

The Spice Studio

featuring fusion and contemporary cocktails
an extensive selection of spirits & liqueurs

Spice Studio refreshers

Portuguese bay Cazulo coconut feni, Absolut, pineapple juice, fresh ginger, ginger ale	375	Curry leaf mojito Bacardi, curry leaves, sugar, lime wedges	375
Kaffir lime martini Martini extra dry, Beefeater, kaffir lime	375	Twisted patrao Cazulo cashew feni, Marie Brizard triple sec, Bacardi, orange juice, pineapple juice, lemongrass	375
Cumin tamarind margarita Don Angel, Marie Brizard triple sec, cumin, homemade tamarind puree	375	Kokum pepper cosmopolitan Green pepper infused vodka, cranberry juice, triple sec, kokum syrup	375
Thymetail Jim Beam, thyme, lemon wedge, apple juice, bitter	375	Cinnamon gold leaf martini Captain Morgan spiced rum, Armada spiced liqueur, cinnamon syrup, apple juice	375

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We levy an optional service charge that is distributed among our colleagues. Please let us know if you would like to opt out of this charge

Aperitif

Campari	200
Aperol	200
Martini Bianco	150
Martini Rosso	150
Martini Extra Dry	150
Ricard	150

Feni

Cazulo Premium cashew feni	125
Cazulo Premium coconut feni	125
Big Boss cashew feni	90
Big Boss coconut feni	90

Vodka

Kamasutra *	500
Ed hardy *	500
Crystal head *	425
Ciroc	315
Belvedere	315
Grey Goose	295
Vincent Van Gogh	250
Pinky	250
Absolut	200
42 Below	200
Skyy	175
Stolichnaya	150
Smirnoff	150
[Red & Orange]	

Gin

Tanqueray 10	300
Bombay Sapphire	225
Tanqueray	175
Beefeater	175
Gordon's	175

Rum

Mount Gay Extra Old *	325
Mount Gay Eclipse*	300
Malibu	200
Captain Morgan	150
Bacardi Carta blanca	150
Bacardi Black	150
Old Monk	100

Listed prices are for standard measure of 30 ml

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Beer

Corona	350
Bira White	185
Bira Blonde	170
Heineken	150
Kingfisher Ultra	150
Kingfisher	115
Tuborg	115
King's	100

Tequila

Sierra reposado	200
Jose Cuervo silver / gold	200

Cognac

Remy Martin Louis XIII XO*	6000
Remy Martin XO*	1000
Hennessy XO*	900
Martell VSOP	400
Martell VS	325

Sherry

Harvey's Bristol Cream	425
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Liqueurs

Café Patron	300
Jagemeister	300
Archers Peach Schnapps	195
Bols Blue Curacao	195
Drambuie	195
Kahlua	195
Midori	195
Sambuca	195
Marie Brizard	
crème de peppermint	195
Armada spiced	195
Baileys	195

Brandy

St. Remy	275
Mansion House	150

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Scotch whisky

King George V *	2350	Johnnie Walker Black label	275	Black Dog 12years	195
Johnnie Walker Blue label *	900	Chivas Regal 12 years	275	Teacher's Regular	195
Johnnie Walker Gold label *	450	White & Mackay 13 years	250	Vat 69	175
Johnnie Walker Green label*	350	Teacher's 50	250	Blender's Pride	150
Johnnie Walker Double Black	300	J&B Rare	225	Signature	150
White & Mackay 19 years	300	Johnnie Walker Red label	200	Antiquity Blue	150
				Royal Challenge	150

International whiskey

Jack Daniel's Old no. 7	300
Jameson	250
Jim Beam White	195

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Single malt whisky

Glenfiddich * thirty years	2500	Glenfiddich * fifteen years	450	Glenkinchie twelve years	375
Balvenie * twenty one years	1000	Glenlivet * fifteen years	450	Glenlivet twelve years	350
Glenfiddich * twenty one years	800	Glenmorangie* ten years	425	Isle of Jura thirteen years	350
Talisker * eighteen years	750	Talisker* ten years	425	Glenfiddich twelve years	350
Glenfiddich * eighteen years	700	Dalwhinnie* fifteen years	425	Aberfeldy twelve years	350
Glenlivet * eighteen years	700	Caol Ila * twelve years	425	Clynelish fourteen years	350
Balvenie * twelve years	600	Cragganmore twelve years	375	Paul John Edited Award winning Goan Single Malt at world whisky masters 2017	300
Lagavulin* Sixteen years	600	Oban * fourteen years	425		

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Non alcoholic

Citrus fruit fizz	200	Cocolekie	200	Perrier	225
Mango juice, orange juice, passion fruit syrup, lime, soda		Coconut milk, demerara sugar syrup, lemongrass		Red bull	220
Kokum twist	200	Elaichi suntra	175	Fresh juice	200
Kokum syrup, black salt, cumin, mint, soda		Cardamom, orange juice, spirit		Tonic water	125
Muskmelon ginger spritzer	200	Apple basil mojito	175	Ginger ale	125
Fresh ginger, muskmelon, soda		Fresh apple, basil, lime wedges, demerara sugar, mint leaves, sprite		Selection of Soft Beverages (coke, sprite, diet coke, fanta, soda)	85
				Mineral water	60

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Non alcoholic selection

Homemade ginger ale 175
Guava lime / strawberry/
lemon cardamom / classic

Selection of iced teas 175
Pineapple mint / rose scented/
green tea / mango lime

Selection of iced coffees 225
Classic / coconut

Selection of milkshakes 225
Chocolate / vanilla/
strawberry banana / banana

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Teas

Earl Grey	175
English Breakfast	175
Masala	175
Ginger	175
Peppermint	175
Chamomile	175

Coffees

Cappuccino	200
Café Latte	200
Ristretto	175
Espresso	175
Double Espresso	175
Macchiato	175
Americano	175
Café Mocha	175

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Small Plates

Tandoori salmon  745

Norwegian Salmon marinated and charcoal grilled with onions and peppers inspired by the “North West Frontier”

Fresh prawns kismur  545

prawns tossed in fresh coconut, onions and local kokum fruit inspired by “Gorgeous Goa”

Squid recheado  695

squids stuffed with piquant recheado masala and squid mince inspired by the “Gorgeous Goa”

Bhatti chooza  595

hung curd, smoke chili marinated chicken finished in tandoor inspired by the “Decadence of North West Frontier”

Small Plates

Dudhiya murgh tikka 595

*cardamom infused creamy chicken finished in tandoor
inspired by the “Decadence of the Nawabs of Awadh and Hyderabad”*

Beef coconut fry 525

*delicately flavoured beef cooked sous vide with fennel, curry leaves and
crushed black pepper and coconut, inspired by the “Southern Coast”*

Martaban gosht 595

*boneless lamb cubes cooked with pickling spices and red chili pickle
inspired by “Decadence of the Nawabs of Awadh and Hyderabad”*

Mutton cutlet 575

*minced lamb gallette cooked to the perfection with hand pounded native spices
inspired by “Gorgeous Goa”*

Spice studio kebab platter 1095/945

chef's selection of four varieties of kebabs

Small Plates

Jaitooni malai paneer 525

*creamy cottage cheese filled with olive and mint
inspired by the “Decadence of the Nawabs of Awadh and Hyderabad”*

Aloo, arbi aur shakarand ki chaat 445

*fresh organic young potatoes, colocasia and sweet potatoes from the farms,
crispy fried, tossed with a spicy and tangy chutney
inspired by the “North West Frontier”*

Goan potato chops 445

*semolina crusted potato and cheese cake
inspired by “Gorgeous Goa”*

Khumbh ki galavat 475

*shallow fried mushroom mince kebabs with sheermal
inspired by the “Nawabs of Awadh and Hyderabad”*

Dahi ke kebab 475

*golden fried yogurt patties filled with tomato relish and curry leaves
inspired by the “Southern Coast”*

Soups

Murgh dahi cappuccino  475

*spicy chicken and yogurt broth, scented with mint dust
inspired by the “Decadence of the Nawabs of Awadh and Hyderabad”*

Fisherman’s broth  475

*fresh seafood cooked with cashew feni and Goan spices
inspired by “Gorgeous Goa”*

Bhune tamatar aur mangodi ka shorba  445

*clay oven roasted tomato and spicy lentil dumplings with fresh coriander
leaves, inspired by the “North West Frontier”*

Mulligatawny  445

*peppered yellow lentil cream soup
inspired by the “Southern Coast”*

Large Plates

Lagan ka murgh 645

*slow cooked chicken with roasted nuts, chilies and spices
inspired by the “Decadence of the Nawabs of Awadh and Hyderabad”*

Chicken cafreal 645

*pan tossed chicken in a mint, coriander and toddy vinegar marinade
inspired by “Gorgeous Goa”*

Murgh makhani 675

*chicken tikka simmered in a cashew and tomato gravy
inspired by the “North West Frontier”*

Hare masale ka keema 645

*slow cooked lamb mince cooked with chilies, mint, coriander and hand
pounded masala, inspired by the “Decadence of the Nawabs of Awadh and
Hyderabad”*

Nalli rogan josh 675

*baby lamb curry slowly braised with yogurt, fennel, saffron Kashmiri chilies
inspired by the “North West Frontier”*

Large Plates

Salcette feijoada 575

local pork chorizo and kidney beans stew cooked with Goan spices inspired by “Gorgeous Goa”

Maahi tikka masala hara pyaaz 675

succulent fish tikka cooked with onions, tomatoes, fenugreek and spring onions, inspired by the “North West Frontier”

Puducherry fish curry 675

fish simmered in tangy yogurt and onion gravy garnished with spicy straw potato, inspired by the “Southern Coast”

Goan seafood curry 695

fish, prawns, scallops and squids cooked in coastal spiced curry with chilies spices and coconut milk, inspired by “Gorgeous Goa”

Beef baffad 695

slow cooked beef in roasted spices, red chilies and coconut milk inspired by the “Gorgeous Goa”

Large Plates

Aamsol curry 445

*button mushrooms cooked with onions, tomatoes and kokum
inspired by “Gorgeous Goa”*

Mirch ki kadhi 445

*chilies filled with spiced potatoes cooked in a yogurt gravy
inspired by “North West Frontier”*

Paneer khatta pyaz 525

*cottage cheese cooked with homemade pickled onions and chilies
inspired by the “North West Frontier”*

Lasooni palak chilgoza 525

*pureed spinach tempered with garlic and pine nuts
inspired by the “North West Frontier”*

Lauki aur imli ke kofte 475

*deep fried bottle guard dumplings filled with spicy tamarind mixture cooked
in cashew curry, inspired by the “Decadence of the Nawabs of Awadh and
Hyderabad”*

Nilgiri kai kari korma 475

*mélange of vegetables cooked with mint, coriander, coconut tempered with
mustard and chili, inspired by the “Southern coast”*

Dal

Dal makhani 445

*rich black lentils simmered overnight, finished with butter and cream
inspired by the “North West Frontier”*

Alsande 425

*black eyed peas cooked with roasted coconut, cumin and curry leaves
inspired by the “Gorgeous Goa”*

Moong masoor palak dal 425

*yellow lentils tempered with onions, tomatoes, spinach and garlic
inspired by “Decadence of the Nawabs of Awadh and Hyderabad”*

Tomato pappu 425

*yellow lentils cooked with chilies, tomatoes, tempered with mustard and
curry leaves, inspired by the “Southern coast”*

Tadka dahi 425

*thick creamy yogurt tempered with mustard, curry leaves and coriander
inspired by the “Southern coast”*

Rice

Ambur chicken biryani 795

chicken and rice cooked with yogurt, onion, tomatoes, chilies with special masala, inspired by the “Southern Coast”

Mutton pulao 795

lamb and rice cooked with aromatic spices, chilies and saffron inspired by “Decadence of the Nawabs of Awadh and Hyderabad”

Kazaracho arroz 615

Goan specialty pilaf cooked with spring vegetables and cashewnuts inspired by “Gorgeous Goa”

Goan red rice 275

steamed unpolished local rice

Steamed rice 275

long grain basmati

Breads

Naan  145

garlic, cheese, coriander, mint, butter or plain

Paratha  175

lachha, aloo, paneer, pudina, cheese or plain

Roomali  175

Tandoori roti  145

Thattu dosa  225

palm sized dosa cooked with fermented lentil and rice batter served with egg

Taftan  225

leavened refined flour bread with milk and eggs cooked in baked clay oven

Malabar parota  225

South Indian flaky bread rolled flat and cooked on a griddle with clarified butter

Appam  225

South Indian pancake made with fermented rice batter and coconut milk

Each portion contains 2 pieces

Spice Studio Grill

Select from the fresh catch of the day and match with your preferred marinades and sauces.

Seafood

*prawns (fresh water/tiger) 4.50/gram
crustaceans (lobster/crab) 5.50/gram
fish (local salt water fish) 4.00/gram*

Marinades and sauces

*peri peri
rechado
butter, pepper and garlic
tamarind, chili and garlic
Goan curry with red chili
jirem- mirem
pollichathu*

All prices in Indian rupees and exclude all government taxes and service charge.

Desserts

Ginger and chai spiced brulee with bolinhas 345

classic crème brulee infused with ginger and tea leaves served with warm bolinhas

Anjeer ki phirnee 375

figs and rice pudding cooked with cardamom, pistachios and cashewnuts

Homemade kulfi falooda 375

flavoured reduced milk with pistachios and saffron served with, vermicelli, basil seeds and rose syrup

Goan tasting platter 325

combination of bebinca, dodol, doce served with coconut and cashew feni ice cream

Homemade specialty ice cream 375

(Two scoops of your choice)

saffron and cardamom

star anise and caramelized pineapple

coconut and feni

fennel and cashew

masala chaas

kokum

boondi ladoo and rabri

gulqand

Improve your culinary repertoire and immerse yourself in local Goan and Indian culture at Spice Studio. This interactive experience provides you an opportunity to acquire new techniques and learn tested recipes whilst enjoying prepared dishes over an afternoon of delicious food and perfectly matched drinks. Suitable for both novices and skilled chefs, this master class will teach you the inspiring culinary artistry behind Indian cuisine.

Please contact your Spice Studio or Leisure Concierge host to secure your place

Take a journey through the age old practice and theology behind the art of pickling.

Allow your taste buds to explore a variety of ingredients and bases at our home made pickle station.

Choose your favourites and take a box (or two!) home with you to recreate that Spice Studio Experience.

*Lemon
Carrot baton
Onion
Garlic*

*Fish
Chicken
Prawn*

Pickles are available in Spice Studio and Alila Living, please allow time for packing.

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