

# Mocktail

## MENU

### MANGO LASSI MOCKTAIL

A REFRESHING BLEND OF MANGO PUREE, YOGURT, AND A HINT OF CARDAMOM, THIS MOCKTAIL IS CREAMY, SLIGHTLY SWEET, AND PERFECT FOR A TROPICAL VIBE.

### JALJEERA FIZZ

A TANGY AND SPICY COOLER MADE WITH JALJEERA (A CUMIN AND SPICE MIX), THIS DRINK IS TOPPED WITH SODA FOR A FIZZY, SAVORY KICK

### COCONUT LYCHEE COOLER

A TROPICAL BLEND OF COCONUT WATER AND LYCHEE JUICE, SERVED OVER ICE WITH A HINT OF LIME FOR A LIGHT AND EXOTIC MOCKTAIL.

### POMEGRANATE AND GINGER PUNCH

A VIBRANT MOCKTAIL WITH POMEGRANATE JUICE, A HINT OF GINGER, AND A SPLASH OF LEMON, OFFERING A SWEET-TART AND SLIGHTLY SPICY FLAVOR.

### TAMARIND TWIST

A TANGY AND SLIGHTLY SWEET MOCKTAIL MADE WITH TAMARIND PULP, A BIT OF JAGGERY OR SUGAR, AND A HINT OF BLACK SALT FOR A UNIQUE FLAVOR PROFILE.

### NIMBU PANI SPRITZER

INSPIRED BY THE CLASSIC INDIAN LEMONADE, THIS MOCKTAIL COMBINES FRESH LIME JUICE, A SPLASH OF SODA, AND A TOUCH OF MINT FOR A BUBBLY, CITRUSY REFRESHMENT

### ROSE SHERBET DELIGHT

DELICATE ROSE SYRUP MIXED WITH CHILLED MILK OR WATER, GARNISHED WITH BASIL SEEDS AND PETALS FOR A FRAGRANT, FLORAL TREAT.

### MASALA CHAI ICED LATTE

A CHILLED VERSION OF THE BELOVED MASALA CHAI, WITH BREWED SPICED TEA, MILK, AND A TOUCH OF SWEETNESS, SERVED OVER ICE.

### CUCUMBER MINT COOLER

COOL AND REFRESHING, THIS MOCKTAIL FEATURES FRESH CUCUMBER JUICE, MINT LEAVES, AND A DASH OF LIME, PERFECT FOR A COOLING DRINK.

### SAFFRON ALMOND MILK

A LUXURIOUS AND SOOTHING MOCKTAIL MADE WITH SAFFRON-INFUSED ALMOND MILK, LIGHTLY SWEETENED AND SERVED CHILLED.



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