TRYST

Tryst - a private meeting or intimate encounter.

For us, that meeting happens through flavour.
Inspired by the depth and diversity of Indian ingredients, traditions and taste memories.
Each drink brings familiar elements together in unexpected ways, creating an encounter between the known and the new, rooted in India and expressed through a contemporary lens.

Tryst Vol One is an invitation to explore the country's diverse landscapes through cocktails inspired by the ingredients that call them home. Thoughtfully crafted and rooted in a sense of place, each glass celebrates the flavours, stories and spirit of a remarkable region.

कोंकण

/konge·kuhn/

KONKAN



Inspired by the Konkan coast, this cocktail pairs tart kokum with toasted coconut for a bright, coastal profile. Chaat masala adds a savoury spice, while apricot brings soft fruit and fino sherry lends a dry, saline finish, served long as a crisp, refreshing highball.

INGREDIENTS

Kokum • Chopin Vodka • Chaat Masala • Apricot • Fino Sherry • Toasted Coconut

Strength	
Sweet	
Sour	
Bitter	
Umami	

£20

तंजौर

/thuhn·jaa·vur/

TANJAUR



Inspired by South India's rasam traditions, this cocktail pairs Don Julio Blanco and pisco with tomato for a bright, savoury profile. Curry leaf and cumin add herbal warmth, while coriander and hing bring depth, finishing dry, lightly spiced, and elegant.

INGREDIENTS

Tomato • Don Julio Blanco • Curry Leaf • Pisco • Cumin • Coriander • Hing

Strength	
Sweet	
Sour	
Bitter	
Umami	

Non-Alcoholic: £14

Tomato • Tanqueray 0.0% • Curry Leaf • Coriander

£22

जोरहाट

/jor·haat/

JORHAT



Inspired by Assam's tea heartland, this cocktail pairs bold Assam tea with fig for a rich, tannic profile. Los Siete Misterios mezcal and arrack add earthy smoke, while Cocchi Vermouth di Torino and Campari bring spice, bitterness, and a long, powerful finish.

INGREDIENTS

Assam Tea • Los Siete Misterios Doba-Yej • Fig • Cocchi Vermouth di Torino • Campari • Arrack

Strength	
Sweet	
Sour	
Bitter	
Umami	

£22

साल्सेट

/sawl·set/

SALCETE



Inspired by Goa's coastal character, this cocktail pairs lacto-fermented guava with passion fruit for a bright, tropical profile. Don Julio 1942 adds richness, while chilli and pink pepper bring a lively, spiced finish.

INGREDIENTS

Lacto-Fermented Guava •
Don Julio 1942 •
Passionfruit • Chilli •
Pink Pepper

Strength	
Sweet	
Sour	
Bitter	
Umami	

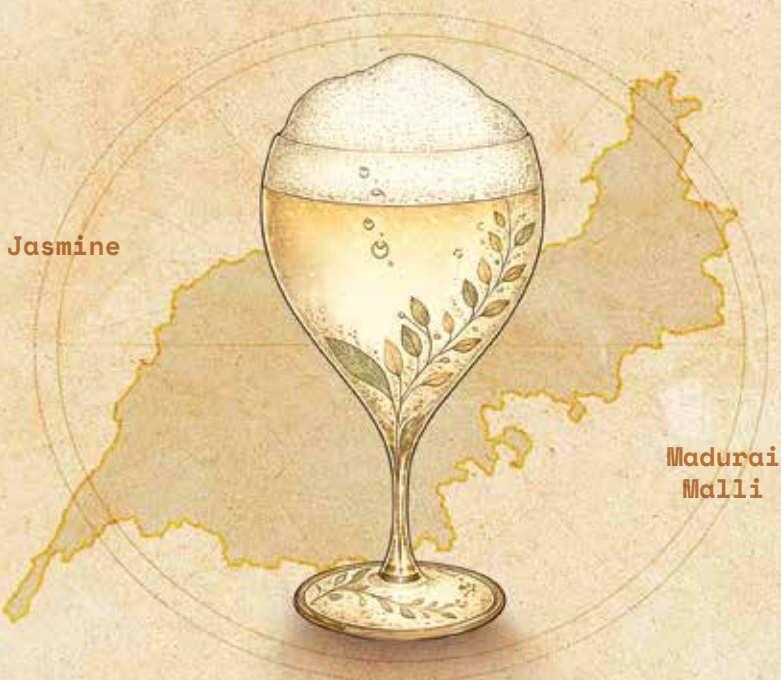
Non-Alcoholic: £14
Lacto-Fermented Guava •
Seedlip Grove 42 • Soda

£22

मदुरई

/muh·du·rai/

MADURAI



Inspired by Madurai Malli, Tamil Nadu's celebrated jasmine, this cocktail pairs Tanqueray with jasmine and rose for a delicate floral profile. Jasmine Verte adds a fresh green lift, while Vault Meadow brings subtle citrus and gentle bitterness, finishing elegant, perfumed, and beautifully balanced.

INGREDIENTS

Jasmine • Tanqueray London Dry • Rose • Jasmine Verte • Vault Meadow

Strength	
Sweet	
Sour	
Bitter	
Umami	

Non-Alcoholic: £14
Jasmine • Seedlip Garden 108 • Rose

£18

बीकानेर

/bee·kaa·nayr/

BIKANER



Inspired by Rajasthan's dry spice traditions, this cocktail pairs aamchoor with kumquat for a bright, tangy profile. Johnnie Walker Blue Label and cognac create a rich base, while Amaro Montenegro, peppercorn, and buttermilk bring herbal depth, gentle spice, and a smooth, savoury finish.

INGREDIENTS

Kumquat • Johnnie Walker Blue Label • Aamchoor Powder • Cognac • Amaro Montenegro • Peppercorn • Buttermilk

Strength	
Sweet	
Sour	
Bitter	
Umami	

£22

पुणे

/poon·ay/

PUNE



Inspired by Pune's iconic bhakarwadi, this cocktail pairs Zacapa 23 with coffee and chocolate for a dark and rich, roasted profile. Ghee adds a buttery texture, while warming spices bring depth, finishing dark, pastry-like, and indulgently smooth.

INGREDIENTS

Bhakarwadi • Zacapa 23 • Coffee • Ghee • Chocolate

Strength	
Sweet	
Sour	
Bitter	
Umami	

£20

अमृतसर

/uhm·rit·sr/

AMRITSAR



Inspired by Punjab's basmati-growing heartland, this cocktail pairs Michter's Bourbon with aromatic basmati for a warm, grain-led profile. Cardamom and saffron add familiar richness, while sakura and Cocchi Extra Dry bring floral lift, finishing dry, elegant, and gently spiced.

INGREDIENTS

Basmati • Michter's Bourbon • Green Cardamom • Saffron • Cocchi Extra Dry • Sakura

Strength	●———
Sweet	——●——
Sour	●———
Bitter	——●——
Umami	●———

£22

रत्नागिरी

/ruht·naa·gi·ree/

RATNAGIRI



Inspired by Ratnagiri, the coastal home of Alphonso mango, this cocktail pairs Takamaka Extra Noir with mango and a delicate milk wash for a bright, clarified milk punch. Cocchi Americano adds gentle structure and bitterness, while basil brings a fresh green lift and champagne foam keeps the finish light and celebratory.

INGREDIENTS

Mango • Takamaka Extra Noir • Basil • Milk • Cocchi Americano • Champagne Foam

Strength	
Sweet	
Sour	
Bitter	
Umami	

£20

কোলকাতা

/kole·kaa·taa/

KOLKATA



Inspired by Bengal's beloved Gondhoraj lebu, this cocktail pairs its fragrant citrus character with Tanqueray No. 10 for a bright, aromatic profile. Oyster and champagne vermouth add salinity and dryness, finishing crisp, mineral and refreshing.

INGREDIENTS

Gondhoraj • Tanqueray No. 10 • Oyster • Kaffir Lime Leaf

Strength	
Sweet	
Sour	
Bitter	
Umami	

£20