



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

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

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

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

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

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

Miso

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

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

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

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

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

Martini Extra Dry

Martini Rosso

Martini Fiero

Aperol

Campari

Jägermeister

Amaro Montenegro

LIQUERS

Kahlúa

Baileys Irish Cream

Cointreau

FENI

Goenchi Cashew Feni

Goenchi Coconut Feni

Cazulo Premium Dukshiri

BRANDY AND COGNAC

Torres

Hennesey V.S.

Remy Martin XO Cognac

VODKA

Short Story Grain Vodka

Ketel One

Ciroc

Grey Goose

Beluga Gold Line

Belvedere

TEQUILA / MEZCAL / AGAVE

Jose Cuervo Silver

Jose Cuervo Reposado

Pistola Rosa

El Jimador Blanco

1800 Blanco

Don Julio Blanco

Creyente Mezcal

Clase Azul

GIN

Short Story Gin

Stranger & Sons Gin

Bombay Sapphire

Hapusa

Tanqueray

Tanqueray 10

Roku

Monkey 47

RUM

Short Story Rum

Bacardi Reserva Ocho

Diplomatico Mantuano

Plantation 3 Star

The Kraken

WHISKEY OF THE WORLD

Bushmills

Jameson Triple Distilled

Wild Turkey

Jack Daniels

Suntory Toki

Templeton Rye 4 YRS

Bushmills 12 YRS

Makers Mark

Woodford Reserve

Hibiki Japanese Harmony

SINGLE MALTS / BLENDED MALTS

Monkey Shoulder

Glenfiddich 12 YRS

Glenfiddich 15 YRS

Laphroaig 10 YRS

Ardbeg 10 YRS

Paul John Oloroso

Paul John PX

The Macallan 12YRS

BLENDED SCOTCH

Dewars 8 YRS Japanese Oak Cask

Dewars 12 YRS

Johnnie Walker Double Black

Chivas Regal 12 YRS

Johnnie Walker Gold Label

Johnnie Walker Blue Label

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

WINE

Champagne & Sparkling

Cinzano Prosecco, Veneto, Italy

Villa Sandi Asolo, Prosecco Superiore, Brut DOCG

Veneto, Italy

Moet and Chandon Brut, Champagne, France

White Wine

Reveilo, Grillo, Nashik, India

MAN Family, Chenin Blanc, Paarl, South Africa

Jacky Marteau, Touraine, Sauvignon Blanc,

Loire Valley, France

Tenuta Sant Antonio, SCAIA, Garganega-Chardonnay

Veneto, Italy

Rosé Wine

La Vieille Ferme, AOC Côtes de Ventoux,

Rhone Valley, France

Boekenhoutskloof, The Wolftrap, Rosé, Franschoek, South Africa

Red Wine

The Source, Cabernet Sauvignon, Nashik, India

Pasqua, Montepulciano D'Abruzzo DOC, Abruzzo, Italy

Mad Fish, Cabernet Sauvignon- Merlot, South Australia

Saint Clair, Pinot Noir, Marlborough, New Zealand

Jacky Marteau, AOC Touraine, Gamay, Loire Valley, France

Thunevin, Bad Boy, Merlot, Bordeaux, France

RESERVE WINE LIST

Champagne

Dom Perignon Champagne, France

White Wine

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

Hamelin, Chablis, Chardonnay, Burgundy, France

Red Wine

Boekenhoutskloof, The Chocolate Block,

Franschhoek, South Africa

Ricossa Barolo, Nebbiolo, Piedmont, Italy

BEER

Kingfisher Ultra

Estrella

Chimay Brown Ale

Chimay Gold Blond

AMARAANTH ZERO PROOF

Non Alcoholic Beverages

Green Days

Pear, green apple, dill, fresh citrus, CO2

Goan Curry

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

Coconut

Coconut water, sarsaparilla, honey, mint

Heaven on Earth

The HVN tea, palo-santo cordial, apple water

SOFT BEVERAGES

Coke

Sprite

Red Bull

Diet Coke

Tonic

Ginger Ale

Perrier

Soda

Fresh Lime Soda

Seasonal Fresh Juice

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

BAR BITES

Amaraanth Cheese Board | GF

Ask your server for the available cheese selection

Mezze Platter | VE A

Hummus | Eggplant Chokha | Beetroot Tzatziki | Muhammara

Fried Pita Bread | Crostini | Cheese Garlic Kulcha

Curry Leaf and Coriander Spiced Fries | v

Fries tossed in coriander seeds, smoked paprika and curry leaves

Tomato and Basil Bruschetta | v

Marinated tomatoes with basil and olive oil on a crostini

Beetroot Cutlets | v

Old school cutlets made with beetroot, potatoes, carrots

and green peas served with honey mustard

Amaraanth Cold Cuts Platter | NV

Parma ham, salami milano, mortadella, served with gardeniera and crisps

Rawa Fried Prawns | NV A

Classic Goan style prawns served with preserved lemon aioli

Parma Ham Stracciatella Crostini | NV

Parma ham topped with stracciatella cheese

Beef Chilli Fry Poie | NV A

Goan style beef tossed in chilli, soy, mustard and curry leaves stuffed in poie



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