

Revelry's bar menu was crafted with a deep appreciation for India's diverse climatic conditions, which give rise to four distinct seasons: summer, autumn, monsoon, and winter. Each of these seasons brings forth a wealth of fruits and vegetables, contributing to India's abundant agricultural heritage and culinary traditions.

Drawing inspiration from these vibrant seasons, we have meticulously curated our bar menu to embark on a flavorful Indian journey for your palate. Our cocktails bear names in Hindi, the official language of India, adding an authentic touch to your drinking experience.

Revelry's menu is a creation brought to life by our Head Mixologist, Vince Varghese, in collaboration with Chef Rahul Rana. The dedicated duo of Vince and Chef Rahul has rekindled the cherished memories and nostalgic moments from their upbringing in diverse regions of India, paving the path for the inception of Revelry Chapter 1.



# Kahwa (Indian Spiced Tea)

Kahwa is a traditional Kashmiri tea infused with spices. It has a very delicate taste, and it soothes the body. As soon as it rains, every Indian craves a cup of hot tea and onion fritters. Enjoying piping hot pakodas, lovingly made by mom, while gazing out the window at the rain, accompanied by favorite music or a good book, with a cup of chai, is the ultimate monsoon pleasure. This is our rainy evening ritual

## Kahwa, Whiskey, Drambuie

Jim Beam 55 Bulleit Bourbon 70 Jack Daniel's Single Barrel 85



# Bhutta (Corn)

An ingredient that captures the essence of monsoon is 'bhutta' (corn). The smoky aroma of roasted corn never fails to tempt you to indulge. With the onset of the rainy season, you'll find 'bhuttewalas' selling coal-roasted corn, generously seasoned with delicious and spicy flavors. The irresistible scent of this 'Bhutta' is enough to make you savor one during the beautiful rainy season. This is our version of having a corn.

### Corn, Vodka, Mezcal, Burnt Popcorn

Absolute 55 Smoke Lab 70 Grey Goose 85



## Amrood (Guava)

The finest guavas thrive during the monsoon season, and relishing guava with a sprinkle of salt, red chili powder, or even chaat masala is a delightful way to savor this fruit. Guava not only offers exceptional taste but also boasts significant health benefits, making it a popular street snack

#### Guava, Falsa Berry, Whiskey

JW Red Label 55 Monkey Shoulder 70 Chivas Regal 13 Year Old 85





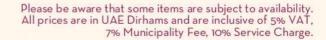


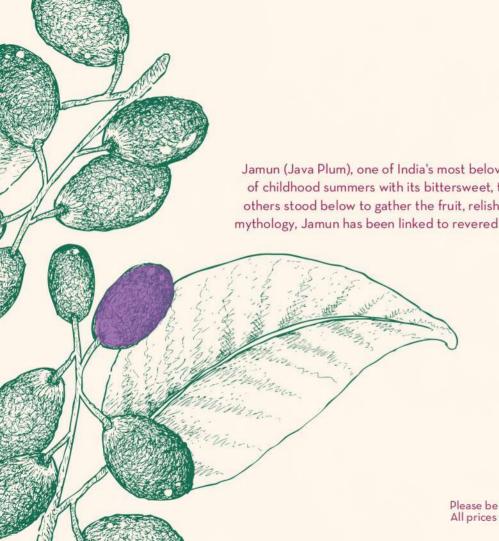
# Kathal (Jackfruit)

A cherished memory associated with jackfruit involves traveling to our ancestral hometown and joining our cousins in a quest to find the sweetest jackfruit. It was the pinnacle of every summer break. The sweet fragrance of the fruit filled our entire home. The spiky giant has been cultivated in the Indian Subcontinent for over 5000 years.

## Jackfruit, Rum, Honey, Bitters

Bacardi White 55 Appleton Estate 12 YO 70 Matusalem Gran Reserva 15 YO 85





## Jamun (Java Plum)

Jamun (Java Plum), one of India's most beloved trees, brings back cherished memories of childhood summers with its bittersweet, tangy flavor. While some climbed the tree, others stood below to gather the fruit, relishing them to their heart's content. In Hindu mythology, Jamun has been linked to revered figures like Lord Shiva, Rama, and Krishna

## Java Plum, Gin, Citrus

Bombay Sapphire 55 Jaisalmer 70 Monkey 47 85

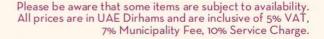


# Kakdi (Cucumber)

With the onset of summer, cucumbers would take center stage, celebrated for their high water content and refreshing taste. Cucumber sticks emerge as a popular street food during the sweltering season, and when combined with chaat masala, they create a delightful fusion of aromatic and savory delights.

## Cucumber, Basil, Gin, Elderflower, Sparkling wine

Bombay Sapphire 55 Stranger & Sons 70 Roku 85





## Shishir (Winter)



# Buransh (Rhododendron)

Referred to as the "crimson blossom of the hills," Buransh (Rhododendron) is a stunning flowering plant that's a true visual delight. The Buransh tree is renowned for its vibrant scarlet-red bell-shaped flowers, brimming with sweet nectar.

### Buransh Cordial, Gin, Campari, Rosso

Bombay Sapphire 55 Botanist 70 Sipsmith 85

## Rasam (Spiced Tomato Water)

Rasam holds a special place as the ultimate comfort food for most South Indians, as it was a remedy for almost every common ailment. Whether you hail from Kerala, Tamil Nadu, or any corner of South India, your childhood memories likely feature the soothing presence of a potent rasam on days when you felt under the weather. With its thin consistency and sweet-tangy flavor, rasam remains an integral part of South Indian cuisine.

#### Tomato, Vodka, Neem

Ketel One 55 Smoke Lab 70 Belvedere 85



## Daulat Ki Chaat (Almond Milk)

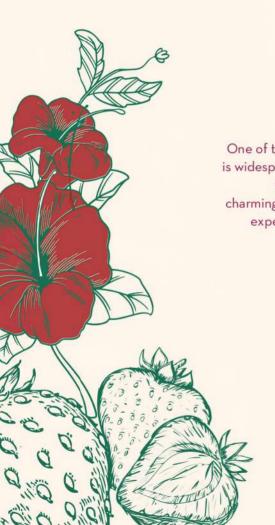
Daulat ki Chaat, a sumptuous yet delicately flavored treat, is a perfect winter indulgence. This centuries-old specialty from Old Delhi is created by frothing milk and cream into a feather-light consistency, infused with saffron and dried fruits, resulting in a delightful, melt-in-the-mouth experience. Even after 500 years, it remains a beloved winter beverage.

## Almond and Saffron Milk, Whiskey, Amaretto

Jack Daniel's Old No.7 55 Jim Beam Double Oak 70 Woodford Reserves 85







# Trna-badaram (Strawberry)

One of the fruits that many of us have savored in India is the strawberry, as its cultivation is widespread in various regions. Memories associated with strawberries vary from person to person, but my most cherished recollection involves visiting Mahabaleshwar, a charming hill station in Maharashtra. There, with family and friends, we had the wonderful experience of strolling through strawberry farms, plucking fresh strawberries directly from the plants, and relishing them on the spot.

## Strawberry & Hibiscus Cordial, Tequila, Tonic

Jose Silver 55 Altos Blanco 70 Mijenta Blanco 85



# Chakotara (Grapefruit)

Chakotara (Grapefruit) earned its name due to its cluster-like growth, resembling grapes. A product of the crossbreeding between a pomelo and an orange, grapefruit is a citrus fruit thriving in Maharashtra, offering a flavor spectrum from bittersweet to tangy. My grapefruit memories harken back to childhood when this fruit was a regular part of our diet. Known for its immunity-boosting properties and rich in essential minerals and vitamins, it was a delightful and healthful treat during those years.

## Grapefruit, Campari, Gin, Strawberry, Pomegranate

Gordons Pink 55 Bloom 70 Hendricks 85





# Ambri (Apple)



From catalyzing the discovery of the law of gravitation to being a harbinger of good health, an apple has the power to brighten your day. In India, Kashmir stands out as a dominant region for apple cultivation. Childhood memories resound with the wise words of teachers and elders proclaiming, "An apple a day keeps the doctor away," a maxim etched in our minds alongside countless other cherished moments.

Green Apple, Shisho, Yuzu, Vodka

Ketel One 55 Smoke Lab 70 Absolute Elyx 85

