

Sweets

Banoffee Cake 8

banana cake, toffee, bruleéd banana,
whipped cream

Fresh Cubed Mango 8

vanilla ice cream, orgeat drizzle

Gajar Halwa 8

carrot pudding, crushed pistachio,
cardamom coconut crème

Warm Caramelized Seviyaan 8

caramalized vermicelli noodles,
cardamom, molasses, confectioners sugar

Cricket 'Rum-Ball' 9.50*

moist & warm rum-infused chocolate cake,
white chocolate shavings,
crème-anglaise, fresh berry reduction

**BirthDay Masti Rum-Ball* + \$2.00

Non-alcoholic Beverages

Tea / Coffee – 3.50 Espresso 4.00

Sodas/ Juices 4.00

Fresh Coconut Water 6.00

House-bottled

Sparkling or Still Mineral Water 4.50

THE DRUNKEN MUNKEY

Brandy/ Eaux de Vie/ Digestifs

Remy Martin VSOP, Grande Champagne	16.00
D'usse VSOP, Cognac	12.50
Chateau de Briat, Hors d' Age, Bas Armagnac	20.00
Domaine Pellehaut, Armagnac Reserve	18.00
Calvados Reserve, Domaine de Montreuil	14.00
Sambuca Antica	12.00
Grand Marnier	12.50
Benedictine / B&B	12.00
Massinez Framboise	12.00
Massinez Poire Williams	14.00
Massinez Mirabelle	12.00
Disaronno, Amaretto	12.00
Frangelico	12.00
Drambuie	12.00
Cabernet Sauvignon Grappa, Araujo	16.00
Baileys Irish Cream	12.00
Kappa Pisco	12.50
Fernet Branca	12.00
Amaro Montenegro	12.00

Port, Sherry & Dessert Wine

Grahams 6 Grapes Ruby Port N.V.	12 / 96
Grahams 10 yr. Tawny	16 / 128
Grahams 20 yr. Tawny	21 / 168
Muscat de B.de.V, Dom. du Durban 2010 (575ml)	10 / 40
Harvey's Bristol Cream Sherry	14.00
Osborne Fino Sherry	16.00

Colonialism in India is what first introduced the flavours of the sub-continent to the rest of the world. The rich ingredients and spices used in the kitchens of the Indian aristocracy were incorporated into the recipes brought by the European settlers and officers. The British, French, Dutch and the Portuguese all had adapted variations of many of their own dishes which resulted in a distinct new cuisine – collectively referred to as 'Anglo-Indian cuisine' – by carefully blending European cooking techniques and recipes with local ingredients and methods.

Here at The Drunken Monkey, we strive to recreate, and pay tribute to the legendary flavours, style and the ambience reminiscent of the famous cafes, bistros and supper clubs of 'Old Bombay', while showcasing a touch of the old Raj.