



# BEVERAGE MENU

# FLYING ELEPHANT

## MYSTICAL MIXOLOGY

Back in the day, it was not just helicopters that disguised and stayed under the radar. In the 1950's and 1960's, newly independant India saw a blanket of prohibition laws, the most stringent of which were implemented in Bombay.

What ensued was India's very own speakeasy tradition. From the cover of their 500-square-foot-homes, Bombay's aunties began to vend their own moonshine.

These so called 'aunty bars' were intimately attached to the privacy of the home. Whenever a customer walked in, the home became the aunty bar and the aunty bar, for some, became a home.



## **“HOLI” MYSTICAL SPIRIT 78**

**Silky | Herbaceous | Festive**

Vodka, Thandai Concentrate, Herbs, Grounded Nuts, Saffron

Inspired by the vibrant Holi festival, this concoction channels the early-morning energy of preparing for the celebration. A blend of vodka with nuts, seeds and aromatic spices, enhanced by basil and rose water for a fragrant twist, captures the joyous and herbaceous essence of Holi, blending tradition with contemporary flair.

\*0.0% ABV 64



## THE FRUITSELLER 74

**Honeyed | Zesty | Vivid**

Light Rum, Roasted Pineapple & Honey Shrub, Clarified Lime,  
Palm Candy Syrup, Classic Tonic

In India's busy streets, fruit sellers create a colorful spectacle with stalls brimming with juicy pineapples and locally sourced fruits. Their vibrant presence attracts local people and visitors from different states, infusing the air with freshness and joy. This cocktail celebrates their unique spirit and the lively essence they bring to daily life.

\*0.0% ABV 54



## ORANGE COUNTY COFFEE 76

**Caramelized | Citrusy | Velvety**

Indian Whisky, Orange Infused Chikmagalur Coffee,  
Caramel Cordial, Classic Tonic

A tribute to Chikmagalur's coffee legacy, where cultivation began in India. This cocktail blends Indian whisky with house-made orange-infused Chikmagalur coffee and caramel, celebrating a journey from Baba Budan's ancient seeds to the lush plantations of today.

\*0.0% ABV 62

All prices are in AED and are inclusive of 10% service charge, 7% municipality fees and 5% VAT.



## MONSOON ICED TEA 68

**Herbal | Frosted | Poppy**

Bay Leaf Gin, Homemade Clove & Bay Leaf Cordial, Citric,  
Black Pepper Concentrate, Vegan Foam

Capturing India's enchanting monsoon season, this cocktail reflects the joy and connection brought by the rains. Like a romantic date in misty hills, its vibrant flavors and hint of mystical charm embody the magic of shared moments under a rain-kissed sky.



## MAUSAMBI HI BALL 58

**Crisp | Punchy | Reviving**

Tequila, Homemade Sweet Lime Oleo Saccharum, Clarified Lime Juice,  
Chilli Tincture, Sparkling Water

Rooted in the timeless tradition of sharbat, this cocktail honors the Indian custom of crafting drinks for family and friends. Infused with Mausambi's vibrant citrus and a hint of heat, it brings a refreshing, contemporary twist to a classic Mughal tradition.

\*0.0% ABV 52



### **STRAIGHT UP AT BACKWATERS 74**

**Smooth | Serene | Adventurous**

Aged Rum, Sweet Vermouth, Black Cardamom & Pepper Bitters, Wild Honey

Capture the serene charm of Kerala's backwaters, blending deep barrel flavours, a hint of cinnamon and a smooth sweetness. It embodies the tranquil beauty and harmonious lifestyle of the region's waterways.



### **APPLE CINNAMON PIE 78**

**Spiced | Sticky | Heartwarming**

Bourbon, Reduced Apple Juice, Honey & Cinnamon Syrup, Fresh Lime Juice

Barrelled! Not Baked.

This medley nods to the "Brown Sahib" concept, showcasing the fusion of Western and Eastern influences. It blends barrel-aged whiskey with secret spiced apple and wild honey, creating a symphony of exquisite flavours. Influenced by both tradition and innovation, it delivers a warm and nostalgic experience.

\*0.0% ABV 56



## **TANGRA PROJECT 70**

**Umami | Complex | Mystical**

Indian Single Malt, Savory Umami Sauce, Sweet Chilli,  
Fresh Citrus Squeeze, Vegan Foam

Kolkata's Tangra district comes alive with a blend of Indian and Chinese cultures. Reflecting this fusion, Tangra Project combines Asian citrus zest, warming Chinese spices, and the rich essence of street food, delivering a bold and harmonious sensory experience that echoes the district's colorful charm.

\*0.0% ABV 62



## **JAU JAU JAU 80**

**Tender | Savvy | Nostalgic**

Single-Malt Whisky, Roasted Barley Water,  
Homemade Vetiver & Date Syrup, Citric

Jau Jau Jau revives the classic barley water with a modern twist. Featuring roasted barley's nutty kick and homemade vetiver and date syrup, it's a blend of old-school cool with next-gen flair, capturing barley's epic legacy in every sip.



### **GULAB JAL 78**

**Floral | Delicate | Translucent**

Gin, Homemade Gulab Gulkand Concentrate, Citric,  
Rose Essence, Sparkling Water

Rosewater, rooted in the Persian word “Golāb,” carries the scent of nostalgia, celebrations and cooling summer desserts. This cocktail blends it’s timeless beauty and culinary significance with a modern twist.

\*0.0% ABV 60



### **MADRAS MAIL 68**

**Tangy | Rich | Retro-vibes**

Light Rum, Tamarind Juice, Homemade Jaggery Syrup,  
Apple Nectar, Fresh Curry Leaves

Channeling the throwback vibes of old-school newspaper mornings, Madras Mail captures the nostalgia of 1868 with tangy zest, rich sweetness and a spicy kick.

It’s a refreshing blend of the past and present in every sip.

\*0.0% ABV 52





## THE ELEPHANT BATH 72

**Crisp | Fluffy | Playful**

Pisco, Spicy Mango & Pineapple Shrub, Red Apple Concentrate,  
Kaffir Lime Leaves, Pinot Grigio

In India's lush jungle, the playful elephant splashes in hidden lakes, releasing vibrant aromas of spices and flowers. This blend of tropical fruits, pisco and fresh green herbs captures the spirit of the elephant's joyful dance in every invigorating sip.



## FIRE JAAN 58

**Soothing | Bold | Classic-Roots**

Coconut-Washed Bourbon, Jaan Liqueur, Black Cardamom Bitter,  
Smoky Nutty Cordial

Capturing the fiery essence of tradition, Fire Jaan blends coconut-washed bourbon and Jaan liqueur with black cardamom bitters and smoky nutty cordial. Finished with a dramatic flame, it embodies the vibrant energy of Indian street fire with a modern twist.

## CLASSICS WITH TWIST

### **G & TEA 58**

London Dry Gin,  
Orange Bitters, Black Tea Syrup,  
Classic Tonic

### **SPICED PALOMA 68**

Chilli Sous-Vide Tequila,  
Sweet & Savory Syrup,  
Lime Juice, Grapefruit Soda

### **TANGY MARGARITA 62**

Tequila, Cumin Infused Orange Liqueur,  
Aam Panna Concentrate,  
Lime Juice, Coriander

### **CHILLI GIMLET 62**

Gin,  
All Citrus Oleo Saccharum,  
Chilli Tincture

### **BLOODIEST MARY 82**

Vodka, Reduced Tomato Juice,  
Green Chilli Paste, Chat Masala, Coriander  
Paste, Fresh Lime Juice, Truffle Oil

### **MIDNIGHT NEGRONI 80**

Apricot Gin,  
Sous-Vide Strawberry Campari,  
Sweet Vermouth

### **MEAN MANHATTAN 74**

Rye or Bourbon Whiskey,  
Black Cardamom Vermouth,  
Homemade Black Pepper Bitters

### **OLD "FASHIONED" DELHI 64**

Walnut Infused Whisky,  
Aromatic Bitters,  
Maple Syrup, Orange Twist

## INDIAN INSPIRED G&T

### **GREATER THAN 48**

#### **Garnished with Lemon Twist**

India's first craft gin thrives on innovation and creativity. Its London dry style features chamomile, coriander, lemongrass and juniper, creating refreshing and citrusy flavours.

### **HAPUSA HIMALAYAN 56**

#### **Garnished with Grapefruit Twist**

This gin celebrates India's spices. It offers earthy juniper, complemented by fennel, coriander and ginger from Goa and New Delhi, resulting in a smooth and well-balanced profile.

### **JAISALMER CRAFT 62**

#### **Garnished with Orange Twist**

Distilled in Goa, Jaisalmer Gin combines Indian botanicals like coriander, angelica and Rangpur lime. Expect zesty lemon, juniper and subtle spice.

### **TANQUERAY RANGPUR 52**

#### **Garnished with Lime Twist**

Infused with Rangpur lime—a hybrid of mandarin orange and citron—this gin boasts citrus-forward flavours, complemented by pepper, coriander and liquorice.

### **STRANGER & SONS 74**

#### **Garnished with Ginger Slice**

Robust and aromatic, it features Gondhoraj lime, Indian bergamot pepper and mace. A nod to India's cultural diversity and creative spirit.

**\*Our Gins are served with Premium Indian Tonic\***

## INDIA'S WHISKY TRADITION

### ROYAL RANTHAMBORE 48

Inspired by the wild beauty of Ranthambore National Park, this whisky offers robust, earthy flavours with smoky, caramel and vanilla notes.

### PAUL JOHN NIRVANA 48

From Goa, this single malt is light and fruity, with honey, apricot and spice notes, embodying a serene and blissful spirit.

### PAUL JOHN BOLD 54

A peated single malt from Goa, it boasts smoky, intense flavours with dark chocolate, spices and a hint of citrus, perfect for the adventurous.

### AMRUT FUSION INDIAN MALT 62

A pioneer from Bangalore, this whisky features complex flavours of tropical fruits, vanilla and spice, representing Indian tradition.

### RAMPUR DOUBLE CASK 72

Aged in bourbon and sherry casks, this whisky from the Himalayas offers dried fruits, toffee and spice notes with a smooth finish.

### GODAWAN RICH AND ROUNDED SERIES 1 78

Named after the Great Indian Bustard, this whisky blends dried apricots, figs and oak, celebrating Rajasthan's wildlife and heritage.

### PATIALA PEG 98

\*Serve of 120ml on Selected Spirits\*

Rooting back in the days, The Patiala Peg represents a symbol of royal hospitality and the art of enjoying whisky in style. Originating from the princely state of Patiala, this generous pour gained popularity in the early 20th century. The Patiala Peg is distinguished by its boldness and elegance, much like our very own Flying Elephant.

## SPIRIT COLLECTION

### APERITIF

APEROL	48
CAMPARI	48
RICARD	48
PIMM'S NO. 1	52
CYNAR	52
MANCINO VERMOUTH	58
ITALICUS	56

### RUM & CACHAÇA

BACARDI CARTA BLANCA	48
CAPTAIN MORGAN SPICED GOLD	52
CACHAÇA GERMANA SOUL	52
DIPLOMÁTICO MANTUANO	54
DIPLOMÁTICO RESERVA EXCLUSIVA	68
RON ZACAPA 23 YO	78

### GIN

TANQUERAY	48
BOMBAY SAPPHIRE	49
THE BOTANIST	52
GIN MARE	56
HENDRICK'S	58
ROKU	64
MONKEY 47	82

### VODKA

KETEL ONE	48
ABSOLUT BLUE	49
HAKU	54
BELUGA NOBLE	68
GREY GOOSE	72
BELVEDERE	74

## WHISKY COLLECTION

### SMOKY & PEATY

ISLE OF JURA 10 YO	64
LAPHROAIG 10 YO	74
TALISKER MALT 10 YO	79
LAGAVULIN 16 YO	199

### RICH & FRUITY

JIM BEAM	48
MONKEY SHOULDER	56
JW BLACK LABEL	68
THE GLENLIVET 12 YO	72
SINGLETON 12 YO	76
GLENFIDDICH 12 YO	79
JW GOLD LABEL	82
THE MACALLAN 12 YO	89
HIBIKI HARMONY	101
CHIVAS REGAL 18 YO	119

### LIGHT & FLORAL

JAMESON ORIGINAL	56
GLENMORANGIE 10 YO	68
AUCHENTOSHAN 12 YO	74
BALVENIE DOUBLEWOOD 12 YO	92

### SPICY & BOLD

JW RED LABEL	48
JACK DANIEL'S OLD NO. 7	56
BULLEIT BOURBON	58
CHIVAS REGAL 12 YO	72
JW DOUBLE BLACK	78
WOODFORD RESERVE	82
NIKKA FROM THE BARREL	85
THE MACALLAN 15 YO	185
ROYAL SALUTE 21 YO	270
JW BLUE LABEL	330

## SPIRIT COLLECTION

### TEQUILA & MEZCAL

EL JIMADOR BLANCO	48
EL JIMADOR REPOSADO	48
VERDE AMARÁS MEZCAL	49
DEL MAGUEY VIDA MEZCAL	54
CASAMIGOS BLANCO	58
PATRÓN SILVER	68
PATRÓN REPOSADO	74
PATRÓN AÑEJO	80
DON JULIO AÑEJO	95
PATRÓN EL CIELO	125
DON JULIO 1942	342

### DIGESTIF & LIQUEUR

AMARETTO	48
SAMBUCA	48
CRÈME DE MENTHE	48
BAILEYS	50
LIMONCELLO	52
FERNET BRANCA	52
JÄGERMEISTER	54
ABSINTHE 55	56
<b>COGNAC</b>	
HENNESSY VS	56
RÉMY MARTIN VSOP	78

## BEER COLLECTION

### DRAUGHT BEER

STELLA	48
HEINEKEN	48
HOEGAARDEN	56
GOOSE ISLAND MIDWAY IPA	58

### NON-ALCOHOLIC

SOFT BEVERAGES	32
ENERGY DRINK	48

### BOTTLED BEER

PERONI	48
KINGFISHER	48
BIRA 91	48
CORONA	52

## WINE SELECTION

### CHAMPAGNE & PROSECCO

#### MOËT & CHANDON IMPÉRIAL BRUT, FRANCE

690

Crisp, expressive and refreshingly delicious with fine bubbles

#### DA LUCA PROSECCO, ITALY

62 / 295

Fresh, youthful, off dry with white-flower, candied lemon and yellow apple aromas

### ROSÉ WINE

#### PINK ELEPHANT ROSÉ, SPAIN

48 / 225

Rich, fruity with ripe raspberry, strawberry, cherry and wildflower notes

#### CHÂTEAU DE L'AUMÉRADE CRU CLASSÉ, FRANCE

380

Fragrant, fruit-forward and dry with berry, red cherry, grapefruit, herbal notes

### WHITE WINE

#### EMOTIVO PINOT GRIGIO, ITALY

48 / 230

Light, crisp, easy sipping with lime, apple and pear aromas

#### JACOB'S CREEK CHARDONNAY, AUSTRALIA

65 / 310

Medium-bodied, with vibrant flavors of ripe fruit, subtle oak and a hint of vanilla

#### ZUCCARDI SERIE A, ARGENTINA

370

Aromatic and floral with jasmine, orange blossom, citrus notes, gentle finish

#### SULA CHENIN BLANC, INDIA

56 / 230

Beautifully balanced, off dry with ripe citrus, peach and passion fruit aromas

#### KAPUKA SAUVIGNON BLANC, NEW ZEALAND

72 / 330

Refreshing and crisp with bright citrus, passion fruit and herbaceous notes

#### JOSEPH DROUHIN RULLY BLANC CHARDONNAY, FRANCE

490

Dry, round, pleasant fruity and floral notes of white acacia, honeysuckle, ripe apple

### RED WINE

#### DA LUCA NERO D'AVOLA, ITALY

48 / 235

Dry, fruit-driven and full bodied with ripe black cherry, plums, hint of spice

#### GERARD BERTRAND NATURALYS MERLOT, FRANCE

68 / 335

Round and fruity, rich blackcurrant aromas, smooth tannins and great finish

#### MUD HOUSE PINOT NOIR, NEW ZEALAND

440

Elegant, dry, crisp with floral, bright red fruits, tea and savory notes

#### SULA SHIRAZ, INDIA

56 / 270

Generous, smooth, dry, medium-bodied with ripe fruit and spicy notes

#### SANTA JULIA EL BURRO MALBEC NATURAL, ARGENTINA

74 / 360

Fruity malbec with dark cherry, blueberry with natural acidity and firm tannins

#### PAUILLAC DE BATAILLEY, FRANCE

490

Rich, complex, smooth with dark fruits, cassis, spice, savory and long finish





# FOOD MENU

# FLYING ELEPHANT

## MYSTICAL MIXOLOGY

In a city that never sleeps, Flying Elephant stands as a sanctuary of taste, echoing the rich tapestry of India's culinary journey. Just as the speakeasies of yesteryears hid behind closed doors, our kitchen conceals flavours that tell tales of distant lands and bustling streets.

Our menu pays homage to the soul of India, where traditional recipes meet contemporary flair. Each dish is a tribute to the nation's diverse landscapes, from the fragrant alleyways of Old Delhi to the coastal whispers of Kerala, capturing the essence of countless kitchens, each with its unique story.

We believe in keeping the authenticity first, blending modern techniques with age-old traditions, creating an experience that feels like a conversation between the past and the present. At Flying Elephant, every bite invites you to uncover the mystery and vibrant spirit that India brings to your plate.

Indulge in our culinary journey – a celebration of heritage, flavours and the warmth of home.

## BITES

### PINDI CHOLE HUMMUS 19

Punjabi spiced hummus with garlic naan crisp  
G/SS/M/D/V

### SAGO PAPA DAM 19

Pearls spot crisp with beet pachadi  
M/N/D/V

### MASALA FOXNUT 19

Indian spiced roasted foxnut  
D/V

## SMALL PLATES

### ROTI PE BOTI 60

Indian street taco | Spiced pulled lamb  
M/D/G

### TRUFFLE MUSHROOM GALOUTI 50

Wild mushroom kebab | Kataifi tart | San miniato truffle  
N/V/D/G

### TANDOORI BURRATA KI CHAT 52

Charred burrata | Ajwa dates relish | Mint frosting  
G/D/V

### PANEER PAPADI 42

Papad coated paneer | Korma  
D/V

### WAGYU BOMBAY TOAST 62

Tawa masala wagyu strip | Toasted brioche  
N/D/G

### ACTIVATED CHARCOAL PRAWN 56

Creamy charred prawns | Ker ki lonji  
D/M/N/S

### BURMESE KEEMA SAMOSA 46

Keema samosa | Burmese khao suey  
D/G

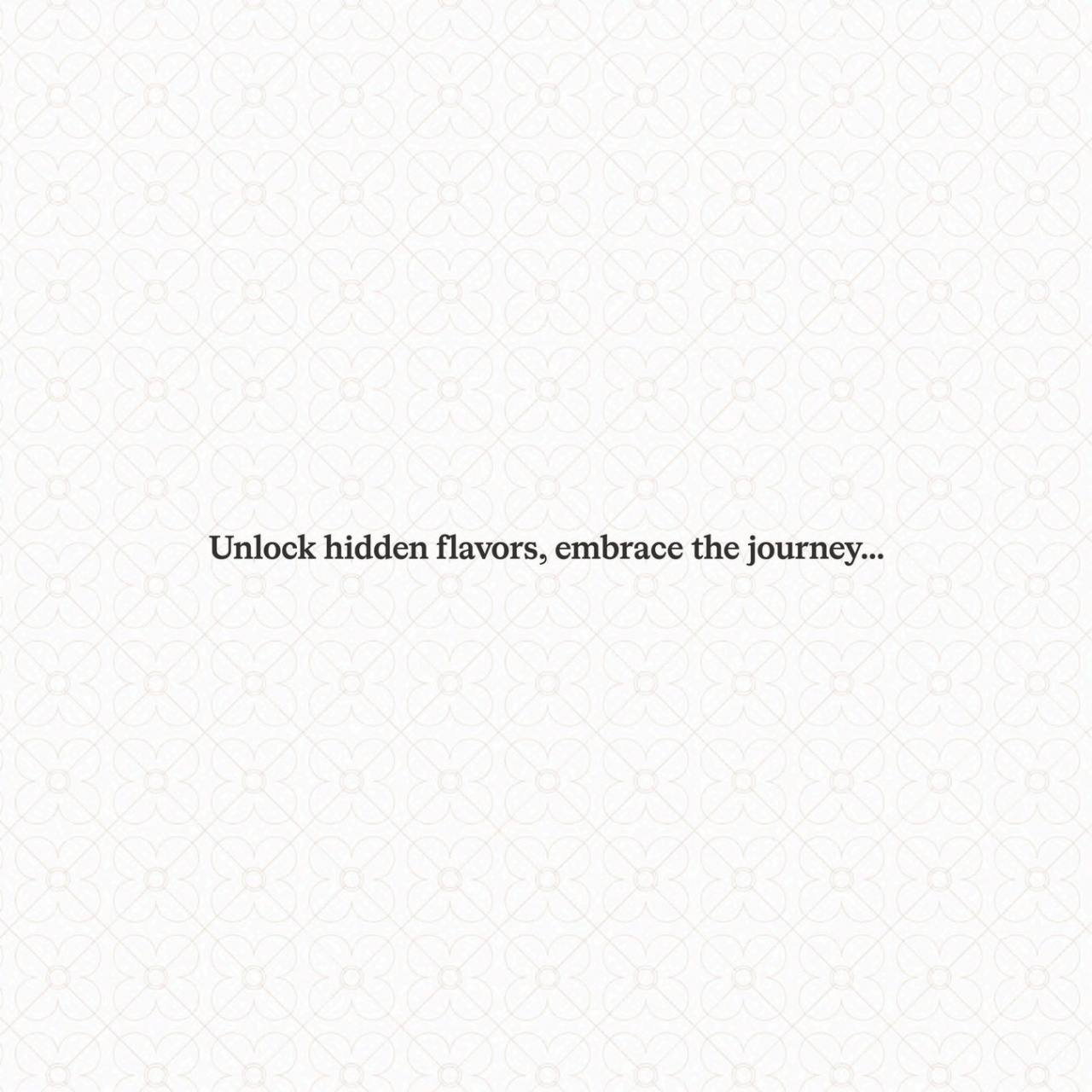
### 2 PUCHKA 36

Tuna | Avocado | Ponzu | Tulsi  
G/S

#### ALLERGENS:

G - gluten | SS - sesame seeds | M - mustard | N - nuts  
D - dairy | A - alcohol | V - vegetarian | S - shellfish

All prices are in AED and are inclusive of 10% service charge, 7% municipality fees and 5% VAT.



**Unlock hidden flavors, embrace the journey...**

## SIGNATURE

### **DHUNGAAR BUTTER CHICKEN 62**

Smoked corn-fed chicken | Full bodied tomato masala  
N/D

### **MOZZARELLA TOMATO KUT 58**

Mozzarella | Heirloom & cherry tomato kut  
D/V

### **KUMBH PE KUMBH 64**

Portobello | Shimeji | Spinach  
V/D

### **MADRAS DUCK 82**

Slow-cooked duck | Madras spice  
M/D

### **AMRITSARI KEKDA 66**

Soft shell crab | Amritsari battered | Mango salad | Saffron yoghurt  
S/D

### **SWETA MAANS 70**

Spicy stewed lamb | Corn espuma | Laal maans  
D

### **RUM KI RAAN 86**

Baby lamb leg | Spiced yoghurt | Flambé  
A/N/D

### **CHEMEEN CURRY 70**

Creamy prawn curry | Coconut | Curry leaves  
D/S/M

### **ASAMESE FISH 82**

Chilean seabass | Bamboo shoot | North East Indian spices  
M/D/S

#### ALLERGENS:

G - gluten | SS - sesame seeds | M - mustard | N - nuts

D - dairy | A - alcohol | V - vegetarian | S - shellfish

All prices are in AED and are inclusive of 10% service charge, 7% municipality fees and 5% VAT.

## **KEBAB**

### **MURGH GELAFI 58**

Herbaceous chicken seekh | An jeer chutney  
N/D

### **BAR RAH 62**

Roasted lamb chop | Spiced yoghurt | Pickled mash potato  
M/N/D

### **MURGH LAZIZI 56**

Spicy cheese | Charred corn-fed chicken | Tulsi  
D

### **ZAMEEN KE KEBAB 42**

Honey glazed beet | Spicy mascarpone | Masala plum coilee  
D/N/V

### **TULSI PANEER 48**

Spiced cream | Cottage cheese | Basil  
D/N/V

### **MURGH ANGARA 48**

Succulent Corn-fed baby chicken | Chutney trio  
D/M

## **SIDE DISH**

### **DAL MAKHANI 20**

D/V

### **STEAMED RICE / GREEN PEAS PULAO 15**

D/V

### **GARLIC / CHEESE NAAN 18**

G/D

### **MALABAR / LACHA PARATHA 15**

G/D

### **TANDOORI ROTI 15**

#### **ALLERGENS:**

G - gluten | SS - sesame seeds | M - mustard | N - nuts

D - dairy | A - alcohol | V - vegetarian | S - shellfish

All prices are in AED and are inclusive of 10% service charge, 7% municipality fees and 5% VAT.



**The journey ends, the mystery lingers...**

Final flavors, yet stories remain untold...

**DESSERT**

**HALWA CHEESECAKE 34**

Malai gajar halwa | Cream cheese | Gin  
A/D/N

**TRES LECHES 35**

Ras malai | Almond | Soft mascarpone  
D/G/N/V

**REVISED 32**

Gulab jamun | Strudel vanilla gelato | Rum  
A/D/V

**ALLERGENS:**

G - gluten | SS - sesame seeds | M - mustard | N - nuts

D - dairy | A - alcohol | V - vegetarian | S - shellfish

All prices are in AED and are inclusive of 10% service charge, 7% municipality fees and 5% VAT.



