Campari	425
Martini (Rosso, Dry, Bianco), Dubonnet, Pernod, Ricard, Pimm's No.1	325
DELUXE SCOTCH	
Johnnie Walker Blue Label King George V	4500
Johnnie Walker Blue Label	1500
Royal Salute	1400
Chivas Regal 25yrs	1400
Johnnie Walker Gold Label Reserve	700
PREMIUM SCOTCH	
Chivas Regal 18yrs	650
Black Dog 18yrs	650
Johnnie Walker Black Label, Chivas Regal 12yrs, Black Dog	500
Teacher's 50	425
REGULAR SCOTCH	
Johnnie Walker Red Label, J&B Rare, John Haig, Ballantine's	400
Teacher's , 100 Pipers	375
SINGLE MALTS, BOURBON, CANADIAN, IRISH & JAPANESE	
Ladyburn 1973	5000
Balvenie Vintage Cask 1974	4000
Balvenie 30yrs	4000
Girvan 1964	3500
Balvenie,Portwood,21yrs	1600
Bruichladdich 18yrs	1250
Bunnahabhain 18yrs	1250
Lagavulin 16yrs	925
Balvenie, Single Barrel,15yrs	875
Glenfiddich 15yrs, Glenlivet 15yrs, Oban 14yrs	625
Coal Ila 12yrs, Cardhu 12yrs, Highland Park 12yrs, Glenlivet 12 Yrs, Balvenie12yrs, Bunnahabhain 12yrs,	
Glenfiddich 12yrs, Glenfarclas 12yrs, Laphroaig 10yrs, Talisker 10yrs, Glenmorangie 10yrs	525
Jim Beam Black	475
Jim Beam White, Jack Daniel's	425
Canadian Club, Seagram's V.O.	350
John Jameson	425
The Yamazaki 12 yrs	725

GIN	
Hendricks	525
Beefeater, Tanqueray, Bombay Sapphire, Gordon's	350
VODKA	
Kauffman	1250
Grey Goose, Ciroc, Belvedere	475
Smirnoff Black, Absolut, Skyy	375
RUM	
Angostura 1919, 8yo	400
Bacardi Black	375
Bacardi Carta Blanca	350
TEQUILA	
Corralejo Anejo	675
Corralejo Triple Distilled	650
Corralejo Reposado	600
Corralejo Blanco	525
Camino (Silver, Gold), Sauza (Silver, Gold), Viva mojo (silver)	400
COGNAC & ARMAGNAC	
Remy Martin Louis XIII	12500
Martell X.O., Hennessy X.O.	1100
Remy Martin Vsop, Martell Vsop, Hennessy Vsop, Camus Vsop	600
Martell Vs , Hennessy Vs , Camus Vs	500
Marcel Trepout, 30yrs	1100
Marcel Trepout, 1975	900
Marcel Trepout, 12yrs	500
BEER 300 ml	
Hoegaarden, Corona, Asahi Dry, Schneider Weisse, Estrella Damm	475
Heineken, Kingfisher Ultra, Kingfisher	350
QUENCHERS	
Selection Of Illy Coffees	425
Selection Of Teas	375
Fresh Juice/Canned Juice	300
Imported Bottled Water (Sparkling & Still)	300
Indian Bottled Water	225
Aerated Drinks	225

ALL PRICES IN INDIAN RUPEES
ALL PRICES SUBJECT TO GOVERNMENT TAXES

OUR STANDARD MEASURE FOR LIQUOR IS 30ML

SALE OR SERVICE OF LIQUOR TO ANY PERSON UNDER THE AGE OF '25' IS PROHIBITED.

MENU

STARTERS



Garam masala infused chicken shorba, chicken tikka kurkuri
625

King prawns infused with blend of kaffir lime, basil, saffron and honey yogurt
1475

Kasundi marinated sole, raw papaya relish, masala thepla
1275

Chicken tikka duo garlic, sundried tomatoes, pink peppercorn raita jelly, olive khasta
1125

Tandoori lamb burrah, pineapple carpaccio, naan crostini
1195

Lamb galawat, corn poriyal, sweet chilli sauce
1125

Pan seared citrus scallops, crab cake, achari cauliflower mash, byadagi oil
1295



Tempered pumpkin & lentil cappuccino, jeera biscotti
595

Tandoori broccoli, char-grilled asparagus, bell pepper, mint chutney
895

Deconstructed samosa, green peas, tamarind glaze
895

Textures of soya, bell pepper kebab, orange fennel marmalade
895

Hazelnut nougat stuffed paneer morsels, Jalapeno murabba, cumin puff
895

Dosa mille-feuille, coconut jelly, curry leaves dust, tomato chutney
895

Goat cheese stuffed king mushrooms infused with laungi chilli, banana wafers
895

■ DENOTES EGG

■ DENOTES NON-VEGETARIAN

■ DENOTES VEGETARIAN

ALLOW US TO FULFILL YOUR NEEDS. LET ONE OF OUR WAITING
STAFF KNOW IF YOU HAVE ANY SPECIAL DIETARY REQUIREMENTS,
FOOD ALLERGIES OR FOOD INTOLERANCES.

MONSOON CLASSICS



King prawns, stir fried with byadagi, black pepper, bird's eye chilli, hint of saffron
1895

Seared calcutta betki, malabar coastal curry, raw mango, coconut cream
1450

Succulent chicken morsels, pickled onions & tomato gravy
1295

Morsels of chicken tikka in makhani sauce, pistachio salt
1295

Lamb shanks in aromatic gravy and cardamom dust
1325

Lamb korma with crushed black pepper, roasted almond and golden onions
1325

Hot tender lamb curry cooked with jaisalmer chilli
1325

Slow cooked chicken / lamb biryani layered with aromatic basmati rice baked with flaky crust
1595



Mélange of morels and peas in exotic royal gravy
1350

Premium vegetables stir-fried with whole spices, cherry tomatoes and golden onions
1125

Cauliflower with fenugreek and aromatic spices
1125

Bharwan paneer delicacy, fenugreek infused tomato sauce, cilantro pesto
1125

Cashewnut crusted soya kofta stuffed with matured black grapes in delicious gravy, mawa crumble
1125

Vegetable biryani layered with aromatic basmati rice baked with flaky crust
1495

AVANT GARDE



LOBSTER

Coriander chilli char-grilled lobster, brown rice lemon bhaat, lobster emulsion,
tadke wale beans, saffron froth
2595

SEA BASS

Madras curry, artichoke, asparagus, steamed snow peas
1825

DUCK BREAST

Masala smoked duck breast, ginger broccoli mash, sweet chilli coconut reduction,
tossed cherry tomatoes & duck leg kurkuri
1825

NEW ZEALAND LAMB RACK

Chilli gremolata crusted lamb chops, tempered baby potatoes, dozen spiced curry,
guacamole raita.
2495

NORWEGIAN SALMON

Ajwain rub, panch phoran corn hash, kaffir lime coconut sauce, crispy rice tulip
1995

CHICKEN

Goat cheese & cilantro stuffed, garam masala potato gallette bell pepper makhani
1695



MORELS

Ricotta spinach stuffed quinoa pilaf, chettinad gravy, onion seed
parmesan lavash
1525

CRESPOLINI

Pudina besan roulade stuffed with kadhai paneer khurchan, burnt garlic pokchoy,
do pyaza sauce, tandoori crostini
1525

STRUDEL

Puff pastry enclosed corn & mushroom bhaji, tomato couscous, saffron korma jus
1525

UTHAPPAM STACK

Layered with tempered kaffir lime scented kerala stew, Roasted tomato & sesame chutney,
cilantro pesto
1525



SIDES

495

Fresh spinach tempered with garlic with choice of corn / mushroom

Baby potatoes tempered with royal cumin, chilli, asafoetida & curry leaves

Slow cooked creamy black lentil

Trio yellow lentils with garlic & spinach shreds

Raita- avocado, pomegranate, basil and cucumber, fried garlic

Basmati pilaf rice

Steamed aged basmati

Wok tossed olives & baby onions with crushed red chilli, coriander,
cumin & fennel seeds

MINI BREADS

195



Naan : Plain / Butter / Garlic / Olive



Roti : Multigrain / Whole wheat



Parantha : Whole-wheat / Plain / Mint / Jalapeno / Chilli / Flaky



Stuffed Kulcha : Onion cilantro / Potato cumin / Tomato bocconcini

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DESSERTS

675



Chocolate pave, Kulfi, berry compote



Pineapple jalebi, coconut jaggery ice-cream, anguri rabri



Thandai panna cotta, warm doda, watermelon & ginger granita



Rose degustation, jamun-e-gul, gulabi kheer, rose & saffron brulee



Heritage carrot fig halwa, masala chai ice cream, pista lavash

Taxes as applicable

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