



The GROVE
BY VIBESCAPES

BAR
Menu

WHAT'S SO *Special?*

Welcome to The Grove—a modern Indian forest kitchen and bar set within a sprawling mango orchard at River Estate, Karjat.

Our kitchen brings together seasonal, locally sourced ingredients and bold, familiar Indian flavours—reimagined with a refined, modern approach.

The bar echoes this philosophy through a considered selection of signature cocktails, each one interpreting Indian botanicals with balance, technique, and quiet precision.

Every element is designed to feel effortless, immersive, and in rhythm with the outdoors.

At The Grove, you don't step away from nature—you dine within it. Nature, thoughtfully expressed through food, cocktails and experience.





Cocktails



SIGNATURE *Cocktails*

Masala Chai

WHISKY · GINGER · CARDAMOM · KASHMIRI SAFFRON



The soul of the Indian roadside chai stall — reimagined as a velvet-smooth whisky elixir. Fresh ginger, cracked cardamom, and a thread of Kashmiri saffron are slow-infused and clarified to a golden stillness. Familiar warmth, unfamiliar elegance.

820

The Scarlett Grove

APEROL · VODKA · BEETROOT · GREEN APPLE · CELERY



A translucent ruby pour that defies expectation. Organic beetroot and Granny Smith apples are clarified with celery & Aperol-kissed vodka into a shimmering, gravity-defying liquid. A walk through the orchard, distilled into a glass.

820

The Verandah

DARK RUM · CHARRED PINEAPPLE · COCONUT



Hill-station dark rum infused with charred pineapple and creamy coconut, then put through a rigorous clarification. What remains is crystal-clear, velvet-textured and deceptively potent. Colonial nostalgia in a rock glass.

820

Verde Picante

AGAVE · LIME · CORIANDER · HAND-CHARRED JALAPEÑO



The classic Picante, dialled up for the bold. Premium agave spirit, fresh-pressed lime, and the cooling snap of coriander — ignited by the creeping heat of hand-charred jalapeños. Crisp, green, and unapologetically spicy.

820

SIGNATURE *Cocktails*

Nil Garden

GIN · BLUE PEA FLOWER · CUCUMBER · THAI BASIL



A colour-shifting highball that captures the essence of a monsoon garden. Starting with a deep indigo infusion of Blue Pea flowers, the drink transforms on contact with crisp cucumber and basil-infused citrus.

A liquid transformation — botanical, cooling, alive.

820

Cacao Noir

GIN · VERMOUTH · CAMPARI · CACAO NIBS



The Italian bittersweet icon, viewed through a tropical lens. Toasted Ghanaian cacao nibs are infused into gin and vermouth, extracting the deep roasted essence of dark chocolate without the sweetness. Smells like a confectionary. Bites like a classic.

820

Malabar Coast

CAMPARI · PINEAPPLE · CURRY LEAF · CITRUS



A botanical expedition down the coast. The bittersweet edge of Campari is tempered with house-spiced pineapple syrup. Hand-slapped curry leaves release their nutty, citrusy oils — turning a tropical sour into something deeply savoury and unmistakably Indian.

820

La Dolce Sera

JAMESON · IRISH CREAM · ESPRESSO · STRAWBERRY



Your favourite Italian indulgence, shaken into a nightcap. Triple-distilled Jameson meets Irish cream and a double-shot of hand-pulled espresso, finished with a whisper of dark cacao and a fresh winter strawberry foam. Dessert, served confidently at the bar.

820

CLASSIC *Cocktails*

NEGRONI <i>Gin · Campari · Sweet Vermouth</i>	780
OLD FASHIONED <i>Whiskey · Bitters · Sugar</i>	780
WHISKY SOUR <i>Whiskey · Simple syrup</i>	780
HOUSE MARTINI <i>Gin or Vodka · Dry or Dirty</i>	780
ESPRESSO MARTINI <i>Vodka · Espresso · Coffee Liqueur</i>	780
APEROL SPRITZ <i>Aperol · Sparkling Wine · Soda</i>	780
CLASSIC MARGARITA <i>Tequila · Citrus · Orange Liqueur</i>	780
QUEENS GAMBIT GIBSON <i>Gin · Dry Vermouth · Pickled Onion</i>	780
ROSITA <i>Tequila · Vermouth · Campari</i>	780
CLASSIC DAIQUIRI <i>Rum · Citrus · Sugar</i>	780

THE *Alt-bar*

PINK PARADISE <i>Guava · Red Chilli · Citrus · Salt</i>	380
BEAT THE HEAT <i>Pineapple · Citrus · Soda</i>	380
BASIL ORANGE FIZZ <i>Basil · Orange · Citrus · Soda</i>	380
KOKUM GOLI SODA <i>Kokum · Spice · House Soda</i>	380
GREEN GARDEN SPRITZ <i>Green Tea · Cucumber · Floral Fizz</i>	380
BOTANIC HIGHBALL <i>Botanical 'Gin' · House Tonic · Citrus-forward</i>	420
SOBER WHISKEY, DRY SODA <i>zero-proof smoked whiskey, crisp ginger soda</i>	420
NOT-DARK RUM, SMOKED COLA <i>spiced zero-proof rum, craft house-smoked cola</i>	420

PRICES IN INR. TAXES AS APPLICABLE.

WHISKY & Malts

Single Malt

	30 ml	Bottle
GLENLIVET 15 YO	810	10710
SINGLETON 12 YO	640	9570
TALISKER 10 YO	600	9050
GLENLIVET 12 YO	640	9570
GLENFIDDICH 12 YO	640	9570

Indian

RAMPUR	1100	16100
AMRUT AMALGAM	540	7250
PAUL JOHN NIRVANA	380	5039

Irish & Bourbon

JAMESONS	340	5280
JIM BEAM	280	4650

Blended Scotch

JW GOLD LABEL	700	11560
MONKEY SHOULDER	520	7200
CHIVAS REGAL 12 YO	480	6200
JW BLACK LABEL	540	7800
BALLENTINES FINEST	260	4250

Gin

30 ml Bottle

JAISALMER	320	5510
BOMBAY SAPPHIRE	320	4520
TANQUERAY	320	4400
GREATER THAN	220	3300

Vodka

GREY GOOSE	560	7720
KETEL ONE	280	3850
ABSOLUT	260	3480
SMIRNOFF	180	2540

Tequila

CAMINO GOLD	330	4930
CAMINO BLANCO	330	4780

Rum

OLD MONK DARK RUM	120	1950
BACARDI CARTA BLANCA	180	2460

Cognac

GAUTIER VS	810	10980
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Champagne & Sparkling

Glass Bottle

FRA G.H. MUMM BRUT		14800
IND GROVER ZAMPA BRUT	380	1520
IND SULA BRUT	640	2560

Rosé

CHL MANCURA ETNIA		4000
IND SULA THE SOURCE ROSÉ	580	2320

White Wine

AUS YALUMBA Y SERIES VIOGNER	1300	5200
IND SULA SAUVIGNON BLANC	680	2720
IND GROVER LA RÉSERVE BLANC	680	2720

Red Wine

AUS YALUMBA Y SERIES SHIRAZ	1300	5200
IND SULA CABERNET SAUVIGNON	680	2720
IND GROVER LA RESERVE	680	2720

Beer

HOUSE CRAFT BEER - BAYBREW	300
KINGFISHER PREMIUM	300
KINGFISHER ULTRA	320
CORONA	350

Liqueurs

JAGERMEISTER	240
KAHLUA	240
BAILEYS IRISH CREAM	210

Everyday Favourites

KOMBUCHA <i>lemon & ginger · kokum</i>	220
SPARKLING REFRESHMENTS <i>Coke · Diet Coke · Sprite</i>	200
MIXERS & TONICS <i>Soda · Tonic · Ginger Ale</i>	180
ICED INFUSIONS <i>Iced Tea (Lemon / Peach)</i>	280
COLD BREWS <i>Iced Coffee (Vietnamese / Mocha / Latte)</i>	280
MILKSHAKES <i>Chocolate · Mango · Milo</i>	240
JUICE BAR <i>Green Zinger · Spiced Crimson</i>	280
TEA SELECTION <i>English Breakfast · Jasmine · Masala</i>	140
COFFEE SELECTION <i>Espresso · Americano · Cappuccino · Filter Coffee</i>	140
COOLER INDIAN CLASSICS <i>Fresh Lime Soda Lassi · Buttermilk</i>	180
STILL WATER <i>Mineral Water</i>	110

Salud!



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