



## THE LAB

At The Lab at Amaraanth, we celebrate Goa's rich bounty through vibrant drinks that highlight local flavors and ingredients. Our creations pay homage to the artisans and producers behind them, each telling a unique and delightful story.

Committed to mindful sustainability, we proudly support locally-made spirits, blending tradition with innovation.

## SIGNATURE COCKTAILS

### ***Red Amaraanth | 700***

*Stranger & Sons Gin, Pickled Onion Gin, Vermouth, Red Amaranth, CO2*  
*This bright red vegetable is savored by the locals in day-to-day cooking. It has been harvested from our small parcel of land and also from the local farmers*

### ***Hotel Lobby | 700***

*Gin, Lillet, Kaffir, Jasmine, Lavender, Marigold*  
*Floral teas sourced from a boutique tea store in Fontainhas are mixed with some indigenous flora to create a beautiful aroma*

### ***Tomato Tomato | 650***

*Coconut Feni, Tomato, Passionfruit, Paprika, Citrus*  
*The base of most Goan curries, these fresh tomatoes come from our favorite local market in Varca, blended carefully with some Coconut Feni*

### ***Key Lime Pie | 750***

*Trading Tides, Spent Citrus, Green Peppercorn, Vanilla, Yogurt*  
*The Spent Citrus is sourced from the leftover pot distillation from a local gin distillery*

### ***Grandmom's Curry | 800***

*Tequila, Tomato, Coriander, Tamarind, Ginger, Citrus, Coconut Milk*  
*The nostalgic flavor of Goan Curry is carefully crafted into an easy-sipping savory serve*

## **Miso | 750**

*Whiskey, Sweet Vermouth, Miso, Chocolate-Butter, Angostura*

*Our specialty miso comes from the talented Brown Koji Boy from Goa. This Goan miso is paired with chocolate into a comforting old-fashioned*

## **Gaston 3.0 | 800**

*Tequila, Campari, Kokum, Pineapple, Sage, CO2*

*The indigenous Konkan fruit 'Kokum' from our local farms transforms your glass beyond the regular sherbet into a tasty rendition of a Konkan Garibaldi*

## **Caper Berry Smash | 750**

*Pisco, Bianco, Caper Leaf, Olive Oil, Sugar, Citrus, Albumin*

*These Capers are harvested from a farm in Tuticorin which focuses on sustainable practices. We use pickled caper leaves which otherwise would have been waste*

## **Apple Pie | 700**

*Rum, Amaro, Butterscotch, Caramel, Apple, Thyme*

*Inspired by the tradition of making apple pies for celebrations, this drink celebrates that emotion with a tasty, nutty flavor*

## **Haven on Earth | 750**

*3 Gins, Vermouth, Palo-Santo, HVN Tea*

*A martini-style drink which highlights the botanicals of the handpicked gins and floral notes of the tea*

## **APERITIFS/DIGESTIFS**

Martini Bianco	300
Martini Extra Dry	300
Martini Rosso	300
Martini Fiero	350
Aperol	400
Campari	400
Jägermeister	450
Amaro Montenegro	450

## **LIQUERS**

Kahlúa	400
Baileys Irish Cream	450
Cointreau	450

## **FENI**

Goenchi Cashew Feni	200
Goenchi Coconut Feni	200
Cazulo Premium Dukshiri	200

## **BRANDY AND COGNAC**

Torres	400
Hennesey V.S.	800
Remy Martin XO Cognac	2000

## **VODKA**

Short Story Grain Vodka	250
Ketel One	350
Ciroc	450
Grey Goose	500
Beluga Gold Line	550
Belvedere	550

## **TEQUILA / MEZCAL / AGAVE**

Jose Cuervo Silver	400
Jose Cuervo Reposado	450
Pistola Rosa	450
El Jimador Blanco	500
1800 Blanco	1000
Don Julio Blanco	1100
Creyente Mezcal	1200
Clase Azul	3400

## **GIN**

Short Story Gin	250
Stranger & Sons Gin	300
Bombay Sapphire	350
Hapusa	350
Tanqueray	400
Tanqueray 10	550
Roku	750
Monkey 47	900

## **RUM**

Short Story Rum	250
Bacardi Reserva Ocho	500
Diplomatico Mantuano	500
Plantation 3 Star	500
The Kraken	700

## WHISKEY OF THE WORLD

Bushmills	400
Jameson Triple Distilled	400
Wild Turkey	500
Jack Daniels	500
Suntory Toki	600
Templeton Rye 4 YRS	700
Bushmills 12 YRS	800
Makers Mark	800
Woodford Reserve	900
Hibiki Japanese Harmony	2100

## SINGLE MALTS / BLENDED MALTS

Monkey Shoulder	600
Glenfiddich 12 YRS	700
Glenfiddich 15 YRS	1000
Laphroaig 10 YRS	1100
Ardberg 10 YRS	1300
Paul John Oloroso	1500
Paul John PX	1500
The Macallan 12YRS	1500

## BLENDED SCOTCH

Dewars 8 YRS Japanese Oak Cask	400
Dewars 12 YRS	450
Johnnie Walker Double Black	500
Chivas Regal 12 YRS	500
Johnnie Walker Gold Label	700
Johnnie Walker Blue Label	2750

*Standard measure is 30 ML. Government Taxes / VAT charged extra as applicable. We levy 10% service charge.*

## WINE

### Champagne & Sparkling

By Glass/By Bottle

Cinzano Prosecco, Veneto, Italy	900/4000
Villa Sandi Asolo, Prosecco Superiore, Brut DOCG Veneto, Italy	1200/6000
Moet and Chandon Brut, Champagne, France	15000

### White Wine

Reveilo, Grillo, Nashik, India	650/3000
MAN Family, Chenin Blanc, Paarl, South Africa	4500
Jacky Marteau, Touraine, Sauvignon Blanc, Loire Valley, France	1500/6000
Tenuta Sant Antonio, SCAIA, Garganega-Chardonnay Veneto, Italy	7000

### Rosé Wine

La Vieille Ferme, AOC Côtes de Ventoux, Rhône Valley, France	800/4000
Boekenhoutskloof, The Wolftrap, Rosé, Franschoek, South Africa	5000

### Red Wine

The Source, Cabernet Sauvignon, Nashik, India	650/3000
Pasqua, Montepulciano D'Abruzzo DOC, Abruzzo, Italy	4500
Mad Fish, Cabernet Sauvignon- Merlot, South Australia	5500
Saint Clair, Pinot Noir, Marlborough, New Zealand	7000
Jacky Marteau, AOC Touraine, Gamay, Loire Valley, France	1600/7500
Thunevin, Bad Boy, Merlot, Bordeaux, France	2000/8000



## RESERVE WINE LIST

### Champagne

By Glass/By Bottle

Dom Perignon Champagne, France 45000

### White Wine

St. Urbans-Hof, QbA, Riesling "Old Vines", Mosel, Germany 1800/7500

Hamelin, Chablis, Chardonnay, Burgundy, France 2500/10000

### Red Wine

Boekenhoutskloof, The Chocolate Block, 3000/12000

Franschhoek, South Africa

Ricossa Barolo, Nebbiolo, Piedmont, Italy 3000/12000

## BEER

Kingfisher Ultra 300

Estrella 600

Chimay Brown Ale 850

Chimay Gold Blond 850

# AMARAANTH ZERO PROOF

*Non Alcoholic Beverages*

## *Green Days | 250*

*Pear, green apple, dill, fresh citrus, CO2*

## *Goan Curry | 250*

*Tomato, coriander, tamarind, ginger, citrus, coconut milk*

## *Coconut | 250*

*Coconut water, sarsaparilla, honey, mint*

## *Heaven on Earth | 250*

*The HVN tea, palo-santo cordial, apple water*

## SOFT BEVERAGES

Coke	150
Sprite	150
Red Bull	350
Diet Coke	150
Tonic	150
Ginger Ale	150
Perrier	500
Soda	150
Fresh Lime Soda	150
Seasonal Fresh Juice	200

*Government taxes charged extra as applicable. We levy 10% service charge.*

## BAR BITES

### *Tomato and Basil Bruschetta | 740 |v*

*Marinated tomatoes with basil and olive oil on a crostini*

### *Beetroot Cutlet | 740 |v*

*Old school cutlets made with beetroot, potatoes, carrots and green peas served with honey mustard. Can be converted to a slider*

### *Veggie Spring Rolls | 540 |v*

*Rice paper rolls filled with fresh vegetables and fried to perfection served with a dipping sauce on the side*

### *Mezze Platter | 1190 |ve A*

*Hummus | Eggplant Chokha | Beetroot Tzatziki | Muhammara  
Fried Pita Bread | Crostini | Cheese Garlic Kulcha*

### *Crispy Honey Lotus Stem | TBD |v*

*Crispy fried lotus stem/potato tossed in honey chilli sauce*

### *Kung Pao Potatoes | TBD |ve A*

*TBD*

### *Fries | 640 |ve A*

*Cheesy | Truffle Grana | Spiced*

*Local Cold Cuts Platter | 1390 | NV*

*Cold Meats from in and around Goa*

*Rawa Fried Prawns | 990 | NV A*

*Classic Goan style prawns served with preserved lemon aioli*

*Gambas Al Ajillo | 990 | NV*

*Spanish Garlic Shrimp served in a skillet with toasts*

*Kung Pao Chicken | TBD | NV A*

*TBD*

*Ghee Roast Chicken | 840 | NV*

*Chicken tossed in ghee roast masala and kori roti/ crispy bread*

*Beef Cheese Melt | 940 | NV*

*A savory combination of tender buff and melted cheese,  
perfectly grilled in traditional Goan Poie bread.*



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