



Darjeeling
Express

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** 25
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...
- Phool Baagan** 16
Calcuttan flower gardens filled with exquisite hibiscus, jasmine and rose bushes.
A vegan sour with Greater Than Gin, Hibiscus and a splash of Champagne.
- Lychee Surprise** 16
A light zesty tropical fruit (lychee) version with a good dose of citrus.
Hapusa gin, lychee liqueur, lime juice, lychee puree.
- Makaibari** 16
The oldest tea gardens in Darjeeling.
Greater Than Gin infused with delicate Darjeeling tea, cardamom and caramel goodness from Lucky Sod and a splash of lime juice to create a refreshing lift.
- Darjeeling 75** 16
Greater Than Gin infused with delicate Darjeeling tea, lemon juice, homemade citrus syrup and Frèrejean Freres premier cru Champagne.
- Darjeeling Old Fashioned** 16
Paul John Nirvana with homemade cardamom bitters touched with the nutmeg and caramel-y Lucky Sod and a few drops of saffron infused syrup.
- Calcuttarita** 16
Margarita with a smoky Calcuttan twist.
San Cosme Mezcal with tingly Timur pepper infused agave and dosed up with lime juice.
- Howrah Bridge Negroni** 16
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.
- Kookie Jar** 16
A Martini-esque ode to the famous Calcuttan bakery where every La Martiniere student can be found post school (Asma and 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.

Alcohol Free Cocktails

Two Carriages 18
Delicious duo and a perfect companion to all the starters.

Hibiscus Spritz 13
Everleaf Marine and French Bloom Le Blanc with hibiscus syrup.

Tropical Forest 12
Everleaf Forest, burnt pineapple and caramel.

Pommjito 12
Refreshing drink served in a long glass with a smoked rosemary garnish.
Everleaf Mountain with pomegranate and mint.

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

Bottled Water - *Sparkling, Still* 5

Champagne

	125ml	Btl
Frerejean Frères Premier Cru, Brut, Chardonnay and Pinot Noir, NV Nose of dried fruit, honey and almonds producing a flavour of apples and pears, candied fruit and brioche.	14	68
Frerejean Frères Premier Cru, Blanc de Blancs, Chardonnay, NV Passion fruit, mango, citrus and papaya on the nose, followed by a balanced palate.	18	89
Frerejean Frères Grand Cru VV26, Blanc de Blancs, Chardonnay Notes of toasted almond, vanilla custard cream and subtle spices. 2008/2009 base vintage.		180
Ulysse Collin, Les Maillons, Blanc de Noirs, Extra Brut, Pinot Noir, 2016 Aromas of mirabelle plum, clear honey, toasted almonds, vanilla pod, mandarin, nutmeg and apricot.		195

Sparkling

Le Colture Pianer, Extra Dry, Valdobbiadene Prosecco DOCG, NV, Glera, Veneto, Italy Flavours of apples and pears mingle with white flower to give a delicately creamy palate.	9	48
Hundred Hills Signature Rosé, Chardonnay and Pinot Noir, England, 2018 A luxuriant array of wild strawberry, raspberries and hibiscus, with red fruit notes filling the palate.	16	78

Alcohol Free

French Bloom, Le Blanc 0.0 %, France Mineral freshness, pear aromas and tropical notes are followed by an evolution of Granny Smith apple, lightly spiced citrus and white flowers. (Ve)	10	48
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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
Eradus, Sauvignon Blanc, Awatere Valley, New Zealand, 2020 Fragrant with grassy, pineapple, ripe stone fruit and stoney mineral aromas. Winemaker: Sophie Eradus and Hanna Eradus	9	46
Wolf & Woman, Chenin Blanc, Swartland, South Africa, 2021 Floral, citrus, lime and stone fruit aromas, with a fruity density. Winemaker: Jolandie Fouché	12	58
Domaine Des Hauts Châssis, Crozes-Hermitage Blanc, L'Essentiel, Roussanne and Marsanne, Rhône, France, 2022 Juicy peaches and pears with crushed rose petals and bright honeysuckle laden acidity from the grapes. Winemaker: Emilie Faugier	13	60
Graacher Himmelreich, Kabinett, Reisling, JJ Prüm, Mosel, Germany, 2021 Aromas and flavours of violet, blackcurrant, peach, lime and mineral notes. Winemaker: Dr Katharina Prüm	15	72
Cakebread Cellars, Chardonnay, Napa Valley, USA, 2021 Golden apple and Asian pear complemented by minerals and spices. Winemaker: Stephanie Jacobs	17	79

Rosé Wines

Sainte-Anne Rosé, Château la Tour de l'Evêque, Grenache, Provence, France, 2022 Sweet wild strawberries, red apple and peach compote. With a silky texture, delicate creaminess and a vivid fruity finish. Winemaker: Régine Sumeire	9	48
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Red Wines

	125ml	Btl
Cecilia Beretta Valpolicella Superiore Ripasso, Corvina, Veneto, Italy, 2020 Sweet dark plums and juicy black cherries dosed with lots of sweet spices. Rich, smooth and round on the palate. Winemaker: Cecilia Pasqua and Graziana Grassini	10	52
Menut, Mas Martinet, Grenache and Syrah, Priorat, Spain, 2020 Packed with fruit, defined aroma of plum, blueberry, tobacco and wild spice. Winemaker: Sara Perez	12	56
Fraser Gallop, Cabernet Merlot, Margaret River, Australia, 2020 Dusty mulberry, red berries, dried bay leaf, currants, sweet cedar nose, new cigar box aroma and some hints of dried herbs. Winemaker: Ellin Tritt	13	59
Roserock, Pinot Noir, Domaine Joseph Drouhin, Oregon, USA, 2021 Pop of cacao and cola leaps from the glass, evolving into a fresh, pure nose suggesting crushed spices, bright red fruit, and a hint of blackberry bramble. Winemaker: Véronique Drouhin	17	84
Ridge, Geyserville, Zinfandel, California, USA, 2020 Ripe cranberry and cassis on the nose. Focused dark bramble fruit on the palate, layered with cocoa and clove. 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.	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, and a touch of saltiness.	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 and clementine with a touch of mango and a slight earthy, ginger kick.

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.

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.

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

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

Elijah Craig Small Batch Bourbon

Kentucky straight bourbon. Baked apples drizzled with honey, dusted with cinnamon, with a spiced oak on the finish.

8

Four Roses Small Batch Select

Toffee apple for days...sweet and smooth. Cinnamon and treacle with the spiciness of Rye really shining through and finishing with an almost minty note.

9

Tequila | Mezcal

**Typical serves are 50 ml*

San Cosme Mezcal

Smoky honeyed agave, peppery and earthy tones that linger on...simply mind-blowing.

6

Cascahuin Tequila Blanco

Sweet mint, grassy agave, and layers of orange peel, with green pepper, melon and a sprinkle of spice.

7

Lost Explorer Mezcal - Espadin

Lightly smoked sweet red apples, juicy nocellara olives, super smooth and so very sippable.

8

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

**Typical serves are 50 ml*

per 25ml

Ramsbury

Single estate wheat vodka made in the 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*

Seven Tails Spiced Brandy

The world's first spiced brandy, exquisitely smooth. Vanilla dust, cinnamon, raisined caramel and coffee.

7

Martell VSOP

A fantastic cognac – plums, raisins, complex woody notes, rich yet soft finish.

8

Bitters

**Typical serves are 50 ml*

per 25ml

Campari

5

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.

Aperol

5

Another Italian first. All rhubarb and ginger. Conqueror of summer months in its 'Spritz' avatar.

Liqueurs

**Typical serves are 50 ml*

Frangelico

4

Delicious toasted hazelnut liqueur. Sensational on ice with a big squeeze of fresh lime.

Cazcabel Coffee

4

Notes of espresso and baking spices. Cazcabel Blanco tequila blended with rich creamy coffee.

Cazcabel Honey

4

Local honey and Cazcabel blanco tequila. Very tropical flower sweetness.

Beer and Cider

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

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
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Tea

Darjeeling Tea		4
Green Tea		3.5
Fresh Mint Tea		3.5



