



THE MUMBAI MANSION

RESTAURANT AND GRILL

STORY

Vibrant and exciting, The Mumbai Mansion offers classics and forgotten masters from the selection of our own great concoctions.

On the menu, expertly shaken up mouth-wateringly cocktails and stirred to perfection and a selection of wines, beers and spirits all around the world. Whether, we are creating or serving drinks, we are serious about our drinks. From coffee to cocktails, our baristas and bartenders come from across the globe bringing their experience with them.

CHAMPAGNE & SPARKLING WINE

		125ml	Bottle
1. Prosecco Spumante La Delfina, DOC, Italy	NV	£3.80	£18.95
Light, soft and refreshing with crisp citrus flavours. Excellent aperitif or accompaniment to several light dishes.			
2. Prosecco Rosé Il Fresco, DOC, Italy	NV		£19.95
Dry, fruity and flowery on the palate with delicate notes of unripe golden apples. Excellent as an aperitif or enjoy with light fish or mushroom dishes.			
3. Joseph Perrier Cuvée Royale Brut Champagne, France	NV		£36.95
Pale gold in colour with a fine mousse and a refreshing rounded body. Delicate yeasty notes with biscuity character. Best served with seafood.			
4. Laurent Perrier Brut Rosé Champagne, France	NV		£70.00
This champagne is famous for its highly expressive bouquet, which stems from the very careful preservation of the grape's natural fresh red fruit aromas.			
5. Dom Pérignon Champagne, France	2004		£209.95
The bouquet spirals through a light-filled floral softness to the gritty minerality that epitomises Dom Perignon, evocative of candied fruit, plant life and exquisite camphor leaf freshness, and finally plunges into darkness, spices and liquorice root.			

WINE BY THE GLASS

		175ml	Bottle
6. Sauvignon Blanc Las Condes, Chile	2014	£3.95	£15.50
This wine boasts flavours of ripe melon and citrus on the palate, with a crisp, refreshing finish. Excellent with chargrill dishes.			
7. Chardonnay Santa Rita Gran Hacienda, Chile	2013	£4.50	£16.50
Fresh, light tropical fruit-scented Chardonnay, delicious as an aperitif or paired with lightly-spiced dishes.			
8. Cabernet Sauvignon Santa Rita Gran Hacienda, Chile	2013	£4.50	£16.50
Deep red, with jammy cherry and black fruit aromas and flavours, with plenty of firm ripe tannins. Perfect with chargrilled dishes especially lamb chops, mushrooms and aubergines.			
9. Merlot Las Condes, Chile	2013	£4.50	£16.50
Red fruit character such as raspberry, red plum and black cherry followed by easy tannins and soft finish. Tastes great with chicken and other light meats as well as lightly-spiced dark meats.			
10. Cinsault Rosé Chevalier Lichine VdF, France	2014	£4.50	£16.50
Cinsault brings light red fruit flavour, earthy musk and spices, finishing with a very little tannic pull. Perfect pairing with mild curry and grilled vegetables.			

WHITE WINE

		Bottle
11. Pinot Blanc René Muré, Alsace, France Flavours and aromas of ripe melon, pear and honey, with a generously stone fruit texture and clear finish. Particularly matches well with white meat or certain fish.	2012	£24.95
12. Riesling Michel Léon, Alsace, France Fresh, light tropical fruit-scented Chardonnay, delicious as an aperitif or paired with lightly-spiced dishes.	2013	£21.95
13. Muscadet Sevre-et-Maine sur Lie Domaine Des Dorices, Loire Valley, France Delicate and fresh. Paired with seafood, it cleanses the palate and accompanies a wide range of dishes without dominating the food.	2013	£19.00
14. Sancerre Salmon, Loire Valley, France Fresh and vivacious classic, with lots of zesty fruit, good acidity and a long finish. It has an excellent balance between weight of fruit and acidity.	2014	£30.95
15. Gewürztraminer Michel Léon, Alsace, France One of the most commonly associated grapes with Indian Cuisine: with its' floral character often reminiscent of rose-petals and lychees, it's easy to see why it is so often paired with dishes of varying levels of exotic spices.	2013	£24.95
16. Chablis Victor Berard, Burgundy, France Unoaked, apple and lime-like mineral flavours as well as slightly nutty, salty quality. With high acidity and no oak, it is an ideal choice for mixed company.	2013	£30.95
17. Albariño Lolo, DO Rías Baixas, Spain Rich tropical fruit flavour as well as crisp freshness. Ripe pear and a hint of apricot on the nose make it an ideal match for biryani.	2013	£22.95
18. Torrontes Finca La Colonia, Mendoza, Argentina Beautiful floral aromas and lightness making it an excellent pairing with subtly spiced dishes.	2014	£16.95
19. Viognier Yalumba, Eden Valley, Australia Creamy textured and full-bodied, yet retaining lovely acid balance on the lemon curd finish. Best paired with lobster.	2013	£28.95
20. Sauvignon Blanc Hidden Bay, Marlborough, New Zealand A ripe and vibrant Marlborough style with lively citrus and tropical fruit, and a refined soft finish.	2014	£18.95
21. Pinot Grigio Montalto, IGT, Sicilia, Italy Dry white with clean citrus and grapefruit flavours. Well balanced, good acidity and length.	2014	£17.95
22. Chenin Blanc Kleinkloof, Western Cape, South Africa The wine is off dry, attractive nose with lots of tropical fruits and refreshing finish. Typically paired with salads, guinea fowl and chicken.	2014	£17.95
23. Grüner Veltliner Winzer Krems, Kremstal, Austria A fresh, crisp, light and fruity wine, with spicy peppery notes. A perfect accompaniment with fresh seafood, vegetable dishes and richly flavoured foods.	2013	£20.95

RED WINE

		Bottle
24. Malbec Finca La Colonia Collection, Mendoza, Argentina Known for its dark fruit flavours such as blackberry, plum and dark cherry with a sweet tobacco finish. Great with leaner red meats, duck and earthy or smoky spices.	2012	£19.00
25. Carmenère Casa Lapostolle, Colchagua Valley, Chile Mellow and spicy red with subtle note of bell pepper in the cherry and plum mix. Perfect for fruity easy-drinking.	2010	£20.00
26. Pinot Noir Stoneburn, Marlborough, New Zealand Very subtle flavours of cranberries, cherries and raspberries enmeshed by soft vanilla notes imparted by barrel ageing. In the mouth, it is fresh with balanced acidity and soft tannins. Pinot Noir is all-catch food pairing wine.	2013	£24.95
27. Shiraz The Accomplice, South Easter Australia, Australia This cherry red Shiraz is medium bodied and dry. The plum fruit has a wonderful touch of spiciness, whilst the integrated oak characters and soft tannin finish bring out the best. Pair it with chargrilled meats, venison and rich fruity sauces.	2014	£18.95
28. Amarone Costasera Classico Masi, Veneto, Italy Aged and full-bodied, with high concentration and complexity of baked fruit flavours on the palate, firm tannins and high acidity. Very complex wine that works well with dark umami flavoured dishes.	2010	£64.95
29. Rioja Crianza Conde de Valdemar, Rioja, Spain Aged for at least two years in new oak, this rich Rioja is full of complex cherry and plum character, with a full, voluptuous body and smoothness from its extended period of ageing.	2010	£23.95
30. Côtes-du-Rhône Chemins Des Papes, France Ruby colour with purple hints. Well-balanced and ripe, this is a nice example of the heavier, fruit-driven Southern Rhone Style. Best enjoyed with gamey meats or green sauce dishes.	2013	£16.95
31. Bardolino Classico Rizzardi, Veneto, Italy Medium-bodied with ample acidity and light red fruit character such as raspberries, strawberries and cherries. Best paired with tomato-based sauces, light lamb or venison dishes.	2013	£20.95
32. Pinotage Kleinkloof, Western Cape, South Africa Deep weight red fruit on the palate is supported by layers of medium tannin, soft natural acids and a rich long finish.	2012	£16.95
33. Fleurie Clos des Quatres Vents, beaujolais, France The bouquet is delicate and well-fruited (raspberry, cherry, cranberry) with a hint of smoke. This is a supreme accompaniment to chicken salads, guinea fowl, duck, sautéed vegetables or creamy based dishes.	2011	£30.00
34. Shiraz/Viognier Yalumba 'Y Series', South Australia The palate is true to variety with a generous sweet fruit core and flavours reminiscent of plums and blackberry. A perfect match with spicy duck or venison.	2012	£20.95