















GRAPPA  
— BAR —

## Starters

The perfect start. We would recommend ordering a few for the table.

Lobster Mac & Cheese     	— 1800	Stuffed Chicken Wings  	— 1200
Lobster meat, macaroni, lobster bisque, three cheese sauce.		Prawn mousse, lemongrass and basil stuffed chicken wings, garlic-chili dip	
Soy Butter Prawns  	— 1600	Lobster Remoulade   	— 1600
Fresh sea prawns, sweet soy, garlic, star anise, clarified butter, toasted mix lettuce.		Chilled lobster, roasted tomato, avocado, baby gem, candied walnuts, red remoulade dressing.	

## The Originals

















The day-ones, the OGs, our iconic original trio.  
All served with fries and salad.  
*Upgrade to truffle fries — 450*

The Mayfair   	— 1600	Lobster Roll    	— 2800	Whole Lobster   	— 5800
6oz striploin burger patty, pickles, onion, tomato, lettuce, burger sauce, sesame seed brioche burger bun.		Chilled lobster meat, lemon mayo, fresh chives, toasted brioche roll, lemon & garlic butter sauce.		Whole lobster, grilled or steamed, lemon & garlic butter sauce.	

*Add cheese — 200 | Add bacon — 200*

## Burgers

Big burgers bursting with the best ingredients.  
All served with fries and salad.  
*Upgrade to truffle fries — 450*







B&L Beast Burger    	— 2200	Saffron Lobster Linguine    	— 3600
6oz striploin burger patty, lobster meat, brie, truffle and tarragon mayo, fennel, Chinese cabbage slaw.		Linguini, half lobster, saffron sauce, gremolata	
Waffle Chicken Burger   	— 1400		
Deep fried chicken thigh, warm Belgian waffle, ranch dressing, arugula leaves, tomato, red onion rings.			
Atomic Smashed Burger   	— 1600		
Smashed double striploin burger patty, Atomic“ burger sauce, jalapeno, onions, iceberg lettuce, cheddar cheese, potato bun.			
Gaia Burger  	— 1400		
Eggplant and soy patty, onion jam, garlic yoghurt, tomatoes, lettuce, potato bun.			



Can't decide? Then don't. Have both.

## The Combos

For those days when you can't decide between a burger and a lobster, don't.

   The B&L Combo — 7000	   Combo for Two — 9800
The Mayfair, whole lobster, either grilled or steamed, B&L fries, house salad and our signature lemon and garlic butter.	The Mayfair, whole lobster, either grilled or steamed, lobster roll, two B&L fries, two house salad and our signature lemon and garlic butter.


*Add cheese — 200 | Add bacon — 200  
Upgrade to truffle fries — 450*

## Sides & Sauces

House Salad 	B&L Fries  	Truffle Fries  	Spinach Gratin  	Corn Ribs  
— 450	— 450	— 750	— 650	— 450

Furikake butter

 Non Vegetarian  Vegetarian  Dairy  Gluten  Eggs  Nuts





 Our produce is rooted in nature, featuring the finest locally and ethically-sourced.




All prices are in Indian rupees. Government taxes as applicable. We levy a service charge.



Service charge levied is discretionary, guests can have it waived off as per their request.

## Rolls

All the good stuff. Between buttery brioche.  
Served with house salad.

Surf & Turf Roll    	— 2000
Striploin and succulent lobster meat, Japanese mayo on one side, mini striploin burger patty, cheese on the other side, brioche roll.	

Yucatan Chicken Roll   	— 1200
Grilled chicken, lime juice, chilli, coriander, guacamole, brioche roll, pico de gallo, fries.	

Panko Brie Roll  	— 1200
Deep fried brie cheese, Japanese panko, B&L signature sauce, lettuce, balsamic syrup, chives, brioche roll.	

## Desserts

Finish with something sweet.

Espresso Semi Freddo   	— 1050
Topped with coffee caramel and sea salt.	

Basque Pistachio Cheesecake   	— 1050
Baked pistachio cheesecake.	



## Signature Cocktails

Shaken, stirred and savoured.

B&L Punch	— 950
Bacardi Rum, Grey Goose Vodka, Passionfruit, Orange Juice, Mango, Yuzu Juice, Grenadine	
Lobstar Martini	— 1250
Grey Goose Vodka, Prosecco, Pineapple Juice, LimeJuice, Passionfruit, Grenadine, Vanilla Syrup	
Southern Spice	— 1250
Patron Silver Tequila, Spiced Mango Syrup, Lime Juice	
Deconstructed Negroni	— 950
Gin, Campari, Sweet Vermouth, Orange Sorbet	
Indian Sour	— 950
Walnut Infused Whisky, Lime Juice, Simple Syrup, Fig	
Zesty Martini	— 1050
Gin, Orange Juice, Lime Juice, Citrus Oleo	

Sometimes, only indulgence will do

## Sparkling Wine

	Bottle / Glass
Piccini Prosecco	— 6500 / 1300
Cinzano Prosecco	— 5000 / 1000

## White Wine

	Bottle / Glass
Sauvignon Blanc, Viognier <i>Little James Basket, France</i>	— 9000 / 1800
Piccini, Pinot Grigio <i>Italy</i>	— 6000 / 1200
Paco do Conde <i>Altano Vaz, Portugal</i>	— 6000 / 1200
Chenin Blanc <i>Fratelli, India</i>	— 4500 / 1000

## Red Wine

	Bottle / Glass
Fratelli Sette <i>India</i>	— 8000 / 1600
Piccini, Chianti <i>Tuscany, Italy</i>	— 8000 / 1600
Aragones/ Syrah <i>Paco do Conde Altano Vaz, Portugal</i>	— 6000 / 1200
Piccini Merlot <i>Tuscany, Italy</i>	— 5500 / 1100

## Signature Mocktails

B&L Pineapple Iced Tea	— 600
Pineapple Juice, Honey, English Breakfast Tea, Lime Juice	
Clean G&T	— 600
Non-Alcoholic Gin, Elderflower Syrup, Tonic Water, Mint Leaves	
The Orchid	— 600
Lime, Apple Juice, Cinnamon, Basil, Cucumber	

## Beer

Corona	— 650
Amstel Light	— 650
Hoegaarden	— 650
Budweiser	— 550

## The Temperance Drinks

Aerated Drinks	— 320
Energy Drink	— 600
Budweiser 0.0 Non Alcoholic Beer	— 450
Freshly Squeezed Fruit Juice	— 600

## Water

Imported Sparkling Water	— 650
Imported Still Water	— 650

Government taxes as applicable. All prices are in Indian Rupees.  
The service charge levied is discretionary. Guests can have it waived off as per their request.  
As per the law, patrons below 25 years of age will not be served alcoholic beverages.  
Our standard pour is 30ml for all alcoholic beverages and 60ml for aperitif.