

Era

SUMMER CURATIONS

Fresh cocktails and crisp craft pours pair effortlessly with small plates designed to be light, bold and endlessly shareable. Made for laid-back sessions, easy indulgence and long hours with the game on.

BAR CURATIONS

Inspired by Japanese seasons and culture, these cocktails bring together fresh flavours, simple balance, and classic techniques, made with care to create a sense of harmony and place in every sip

Aki 550

Bacardi Carta Blanca, Cranberry, Apple Juice, Spice Sacrum, Lime Juice

Inspired by the richness of autumn fruits, this creation layers indulgent flavours with warming spices, unfolding depth and gentle sweetness, culminating in a smooth, comforting finish that lingers softly on the palate, inviting slow, thoughtful sips

Origami 650

Tequila Blanco, Jalapeno, Yuzu compote, Apple Juice, Mint, Malic Acid, Simple Syrup

Folded with precision like origami, this cocktail reveals itself in layers, delicate yet structured, unfolding graceful complexity with every sip, where balance, texture and quiet intensity come together in a refined, ever-evolving experience

Wabi- Sabi 650

Ballantine's Finest Whiskey, Wasabi Powder, Fresh Ginger, Malic Acid, Simple Syrup

Embracing the philosophy of wabi-sabi, this cocktail finds beauty in balance and imperfection, where warmth meets subtle spice, unfolding gently with depth, character, and a quiet complexity that lingers with a refined, thoughtful finish

Sakura 695

Sake, Absolut Vodka, Cherry Cordial, Yuzu, Honey, Lime Juice, Bitters

Inspired by the beauty of ornamental cherry trees in spring, this cocktail captures the delicate floral sweetness of cherry blossoms, unfolding gently on the palate with soft, fragrant notes in every sip, elegant and refreshing

Sawayaka 695

Soju, Absolut Vodka, Watermelon Juice, Malic Acid, Tender Coconut Syrup

A breezy Japanese summer captured in a glass, where juicy watermelon sweetness meets crisp vodka, lifted by gentle coconut whispers and bright acidity, creating a light, refreshing escape that feels vibrant, cooling, and effortlessly indulgent

Soyokaze 750

Beefeater Gin, Sake, Yuzu compote, Homemade Bitters, Simple Syrup

A bold winter Negroni where vibrant yuzu brightness meets the warming depth of sake and the sharp bite of gin, finished with aromatic bitters, creating a rich, lingering warmth that unfolds slowly with every sip

Craft Beer & Cider 375 330 ml

Belgian Witbier
Japanese Rice Lager
Wildberry Cider
Apple Cider

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GST/ VAT & A DISCRETIONARY
10% SERVICE CHARGE IS EXTRA
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**PAIRING
BITES &
SMALL
PLATES**

Homemade Potato Crisps ▼ 350

House made at Pouring Veranda, served with garlic aioli

④ Salt & Pepper Corn ▼ 350

Crispy corn, scallion, capsicum, onion, pepper

Braised Soy Peanuts ▼ 350

With Chinese wine and sesame seeds

④ Wok Style Chilli Cottage Cheese ▼ 450

Street style, soy, onion, peppers, capsicum

④ Asian Style Flatbread ▼ 450

Chives, onion, peppers, capsicum, soy

④ Broccoli in Planta Sauce ▼ 475

With Chinese wine and sesame seeds

④ Bang Bang Asian Style Nachos ▼ 475

Asian salsa, crisp chilli, melted cheddar, chives

Crispy Fried Chicken (CFC) 450

Peri peri, spicy tempura, chives, truffle mayo

Street Style Wok Spicy Chicken 450

Soy, capsicum, scallion, wok tossed

Tobanjan Style Chicken Wings 450

Chives, togarashi, crispy wings, baby raddish

Spicy Asian Chicken Flatbread 495

Wok tossed chicken, soy base, chilli, capsicum, onion

Fried Prawn with Wasabi Mayo 675

Chives, togarashi, crispy wings, baby raddish

Black Pepper Prawn 695

Soy, peppercorn, ginger

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