AARTH

Beverage

COCKTAILS

TART & FRESH

NAGA-RITA **$25**

Tequila · Yuzu Sake · Ghost Chilli

A refined margarita twist featuring tequila and yuzu sake, balanced with a yuzu and ghost chilli vinegar shrub in place of triple sec—bright, aromatic, and gently savoury rather than spicy.

Inspired by the Naga chilli, traditionally prized in Northeast India, used here gently in a vinegar shrub to add savoury depth with spice.

AAM PANNA **$26**

Mezcal · Raw Mango · Lime

A smoky, refreshing blend of mezcal, raw mango and lime, inspired by the classic Aam Panna—bright, tangy, and deeply cooling.

Inspired by Aam Panna, the traditional Indian raw mango cooler celebrated for its bright, restorative sourness.

RASNA GIMLET **$24**

Gin · Quince· Orange · Agave

A nostalgic pour of orange, London dry gin and golden agave. Citrusy, floral, and gently warmed by a slow simmer of heat.

Inspired by the beloved Indian orange squash of childhood summers, traditionally mixed with water and ice—reimagined here through gin and agave.

COCKTAILS

WONDERFULLY WEIRD

KOKUM NEGRONI $23

Gin · Dry Vermouth · Triple sec

A refined twist on the classic Negroni, combining gin, dry vermouth and triple sec, sharpened with the deep, tart complexity of kokum—bright, bittersweet, and beautifully balanced.

Kokum - a sour fruit traditionally used in western India to add brightness and balance.

CHICKEN AND CHAI $22

Whiskey · Chicken Fat · Spiced Chai Cream · Cardamom

A savoury, warming whiskey cocktail fat-washed with chicken, layered with spiced chai cream and aromatic cardamom—rich, rounded, and quietly indulgent.

CHANDAN OLD FASHIONED $23

Whiskey · Sandalwood · Bitters

An earthy, aromatic interpretation of the classic Old Fashioned. Chandan - warm sandalwood notes - adds depth and subtle spice to a base of premium whisky, lightly sweetened and balanced with bitters. Smooth and complex.

ELAICHI EXPRESS $24

Cardamom · Coffee · Vodka

An aromatic interpretation of the Espresso Martini. Elaichi, with its warm cardamom notes, adds depth and subtle spice to a base of vodka and rich coffee. Smooth, complex, and effortlessly indulgent.

***CLASSIC COCKTAILS AVAILABLE ON REQUEST**

BEERS

SAWMILL BREWERY, MATAKANA

IPA (5.5%)	$14
Bare Beer (<0.5%)	$10
Nimble Session Pale Ale (2.5%)	$11
Homegrown Lager (4.0%)	$12
Pilsner (4.8%)	$13

MOCKTAILS

LADY IN PINK $14

Rose · Chamomile · Lemon

A delicate blend of rose and chamomile brightened with fresh lemon. Soft, floral, and effortlessly refreshing.

NAGA-RITA ZERO $15

Grapefruit · Passionfruit · Naga Chilli

A bright, tropical blend of grapefruit and passionfruit lifted with a delicate touch of ghost chilli vinegar—refreshing, aromatic, and gently warming with a spicy kick. Inspired by our Naga-Rita, reimagined here as a non-alcoholic cooler that balances citrus vibrancy with subtle savoury depth for a clean, lively finish.

RAW MANGO NIMBUPANI $14

Aam Panna · Fresh Lime · Apple

A bright, cooling blend of aam panna, fresh lime and crisp apple. Tangy, lightly spiced, and deeply refreshing with a clean, citrus-forward finish. Inspired by the classic Indian nimbu pani, reimagined here with raw mango for added depth and a gentle sourness.

NON ALCOHOLIC

SODA $6

Coca Cola, Coca Cola Zero, Yuzu Lemonade,
Aranciata Rossa, Ginger Ale, Lemon Lime Bitters

JUICE $6

Orange, Apple, Pineapple, Cranberry

COFFEE

Flat white, Latte, Cappuccino, Mocha $6
Espresso, Long Black, Americano $4

SPARKLING

CHAMPAGNE	GLS	BTL
Louis Roederer Collection 246, NV, Reims	$30	$195
Louis Roederer Rose Brut, 2017, Reims		$295
Pierre Peters Cuvee Reserve Grand Cru Brut, NV		$290
Billecart-Salmon Vintage 2013		$425
Louis Roederer Cristal Brut, 2015, Reims		$850

SPARKLING WINE		
Col de' Salici Valdobbiadene Prosecco Superiore, 2024, Veneto, Italy	$19	$90
Hunters Miru Miru Methode Traditionelle, Brut, NV	$18	$95
Peregrine Methode Traditionelle, NV, Central Otago		$130

WHITE WINE

RIESLING	GLS	BTL
Peregrine Riesling, 2024, Central Otago	$17	$90

PINOT GRIS	GLS	BTL
Ata Rangi Pinot Gris, 2024, Martinborough		$105
Albert Mann, Pinot Gris, 2023, Alsace		$160
Peregrine Pinot Gris, 2024, Central Otago	$17	$90

WHITE WINE

SAUVIGNON BLANC		
Tariquet, Sauvignon Blanc, 2023, Gascony	$16	$70
Pegasus Bay Minuetto Sauvignon/Semillon 2021, North Canterbury		$115
Gerrard Fiou, Sancerre, 2023, Loire Valley		$150
CHARDONNAY		
Babich Irongate Chardonnay, 2024, Hawkes Bay	$25	$120
Pegasus Bay Chardonnay, 2023, North Canterbury		$130
Denis Race Chablis, 2023, Bourgogne	$27	$135
OTHER WHITE VARIETALS		
Ata Rangi Chenin Blanc, 2025, Martinborough	$26	$125
Mendes & Symington Contacto Alvarinho, 2024, Portugal	$22	$100
Pegasus Bay Gewurztraminer 2025, North Canterbury		$85
Donatien Bahuaud, Alcove Vouvray, Chenin Blanc, 2022, Loire Valley		$115
ROSÉ	**GLS**	**BTL**
Aix Rosé, 2024, Provence		$110
Chateau Roubine ‘La Vie En Rose’ Rosé, 2024, Provence	$21	$100
Domaine Thompson ‘Aspiring’ Blanc de Noir, 2025, Central Otago	$20	$95

RED WINE

PINOT NOIR	GLS	BTL
The Loner Pinot Noir, 2023, Central Otago	$20	$95
Clos Henri Waimunga Pinot Noir, 2024, Marlborough	$25	$130
Ata Rangi Crimson Pinot Noir, 2024, Martinborough		$118
Craggy Range Aroha, Pinot Noir, 2021, Gimblett Gravels		$450

SYRAH/SHIRAZ		
Yalumba Samuels Collection Barossa Shiraz, 2024, Barossa Valley	$20	$95
Te Mata Estate Syrah, 2024, Hawkes Bay		$85

GAMAY		
Te Mata Estate Gamay Noir, 2025, Hawkes Bay		$95
Joseph Drouhin Morgon, 2025, Beaujolais	$25	$125

MERLOT		
Babich Black Label Merlot, 2020, Hawkes Bay	$18	$79
Craggy Range Sophia, 2013, Gimblett Gravels		$620
Chateau la Bastidette, St Emillion, 2023, Bordeaux		$125

OTHER RED VARIETALS		
Chateau Le Vieux Fort Medoc, 2020, Bordeaux	$17	$80
Elderton Cabernet Sauvignon, 2022, Barossa Valley	$21	$108
Sebastiani Zinfandel, 2022, Sonoma, California	$17	$95
Saldo Zinfandel, 2021, California		$195
Sessantanni, Primitivo Di Manduria, 2019, San Marzano		$160
Te Mata Coleraine, 2024, Hawkes Bay		$350
San Marzano NACA (Organic), Primitivo, 2024, IGP Salento		$70

DESSERT

DESSERT WINES	GLS	BTL
Pegasus Bay Finale, 2025, North Canterbury	$24	$110
Lustau Px Pedro Ximinez, San Emilio, NV, Jerez, Spain	$22	$96
Grahams 10y/o Tawny Port, NV, Oporto, Portugal	$28	

DIGESTIFS	30ML
Chambord	$12
Drambuie	$12
Pallini Limoncello	$10
Dissaronno Originale Amaretto	$9
Amaro Montenegro	$10
Cafe Borghetti Espresso	$10

SPIRITS

WHISKY	**30ML**
Monkey Shoulder Blend	$14
Arbelour Single Malt Whisky 12 y/o	$22
Arran 10 y/o Single Malt Scotch	$25

RUM	
Goslings Rum	$12
Angostura Rum 3 Y/0 Reserva	$10
Angostura Rum 7 Y/0	$11
Sailor Jerry	$14

GIN	
Little Biddy Classic Gin	$12
Drumshanbo Gunpowder Irish Gin	$15
Hendricks Gin	$15
Black Robin Rare Gin	$17

TEQUILA / MEZCAL	
Buen Amigo Tequila	$10
Motel Mezcal Joven Artesanal Agave Espadín	$15