

# NO.16



The signature cocktails in this menu are shaped by the land of the rising sun. By philosophies that honour stillness, impermanence and the power of the pause. I am less interested in moods than in moments. In what exists briefly, never to return in quite the same way.

Each cocktail is a small ritual. A philosophy you can sip. Not designed to shift how you feel, but to hold you where you are—to create a quiet space between what has passed and what comes next. Nothing here asks to be rushed. Everything here asks to be noticed.

*Vasile Dorofeev*  
(Head Mixologist)

**CHOOSE YOUR**

*Philosophy*

**PRESENCE: ICHI-GO ICHI-E**

**IMPERFECTION: WABI-SABI**

**STILLNESS: ZEN NO HIBIKI**

**IMPERMANENCE: MONO NO AWARE**

**SPACE: MA**

**NATURE: SHINRIN-YOKU**

**PURPOSE: IKIGAI**

**CHANGE: ANICCA**

# ICHI-GO ICHI-E

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*“One time, one meeting”*

A reminder that no moment can be recreated.

What you taste now will never return in quite the same way. This balance, this lightness, this pause, is a once in a lifetime thing. We invite you to be fully present and savour what exists only once.



## INGREDIENTS

Shiso Wine, Banana—Basil Soda

## COCKTAIL PROFILE

Soft herbal notes, tropical, fizzy

# WABI-SABI

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*“Imperfection is perfection”*

True beauty is uneven and weathered, even broken and incomplete. Perfection is boring, a myth. The most beautiful things in life are filled with contrast and character. Like sweetness that co-exists with smoke and spice.



## INGREDIENTS

Tequila, Mezcal, Lychee, Guava, Chilli Mix

## COCKTAIL PROFILE

Fruity, smoky, lightly spicy

# ZEN NO HIBIKI

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## *“Echoes of Zen”*

Stillness captured in liquid form.

Clear, deliberate and uncluttered, this cocktail reflects the calm that emerges when excess falls away and attention sharpens.



## I N G R E D I E N T S

Whiskey, Zen Cordial, Aromatic Bitters

## C O C K T A I L P R O F I L E

Smooth, spirit-forward, subtle bitter lift

# MONO NO AWARE | SPRING

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*“The pathos of things”*

A fleeting brightness that exists for just a moment, because it cannot last. Fresh and expressive, this cocktail mirrors spring’s brief arrival, harboring hope, renewal and fresh beginnings. It is felt deeply, then gently released.



## INGREDIENTS

Gin, Shiso—Yuzu Cordial, Fresh Lime

## COCKTAIL PROFILE

Crisp, citrus, floral, herbaceous

# MONO NO AWARE | AUTUMN

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*“The pathos of things”*

Warmth settles in as the season turns.  
Richer and slower, this expression reflects gratitude for what has passed,  
lingering softly before fading.



## INGREDIENTS

Rum, Macadamia Orgeat, Dry Curaçao, Lime

## COCKTAIL PROFILE

Warm, nutty, mellow

All prices are in INR and are exclusive of applicable government taxes.  
Alcohol is served only to guests aged 25 years and above. Kindly inform our team of any allergies.  
We are committed to responsible service and guest well being.

# MA

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## *“Everything in nothing”*

What is absent matters as much as what is present, creating harmony through restraint rather than abundance. Space, silence and pause define this cocktail.



## INGREDIENTS

Vodka, Black Passion Fruit, Vanilla, Citrus Air

## COCKTAIL PROFILE

Fruity, smooth, tropical, light citrus

# SHINRIN-YOKU

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*“One with nature”*

Inspired by forest bathing, this drink slows the senses. Earthy, layered and quietly complex, it invites you to breathe deeper and reconnect with the natural rhythm around you.



## INGREDIENTS

Beetroot Vermouth, Blackberry Gin, Campari

## COCKTAIL PROFILE

Bittersweet, earthy, complex

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# IKIGAI

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*“A reason for being”*

A balance of purpose and joy. This cocktail reflects direction without urgency—a gentle clarity that energises without overwhelming.



## INGREDIENTS

Gin, Smoked Lychee, Yuzu, Chrysanthemum

## COCKTAIL PROFILE

Bright, floral, subtly smoky, fragrant

# ANICCA

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*“Everything changes”*

Sharp, vivid and unapologetically alive.

This cocktail embraces movement and impermanence, reminding you that holding on is optional—and letting go can be liberating.



## INGREDIENTS

Tequila, Gari Ginger, Wasabi, Citric

## COCKTAIL PROFILE

Sharp, spicy, vivid