

DRINKS MENU



We have curated a contemporary drinks experience to complement and further elevate your A La Carte Lunch or Royal Thali Dinner. Our Calcutta inspired cocktails have been designed to take you on a wonderful drinks journey whilst adding a sparkle to your dining experience with our beautiful selection of Champagnes. Made by all-female producers - our carefully curated wines are a celebration of bold and brave women who are expanding the industry. We truly hope you enjoy it.

About our Drinks Experience Designer Ruchira Neotia, @RUCHNEO

Wine, spirits and saké expert - Ruchira is a long standing supporter of Darjeeling Express and like our founder **Asma Khan**, a proud Calcuttan herself. She is the founder of Neo Margarita - a drinks import and distribution company specialising in corporate and private events. Ruchira sits as a Global Drinks Awards judge and designs bespoke experience lists for restaurants to best fit their brand and consumer desires.

Signature Cocktails

Three Carriages A cocktail trio made with legendary Indian gins taking you through a sensorial journey from the sweet monsoonal humidity of Calcutta, through the Bengal tropical orchards to the tea laden hills of Darjeeling. The perfect way to get you started	25
Phool Baagan Calcuttan flower gardens filled with exquisite hibiscus, jasmine and rose bushes. A vegan sour with Greater Than Gin, Hibiscus and a splash of Champagne.	16
Lychee Surprise A light zesty tropical fruit (lychee) version with a good dose of citrus. Hapusa gin, lychee liqueur, lime juice, lychee puree.	16
Makaibari The oldest tea gardens in Darjeeling. Greater Than Gin infused with delicate Darjeeling tea, cardamon and caramel goodness from Lucky Sod and a splash of lime juice to create a refreshing lift.	16
Darjeeling 75 Greater Than Gin infused with delicate Darjeeling tea, lemon juice, homemade citrus syrup & Frerejean Freres premier cru Champagne.	16
Darjeeling Old Fashioned Paul John Nirvana with homemade cardamom bitters touched with the nutmeg and caramel-y Lucky Sod and a few drops of saffron infused syrup.	16
Calcuttarita Margarita with a smoky Calcuttan twist. San Cosme Mezcal with tingly Timur pepper infused agave and dosed up with lime juice.	16
Howrah Bridge Negroni The first cantilever bridge that connected the city to Howrah station (starting point of the Darjeeling Express) A negroni with Jaisalmer gin swirled through with saffron infused Triple Sec and a splash of Lillet Blanc and Bitter Bianco.	16
Kookie Jar A Martini-esque ode to the famous Calcuttan bakery where every La Martiniere student can be found post school (Asma & Ruchira are both proud Martinians) Cazcabel coffee liqueur, Monsoon Malabar Espresso shot dosed with Frangelico and a dramatic stroke of Marshmallow fluff and cookie crumble.	16

Two Carriages Delicious alcohol free duo and a perfect companion to all the starters.	18
Hibiscus Spritz A glass of bubbly goodness. Everleaf Marine and French Bloom Blancs de Blancs with hibiscus syrup.	13
Tropical Forest Everleaf Forest, burnt pineapple, caramel.	12
Pommjito Refreshing alcohol free drink served in a long glass with a smoked rosemary garnish. Everleaf Mountain with pomegranate and mint.	12
Homemade Classics	
Mango Lassi	7
Cumin and Green Chilli Lassi	7
Soft Drinks	
Thums Up - A nostalgic Indian cola drink	6
Limca - A lemon and lime flavoured carbonated soft drink with a lemony bite	6
Iced Tea - Homemade refreshing iced tea (seasonal flavours)	6
Folkington's Juices - Orange, Apple, Mango, Cranberry	6
Fever Tree Mixers - Indian Tonic, Soda Water, Ginger Ale, Ginger Beer, Lemonade	4
Three Cents - Pineapple Soda, Pink Grapefruit	5
Water - Sparkling	3

Champagne

	125ml	Btl
Frerejean Frères 1er Cru, Brut Made only with Chardonnay and Pinot Noir grapes from premier cru level vineyards in Avize to bring you a delicious champagne.	13	65
Frerejean Frères 1er Cru, Blancs de Blancs All of Chardonnay's lemon custard, bread-y goodness.	15	79
Frerejean Frères 1er Cru, Rosé Summer berry basket with vanilla and apple brioche.	16	85
Frerejean Freres Grand Cru VV26, Blancs de Blancs Made from chardonnay grapes from 100 year old vines which makes for very concentrated and deep layers of flavours gloriously nutty, lemon and vanilla tart with a sprinkle of cinnamon and nutmeg. 2008/2009 base vintage.		169
Ulysse Collin, Les Maillons, Blancs de Noirs The best 100% Pinot Noir champagne on the planet with a huge fan following. Ripe red apples, sweet citrus on spiced toast and almond barfi.		189
Sparkling		
Ceradello, Prosecco Spumante, Brut, NV, Italy Light peach and floral sweetness balanced by a fresh clean finish. A prosecco as you know it.	9	48
Alcohol Free		
French Bloom, Le Blanc 0.0 %, France Made from organic chardonnay grapes from France, loaded with delicious apple and pear flavours and sweet lemons and jasmine. Gently de-alcoholised to keep all the flavour and texture of yummy sparkling wine. Has a touch of sweetness. (Ve)	10	48

Our kitchen is run by a strong all-female team who feed you home style dishes that nourish both body and soul. Here we pair their art with wines made by courageous women making strides in the wine industry worldwide.

White Wines

	125ml	Btl
Adobe Reserva, Sauvignon Blanc, Casablanca Valley, Chile, 2021 When you mix grapefruit with juicy gooseberries and sprinkle some herbs. Winemaker: Noelia Orts	8	38
Novas Stellar Selection, Riesling, Bío Bío Valley, Chile, 2021 Zesty lime, frangipani, white peaches. Tastes like mountain sunshine. Winemaker: Marguerite Penot	9	46
Wolf & Woman Chenin Blanc, Swartland, South Africa, 2021 'Some days I am more wolf than woman, and I am still learning to stop apologising for my wild' – Nikita Gill. Melons & ripe apples wrapped up with citrus and apricots. Full bodied but crisp. Winemaker: Jolandie Fouché	12	56
Les Treilles du Loup, Gewurztraminer, Alsace, France, 2020 Rose petals muddled with fresh lychees. Vibrant with a bit of sweetness. Winemaker: Catherine Faller, the Grande dame of Alsatian wine	14	65
Cakebread Cellars Chardonnay, Napa Valley, USA, 2021 Head winemaker Stephanie selects grapes from the relatively cool-climate vineyards in the southern Napa Valley, giving an intense minerality to balance the wine's okay richness and spice. She takes a proportion of the grapes from the northern Napa to add creamy, tropical fruit flavours for a balanced, extremly drinkable wine. Winemaker: Stephanie Jacobs	17	78

Rosé Wines

ROSE WITTES		
Côtes de Provence Rosé, Grenache, Maison Boutinot Cuvée Edalise, France, 2022	9	48
Strawberries, peaches and peonies. A taste of the French Riviera in the summer.		
Winemaker: Samantha Bailey		

Red Wines	125ml	Btl
Adobe Reserva, Carmenère, Colchagua Valley, Chile, 2021 Plummy with crunchy red currants - really holds up to all the layers of spices. Winemaker: Noelia Orts	9	42
Les Pivoines, Gamay, Beaujolais Villages, France, 2021 A touch of hibiscus, crushed cassia bark and lots of fresh sweet red berries to temper the curry kick. Winemaker: Samantha Bailey	10	49
Wolf & Woman, Syrah, Swartland, South Africa, 2021 This is a bold wine for bold curries. The fruit really shines when you dig into the curries. Plump fresh cherries, juicy blackberries, with bayleaf and black peppercorn. Winemaker: Jolandie Fouché	13	62
Roserock, Pinot Noir, Domaine Joseph Drouhin, Oregon, USA, 2021 Roses, violets, with lots of fresh raspberries & wild strawberries wrapped up with a delicate dusting of vanilla & clove. Winemaker: Véronique Drouhin	17	84
Ridge Geyserville, Zinfandel, California, USA, 2020 Bold, black-cherried, black-berried zinfandel from super-old vines (130 years). Delicious baked plum and hazelnut and cinnamon tart. Winemaker: Shauna Rosenblum	22	115

Spirits of India

Indian Whisky

A country given to its love of whisky is bound to produce some excellent drops. It all started in 1982 with Amrut Distilleries and today India is home to multiple award-winning single malts. Here is our pick of some of the best.

*Typical serves are 50 ml	per 25ml
Indri Trini Three Wood Single Malt Three cask (Bourbon, wine, PX Sherry) creation. Silky and berried with pineapple, caramel coated raisins and hazelnuts dusted with cinnamon and nutmeg and a delicate whiff of tea.	6
Amrut Fusion Single Malt Two Barley fusion, one peated for good measure. Tropical fruit with a gentle touch of smoke. Oranges with crushed black pepper and baking spices. Absolutely moreish with a long finish.	7
Amrut Peated Single Malt A fantastic peated whisky and loved by Jim Murray (94 pts). Smokey with orange peel drizzled with caramel with some dried fruit on the finish.	8
Paul John Classic Select Cask Cask strength yet superbly balanced whisky. Master Distiller Michael D'Souza's favourite 'child' and for good reason: it boasts the perfect medley of stewed fruit, sweet spice, pepper, a good bit of oaky heft, a touch of saltiness and an incredible finish.	8
Rampur Asava From Bourbon cask to a cabernet sauvignon cask resulting in a cigar box whisky steeped with brooding blackberries, honeyed plums and cinnamon dusted raspberries.	9
Paul John 6 year old, That Boutique-y Whisky Company One of only 822 bottles produced. Cultish comic book label. Toffee apples wrapped in bonfire smoke. Creamy chocolatey blackcurrant mouthfeel and a spicy, peppery finish.	14

Gins

Despite the colonial past of India's relationship with gin, the last decade has seen the country find its voice in the cacophony that is the global gin industry. Nao Spirits' Greater Than Gin pioneered the effort and is, rightly our house gin.

*Typical serves are 50 ml	per 25ml
Greater Than A proper London Dry gin, juniper forward with lemon peel, ginger and fennel.	5
Hapusā Himalayan pine, juniper, lavender, fresh lime & clementine with a touch of mango and a slight earthy, ginger kick. This is the gin that floored me and brought Indian gins to my attention.	6
Stranger & Sons Citrus at the forefront followed by sweet licorice and a persistent spicy undertone. Pair with tonic or be bold and bring out the Limca.	6
Jaisalmer Bottled essence of Rajasthan, glowing in the desert sunset. Blood orange, juniper, cassis, clove, nutmeg and a touch of cinnamon sweetness. Insanely sippable.	6
Four Pillars Bloody Shiraz This is an Australian interloper in the Indian gin line-up, albeit a friendly one, Four Pillars is a frequent collaborator with Indian gins. Raspberries galore, orange peel, juniper, fennel and a pinch of white pepper. For moments when you cannot decide between wine and gin.	7

Spirits of the World

American Whiskey

*Typical serves are 50 ml	per 25ml
Evan Williams Extra Aged Our decadent house bourbon, 7 years minimum aged. Super smooth. Raisins, vanilla and caramel with a bit of orange oil.	6
Elijah Craig Small Batch Bourbon Kentucky straight bourbon. Baked apples drizzled with honey, dusted with cinnamon. Spiced oak on the finisha bourbon lovers dream.	8
Woodford Reserve Rich and smooth with citrus hints, cinnamon and cocoa. Toffee, caramel, chocolate and spice notes.	7
Four Roses Single Barrel A superb sweetly spiced rye whiskey. Woody. Cocoa covered sweet pear. Maple syrup loaded with baking spices and vanilla and butterscotch for ages.	7
Four Roses Small Batch Select Toffee apple for dayssweet and smooth. Cinnamon and treacle with the spiciness of Rye really shining through and finishing with an almost minty note. An exquisite example of Bourbon.	9
Tequila Mezcal	
*Typical serves are 50 ml	
San Cosme Mezcal Chosen for its moreishness, you practically want to bite into it. Smoky honeyed agave, peppery and earthy tones that linger onsimply mind-blowing.	6
Lost Explorer Mezcal - Espadin Lightly smoked sweet red apples, juicy nocellara olives, supersmooth and so very sippable. This is a stunning example of why Mezcal has taken the drinks world by storm.	8
Cascahuin Tequila Blanco A house tequila you can sip Ha! Sweet mint, grassy agave, and layers of orange peel, with green pepper, melon, and a sprinkle of spice.	7
Storywood Tequila Reposado Whiskified tequila. Mixed Mexican and Scottish heritage and a love of whisky and tequila led to this insanely smooth tequila reposado aged in single malt whisky barrels for 7 months. Delicious caramel and butterscotch and moreish briny agave. 100% Blue Agave.	9

Vodka

Vodka	
*Typical serves are 50 ml	per 25ml
Ramsbury Single estate wheat vodka made in jolly old Blighty (UK). Creamy, citrusy with a touch of aniseed.	6
Belvedere Pure Single Rye Polish vodka. Superbly silky, lightly floral touch of cracked black pepper. Clean finish.	7
Rum	
*Typical serves are 50 ml	
Chairman's Reserve Spiced Ex-Bourbon cask. Spiced orange peel. Dark chocolate, cinnamon ginger, caramel and vanilla.	6
Five Rivers White Rum (dry) Should really be called Indian spiced rum. Cardamom, cloves, ginger, coriander, cassia bark Clean, dry finish – no sugar – so this is playing more in a gin territory.	6
Duppy Share XO Rum Aged rums from Barbados create this boldly expressive blend with dried fruit and caramel drizzled cake. Silky texture with milk chocolate and violets and a cinnamon ginger finish. One to sip with a large cube of ice.	7
Plantation XO Barbados 20th Anniversary Rum Barbadian rum first aged in bourbon and then cognac barrels for that spectacularly long caramel finish. Lots of chocolate, banana, vanilla and burnt butter with a chunk of mango on the palate.	10
Cognac and Brandy	
*Typical serves are 50 ml	
Martell VSOP A fantastic cognac – plums, raisins, complex woody notes, rich yet soft finish.	8
Seven Tails Spiced Brandy The world's first spiced brandy, exquisitely smooth. Vanilla dust, cinnamon, raisined caramel and coffee.	7

Bitters

*Typical serves are 50 ml	per 25ml
Campari One of the original bitters from the 19th century, made with 68 bitter herbs. Very citrusy, charred grapefruit, bittersweet orange. Slightly medicinal, long on the finish.	5
Aperol Another Italian first. All rhubarb and ginger. Conqueror of summer months in its 'Spritz' avatar.	5
Liqueurs	
*Typical serves are 50 ml	
Frangelico Delicious toasted hazelnut liqueur. Sensational on ice with a big squeeze of fresh lime.	4
Cazcabel Coffee Notes of espresso and baking spices. Cazcabel Blanco tequila blended with rich creamy coffee	4
Cazcabel Honey Local honey and Cazcabel blanco tequila. Very tropical flower sweetness.	4

Beer and Cider

White Rhino Lager (330ml) 4.8% IN Aromatic grainy malt and crisp, grassy hops, well balanced crisp finish.	/
White Rhino IPA (330ml) 5.5% IN A vibrantly hoppy IPA.	8
White Rhino Pale Ale (330ml) 4.3% IN Amber hued with plenty of bounce with pine aromas.	7
Mini King Cobra Lager (375ml) 4.8% UK Double fermented pilsner style.	9
Lucky Saint Lager (330ml) 0.5% DE Unfiltered alcohol-free lager with a crisp citrusy finish.	6
Showerings Triple Vintage Cider (375ml) 6.8% UK Fresh and delicate 'luxury' dry cider expertly blended from three vintages.	9

Hot Drinks

Monsoon Malabar Coffee

Single origin coffee from the Malabar region in Southern India. The harvested beans are stored in warehouses awaiting the monsoon. When the monsoon arrives the warehouse doors are opened allowing the beans to be exposed to the wind and rain where they dramatically enlarge.

Espresso	2.5	3.5
Macchiato	3	4
Americano		3.5
Cappuccino		4
Latte		4
Flat White		4
*dairy alternatives available on request		
Masala Chai		
Milky, sweet and spice-laden Indian black tea		4.5
Tea		
Darjeeling Tea		4
Green Tea		3.5
Fresh Mint Tea		3.5



