



## AN INDO-PORTUGUESE & ANGLO-INDIAN CULINARY POP-UP

BY CHEF MICHAEL SWAMY

17<sup>th</sup> – 21<sup>st</sup> May 2023

Chef Michael Swamy is a Chef, food stylist, food writer and an enthusiastic travel photographer based in Mumbai, India. A graduate of the prestigious Le Cordon Bleu, London, Michael with his team, has conceptualized and presented major food shows on several GEC and international niche channels.

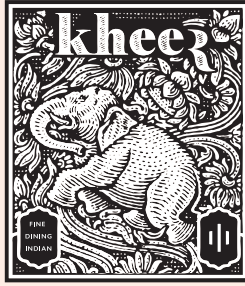
He has won numerous accolades in the culinary industry as Chef Patron and creator of several restaurant brands like Nueva and Anglow in Delhi, City Pride and The Bowl House in Pune to an Indo-Portuguese restaurant Eastern Sunset in Mumbai, where he has set a benchmark for global cuisine. He has authored The Diabetic Cookbooks (Bloomsbury), The East Indian Kitchen (Westlanc), Masala Dabba and The Easy Guide to Pairing Indian Food With Wine (Om Books International), and a series of cookbooks for children. He is a Gourmand Award winner, recognised for his exceptional contribution as an author and photographer.

Michael's work as Chef Consultant with brands like Pugdundee Safaris, The Forest Menu, his work in the mountains of Uttarakhand with boutique resorts like Te Aroha and hospitality universities such as WGSMA Manipal, Symbiosis Pune, has been widely appreciated and recognised. He redefines, health and sustainability through his work with brands like Pesca Fresh, Circee Health and plant based foods. Michael has also successfully curated a series of food styling workshops, photography workshops, food festivals, corporate seminars across the globe, working with brands like Isuzu Motors, Kelloggs, Bajaj, Hindustan Unilever to name a few.



ROSEATE  
HOUSE

NEW DELHI



### appetiser

- lamb croquettes** deep fried bread crumbed lamb and mashed potato croquettes 2100
- bandry East Indian lamb chops** spiced lamb chops coated with bottle masala and grilled in a tandoor 2300
- coastal green masala smoked prawns** prawns marinated in a coastal green masala and smoke cooked in a tandoor 2400
- vegetable risoles** deep fried pastry filled with mushrooms and vegetables (v) 1300
- choux buns** hollow buns stuffed with cheese and onion (v) 1300
- grilled vegetables foogath with bao buns** goan delicacy, mixed vegetables tempered with coconut and curry leaves (v) 1300

### main course

- curried lamb in a lentil sauce** roasted minced lamb with cooked lentils, served with pasta 2100
- chicken vindaloo** pan roasted chicken served with a mildly spicy vindaloo curry and hot olive salad 1700
- fish chinchoni** trout fish in a kokum flavored coconut curry sauce with green chilies 2300
- vegetable bhujing** vegetables grilled in tandoor and served with a biryani made of poha (v) 1400
- vegetable chinchoni** poached vegetables in a kokum flavored coconut curry sauce with green chilies (v) 1400
- East Indian vegetable lonvas curry** a mildly spiced coconut based gravy with jackfruit and English vegetables (v) 1400

### rice

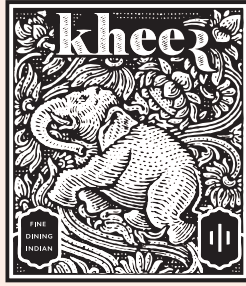
- peas pulao 1000
- steamed rice 900

### breads

- crusty bread rolls 300
- flat breads 300

### desserts

- red rice crème brule** served with chili chocolate truffle and caramelised fruit 900
- English trifle** a layered fruit and custard dessert 900



Kheer' is named after an Indian dessert and is derived from the Sanskrit word 'Ksheer' meaning "milk". Kheer at Roseate House offers Indian cuisine par excellence with a modern edge. Offering a fine selection of delights prepared by our expert culinary team, Kheer boasts of an exclusive menu.

### Dilli-6 chaat

<b>gol gappe</b>	served with khatta paani, meetha paani and the flavor of the day (v) 450
<b>chowk ki tikki</b>	shallow fried potato galettes served with tamarind and coriander chutney (v) 800
<b>karari jalebi</b>	Indian pretzel tossed with tangy tamarind chutney, mint chutney and yogurt (v) 800
<b>palak patta</b>	crispy spinach leaves served with tangy chutney and yogurt (v) 800
<b>lachha tokri</b>	crispy potato basket filled with seasonal fruits and tangy chutney (v) 800
<b>chhena papri chaat</b>	poached cottage cheese dumplings and carom seed crisps topped with sweet yogurt and an assortment of chutneys (v) 800

### appetiser

<b>mutton burrah</b>	tender imported lamb chops marinated with chilli, fried onion and garlic 2300
<b>surkh mahi tikka</b>	kafir lime and chilly marinated charred fish morsels 2100
<b>turra kebab</b>	boneless chicken marinated with coriander, mint, green chilli and fried onion 1500
<b>tandoori paneer tikka</b>	stuffed cottage cheese marinated with house made spice mix (v) 1200
<b>bhune chukunder aur neje ke kebab</b>	beet and pine nut kebabs stuffed with cumin and cardamom infused goat cheese (v) 1300
<b>nimona aur khubaani ke kebab</b>	spiced green peas and apricot galettes (v) 1200

### main course

<b>Dilli khaas nalli</b>	slow braised mutton shanks, finished with saffron and cardamom 2200
<b>murg makhn malai</b>	charred chicken on bone, cooked in a velvety milk based curry, finished with butter and cream 1700
<b>coconut chilli</b>	cooked with garlic, chilli and coconut jumbo prawns 2400 / fish 1900
<b>paneer khatta pyaz</b>	cottage cheese and pickled onion cooked with onion and tomato mélange (v) 1400
<b>bagh-e- bahar</b>	cumin and garlic tempered garden fresh seasonal greens (v) 1400
<b>dal-e-dhungar</b>	charcoal smoked black lentil cooked with tomatoes, garlic and butter (v) 1400
<b>Dilli6 subz biryani</b>	old Delhi style biryani cooked with chef's special spice mix and saffron 1200
<b>Dilli6 gosht biryani</b>	old Delhi style biryani cooked with chef's special spice mix and saffron 1800

### bread

sheermal 300 | varqi 300 | Roseate naan 400 | khamiri 200 | kulcha 250  
tandoori roti (butter/plain) 200 | laacha parantha (pudina/mirchi/ajwain) 300  
naan (butter/plain) 200

### dessert

<b>gulkand kulfi</b>	with rose and pistachio (v) 600
<b>paan rossomalai</b>	beetle leaf and rose infused, poached cottage cheese dumplings (v) 850
<b>kalakand tart</b>	milk cake tart with caramel sauce (v) 950

all prices are in Indian rupees with government taxes included. no service charge levied.  
kindly inform us if you have any food related allergies or intolerance.



# ROSEATE HOUSE

NEW DELHI



## BEVERAGE MENU

# - APERITIF & DIGESTIF

Campari	850
Aperol	700
Martini Bianco	600
Martini Rosso	600
Jägermeister	600
Martini Fiero	600
Ricard	550

# - LIQUEUR

Patron XO Café	650
JD Fire	650
JD Apple	650
Limoncello di Capri	550
Amarula	550
Baileys The Original Irish Cream	500
Sambuca Molinari	500
Kahlúa	350

# - BEER

Chang Thai Beer	700
Corona	600
Budweiser	500
Kingfisher Ultra	500
Bira White	500

# - WHISK(E)Y

## SINGLE MALT

### ROSEATE HOUSE SELECTION

Bunnahabhain 1997	4300
<i>drawn from cask ref 5413, bottled in 2016 near port askaig, ISLAY</i>	
Caol Ila 1997	4300
<i>drawn from cask ref 5413, bottled in 2016 near port askaig, ISLAY</i>	

### ISLAY

Lagavulin 16 Y.O.	1400
Bowmore 15 Y.O.	1250
Bowmore 12 10 Y.O.	950
Laphroaig 10 Y.O.	950
Laphroaig Select	900

### SPEYSIDE

Craigellachie 13 Y.O.	1100
Glenfiddich 12 Y. O.	850
Glen Grant 10 Y.O.	850

### HIGHLAND

Aberfeldy 21 Y.O.	1900
Dalwhinnie 15 Y.O.	1250
Balblair 2005	1100
Old Pulteney 12 Y.O.	900
Glenmorangie 10 Y.O.	900
The Singleton of Glen Ord 12 Y.O.	850
Aberfeldy 12 Y.O.	850
Speyburn 10 Y.O.	800
The Ardmore Legacy	800

# - WHISK(E)Y

## ISLE OF SKYE

Talisker Strom 1650

## INDIA

Paul John, *bold* 800

Paul John, *brilliance* 700

Indri 700

## BLENDED MALT

Johnnie Walker Gold Label Reserve 1200

Dewars 18Y.O. 900

Dewars 15Y.O. 850

Monkey Shoulder 850

Johnnie Walker Black Label 850

Dewars 12Y.O. 700

## JAPAN

Suntory Yamazaki 1800

Suntory Hibiki 1600

Kirin Fuji Sanroku 1500

Suntory Toki 750

## IRELAND

Jameson 550

## TENNESSEE, BOURBON & CANADIAN

Michter's Bourbon 1200

Michter's Rye 1200

Woodford Reserve 1200

Jack Daniel's, Single Barrel 950

Maker's Mark 800

Jack Daniel's Gentleman's Jack 750

Jack Daniel's Old no. 7 650

Jim Beam Black 550

Canadian Club 450

# - VODKA

Roberto Cavalli 900

Grey Goose VX 900

Grey Goose 800

Beluga, Noble 800

Belvedere 750

Ciroc 650

Stolichnaya 650

Absolut 650

Our Vodka

*Amsterdam/ Berlin/ London* 600

Finlandia 500

Smoke 400

## - RUM

Kraken	1200
EL Ron Prohibido	600
Mount Gay Eclipse	600
Mount Gay Eclipse Silver	600
Bacardi Ocho	600
Bacardi Cuatro	600
Pitu Cachaca	500
Bacardi Carta Blanca	400
Old Monk	400

## - GIN

Sipsmith	1100
Suntory Roku	900
Caorunn	850
Wenneker Elder Flower	850
Hayman's Old Tom	850
Hendricks	850
Tanqueray No Ten	700
Bombay Sapphire	650
Tanqueray London Dry	600
Beefeater	550
Terai Indian Dry	550

## - TEQUILA

Corralejo Anejo	900
Don Angel Bianco	500
Jose Curevo Especial	400

## - COGNAC

Remy Martin X.O.	2300
Hennessy X.O.	2300
Martell X.O.	2100
Camus V.S.O.P.	950
Hennessy V.S.O.P.	900
Hennessy V.S.	600

# - WINE BY THE GLASS

## WHITEWINE BY THE GLASS

D'Arenberg The Broken Fishplate, Adelaide Hills, Australia	1800
Dr. Loosen Dr. L Riesling, Mosel-Saar-Ruwer, Germany	1600
Two Lindeman's Chardonnay	1200
Golden sparrow Pinot Grigio	1200
Altozano Verdejo Sauvignon blanc	900
Grover Sauvignon Blanc Reserve Collection, India	900
Two Ocean Sauvignon Blanc	900
Grover Chenin Blanc Reserve Collection, India	900

## RED WINE BY THE GLASS

Pater Sangiovese Toscana IGT Marchesi de Frescobaldi	1800
Sula Rasa Cabernet Sauvignon, Barrel aged, Nashik India	1700
Ventiterre Merlot	1400
Sula Rasa Syrah, Nashik India	1200
Baron Phillips de Rothschild Cadet D'oc Cabernet Sauvignon	1100
Cosecha, Merlot, Chile	1100

## ROSEWINE BY THE GLASS

Sula The Source Grenache Rose	1100
Grover Rose Reserve Collection, India	900

## SPARKLING WINE BY THE GLASS

Tiamo Prosecco	1700
Martini Prosecco	1400

# -CHAMPAGNE

Devaux Brut	24000
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# -SPARKLING WINE

Codorniu CAVA	11000
Ti amo Prosecco	8500
Martini Prosecco	7000



# - WHITE GRAPES

## CHARDONNAY

Cakebread Cellar, Napa valley, <i>California</i>	15000
Albert Bichot, Pouilly-Fuisse, Maconnais, <i>Burgundy, Franch</i>	11500
Cloudy Bay, Marlborough, <i>New Zealand</i>	7500
Twe Lindeman's Chardonnay	5500
Viña Tarapaca Reserva, Maipo Valley, <i>Chile</i>	5000
Sutter Home, California, <i>USA</i>	5000
Wolf Blass Bilyara, South Eastern, <i>Australia</i>	4800
Bodega Norton Reserva, Luján de Cuyo, <i>Argentina</i>	4500

## SAUVIGNON BLANC

Cakebread Cellar, Napa valley, <i>California, USA</i>	15000
Henri Bourgeois, Sancerre, 'Les Baronnes', <i>Loire valley, Franch</i>	12000
Cloudy Bay, Marlborough, <i>New Zealand</i>	10000
Saint Clair, Marlborough, <i>New Zealand</i>	9000
D'Arenberg The Broken Fishplate, <i>Adelaide Hills, Australia</i>	9000
Ward Valley Estate Triple Block Marlborough, <i>New Zealand</i>	5300
Altozano Verdejo	4500
Bodega Norton, Luján De Cuyo, <i>Mendoza, Argentina</i>	4500
Two Ocean Sauvignon blanc, <i>Argentina</i>	4500
Anne de joyeuse Camas, IGP pays d'Oc, <i>Franch</i>	4000
Mas Andes, <i>Chile</i>	3500

## RIESLING

Egon Muller 'Scharzhof' Mosel, <i>Germany</i>	13000
Chateau Ste Michelle Riesling, <i>Columbia Valley, USA</i>	7000
Black Tower, <i>Germany</i>	5500

## GEWURZTRAMINER

F E trimbach, <i>Alsace, Franch</i>	12000
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## CHENNIN BLANC

Kloof Street, <i>South africa</i>	7500
Grover's Chenin Blanc	4200

## PINOT GRIGIO

Zonin, Friuli Aquileia, <i>DOC Italy</i>	9000
Golden sparrow, <i>Italy</i>	6000

## CORTESE

Marchesi di barolo Gavi de Gavi <i>DOCG, Piedmont, Italy</i>	12000
Marchesi di barolo Gavi de Gavi <i>DOCG, Piedmont, Italy</i>	8500

## INTERESTING BLENDS

Gaja "Rossj-Bass" Langhe <i>DOC, Piedmont, Italy</i>	17000
Boekenhouts kloof, The Wolftrap - Viognier, <i>Chenin Blanc</i>	7000
Baron Philippe De Rothschild 'Mouton Cadet', <i>Blanc, Bordeaux, Franch</i>	6500

# - RED GRAPES

## CABERNET SAUVIGNON

Stag's Leap Wine Cellars 'Artemis' Napa Valley, USA	28000
Chateau Lacoste Garzac	8000
Baron Phillips de Rothschild Cadet D'oc Cabernet Sauvignon	5500

## PINOTAGE

M.A.N., 'Bosstok', Paarl, South Africa	7000
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## SHIRAZ

M. Chapoutier Crozes-Hermitage Les Meysonniers, Rhone, France	15000
Merius, Syrah Grenache, France	6000
Sula Rasa Syrah, Nashik India	6000
Bush Ballad, Shiraz, Australia	5000
Lindeman's Premier Selection, South East, Australia	5000

## MERLOT

Duckhorn Vineyards, Napa Valley, USA	25000
Ventiterre, Merlot, Italy	7000
Cosecha Merlot, Chile	5500

## NERO D'AVOLAA

Donnafugata Sedara, Sicilia IGT, Sicily, Italy	8600
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## NEBBIOLO

Marchesi di Barolo, Nebbiolo d'Alba, Piedmont, Italy	18000
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## SANGIOVESE

Pater Sangiovese Toscana IGT Marchesi De Frescobaldi	8500
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## ROSE

Sula The Source Grenach Rose	5000
Grover Zampa Vineyards Art Collection Shiraz Rose, Nandi Hills, India	4500

## INTERESTING BLENDS

Paraduxx, Cabernet Sauvignon & Zinfandel, Napa Valley, USA	26000
La Brancaia Il Blu Toscana IGT, Tuscany, Italy	24000
D'Arenberg, The Iron Stone pressings, Grenache-Shiraz Mourvedre	22000
M. Chapoutier La Bernardine, Chateauneuf-du-Pape, Rhone, France	21000
Pierre & Remy Gauthier Châteauneuf -du-Pape Les Grands Seigneurs, Rhone, France	20000
Zonin Velpolicella Ripasso, Italy	15000
La Brancaia Tre, Toscana IGT, Tuscany, Italy	14000
Boekenhoutskloof, The Wolftrap Syrah - Mourvedre - Viognier	10000
Fratelli Sette, India	10000
Twe penfolds koonunga shiraz cabernet	10000
Kloof Street Rouge, Southern Rhone Blend, South Africa	8000

# - MIXOLOGY

## **Gin & Tonic**

950

"Gin and tonic has saved more Englishmen's lives, and minds, than all the doctors in the Empire." - Winston Churchill

## **East India Company**

gin, lime, coconut, bell pepper, tonic

## **Mediterranean tonic**

gin with green apple, rosemary, strawberry, topped up with tonic water

## **Quinine fog**

gin with ginger bread syrup, ginger juice, pineapple juice, lime juice, topped up with tonic water.

## **J&K**

gin, lime, cucumber, rosemary, tonic

## **ROSEATE HOUSE SIGNATURE**

1100

### **SOURS**

"When life hands you lemons, make sours"- Elbert Hubbard

#### **Smokey Sour**

whisky, egg white, maple syrup, lime juice, angostura bitter

#### **Malt and Honey**

scotch, Drambuie, honey and orange syrup, lime juice, bitters

#### **The dessert Rose**

gin, strawberry, cucumber, rosemary, apple cider vinegar, topped up white wine

#### **Mr. Black**

rasins infused whiskey tennessee, coffee, pineapple, toffee syrup, bitters

#### **NRI**

walnut infused bourbon, lime, homemade Indian spiced sugar, bitters

#### **The Idealist**

tequila, kaffir lime, pineapple and peach, lime juice, bitters

## **INHERITED**

1100

### **Kir Royale**

The kir became popular in French cafes in the middle of the 19th century and was further popularized by Felix Kir after World War II. Then mayor of Dijon in Burgundy, France, served the drink often to promote his region's fine products. The name kir has been associated with the drink ever since.

### **Aperol Spritz**

It's late spring, 6 p.m. Golden hour is nigh. It's too late for lemonade, too early for whiskey — spritz time on the dot. First the spritz, then the Aperol, and finally, the marriage of the two.

### **Boulevardier**

It was first published in the 1920's bar book, ABC of Mixing Cocktails by the renowned bartender Harry MacElhone. It also appeared in his 1927 book, Barflies, and Cocktails. The bittersweet interplay between Campari and vermouth remains, but the whiskey changes the storyline.

### **Clover Club**

The Clover Club cocktail is another pre-prohibition cocktail that is becoming a new favourite among current cocktail-drinkers. The name comes from the Philadelphia men's club, where it originated, and was being enjoyed as early as 1910.

### **Moscow Mule**

"The mule was born in Manhattan but 'stalled' on the west coast for the duration," the paper read. "The birthplace of 'Little Moscow' was in New York's Chatham Hotel. That was back in 1941 when the first carload of Jack Morgan's Cock 'n' Bull ginger beer and John Martin vodka comes together."

# - MIXOLOGY

## NON ALCOHOLIC MIX

500

### Basil Smash

*basil, lemon grass, homemade Indian spice sugar syrup, ginger ale*

### Borruto

*blueberry, coffee, mint, lime, ginger ale*

### Aquarius

*mint, ginger, lime juice, ginger ale*

## CAFFÈ

*"Behind every successful person is a substantial amount of coffee."*

*Anne Morrow Lindbergh*

*Café latte*

600

*Café au lait*

600

*Café mocha*

600

*Cappuccino*

600

*Cold coffee*

600

*Americano*

600

*Macchiato*

600

*Espresso*

500

## TWG TEA

550

*"A cup of tea makes everything better." - Bindi Irwin*

*Black Chai*

*1837 Black Tea*

*Chamomile*

*Earl Grey Buddha*

*London Breakfast*

*Alfonso*

*1837 Green Tea*

*Crème Caramel*

## ICED TEAS

550

### Apdishati

*lemon juice, sugar syrup, peach syrup and black tea*

### Jamiran

*lemon juice, sugar syrup and black tea*

### Narid

*fresh orange juice, rosemary herb and green tea*

### Sevon Tvak

*fresh apple juice, cinnamon and black tea*

### Amraa

*fresh mango juice, lemon juice and black tea*

## TEA BY ROSEATE

550

*Longjing Tea*

*Silver Needle Tea*

*Jasmine Pearl Tea*

*Darjeeling First Flush Tea*

## AERATED BEVERAGES

250

*coke, diet coke, zero coke, soda, tonic, ginger ale, sprite, fanta*

### Red Bull

400

**Sparkling water** 750 ml

400

**Sparkling water** 330 ml

250

**Mineral water** 1000 ml

250

**Mineral water** 500 ml

150

### Fresh juice

325

*seasonal*

### Shake

500

*vanilla, chocolate, strawberry*