

Desserts

Smoking Brownie (served on a sizzler platter)	\$7.50
Apple & Blueberry Crumble	\$7.50
Hot Choc Fudge Cake	\$7.50
Gulab Jamun	\$6.00
Mango Kulfi	\$6.00

Non Alcoholic

Coke, Diet Coke, Tonic, L&P, Soda, Lemonade, Fanta	\$3.50
Ginger Beer, Lemon Lime & Bitters, Ginger Ale	\$4.50
Mango Lassi, Salted Lassi or Sweet Lassi	\$5.00
Sparkling Water 250ml	\$4.50
Sparkling Water 750/1 ltr	\$8.00
Mac's Green Apple	\$5.00

Juice

Tomato, Pineapple, Orange, Apple, Mango, Cranberry	\$4.00
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Tea & Coffee

Cappuccino	\$4.00	Flat White	\$4.00
Long Black	\$3.50	Short Black	\$3.50
Espresso	\$4.00	Latte	\$4.00
Hot Chocolate	\$4.00	Mochaccino	\$4.00
Masala Tea	\$4.00	Variety of teas	\$3.50

Special Coffee

Jamaican	\$7.00	Highlander	\$7.00
Rum	\$7.00	Irish	\$7.00
Tia Maria	\$7.00	Whiskey	\$7.00
Galliano	\$7.00	Frangelico	\$7.00
Brandy	\$7.00	Kahlúa	\$7.00
Drambuie	\$7.00	Grand Marnier	\$7.00

BYO \$5 Corkage Per Bottle

Chaahat
Indian Cuisine



Méthode Traditionnelle

Sparkling wines pair excellently with Indian cuisine. The bubbles cut through the oils and refresh the palate, and even go well with a subtle creamy curry. Watch out for hot dishes, as you may not get the cooling refreshment you might need.

Lindauer Fraise 200ml	\$7.50	
Lindauer Brut 200ml	\$7.50	
Special Sparkling Wine (please ask your waiter)	\$30.00	

Chardonnay

Is a great match for simple dishes without too much spice. This selection of Chardonnays has low or no oak. We hope you find our selections an excellent match to your meal.

Villa Maria Private Bin East Coast	\$7.50	\$28.00
Te Awa Left Field	\$7.50	\$28.00
Wither Hills Marlborough	\$8.00	\$36.00

Aromatics

Aromatic varieties are definitely the best match for Indian cuisine. The floral and spicy notes reflect those of the food, while these slightly sweet wines also give good balance to the acidity of the dishes.

Villa Maria Private Bin Marlborough Dry Riesling	\$8.00	\$30.00
The Ned Pinot Gris Marlborough	\$8.00	\$36.00
Villa Maria Private Bin Hawkes Bay Organic Gewürztraminer	\$8.00	\$38.00

Sauvignon Blanc

Fresh greens, vegetables and salty dishes will pair with a zesty fresh Sauvignon Blanc; but stick to dishes without too much sweetness or spice, as they will enhance the acid in the wine. Surprisingly, Sauvignon Blanc can be a nice match for coconut and peanut based dishes such as Korma, madras or King Prawn Masala.

Villa Maria Private Bin Marlborough	\$7.50	\$28.00
Two Tracks Marlborough	\$7.50	\$33.00
The Ned Marlborough	\$8.00	\$38.00
Wither Hills Marlborough	\$8.50	\$39.00

Rosé

A very versatile refreshing wine that will match with a wide range of lightly spiced dishes.

Esk Valley Hawkes Bay	\$8.50	\$35.00
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Red Wine

The Pinot Noir, Syrah and Gamekeepers have fruity and floral accents and low tannin which match well with any Lamb dish. The subtle oak tannins of the Merlot and Merlot blends are great to drink on their own or matched with your favourite Lamb curry.

Kopiko Bay Pinot Noir Marlborough	\$7.50	\$30.00
St Hallett Gamekeepers Reserve Barossa Valley	\$8.00	\$35.00
Huntaway Reserve Merlot Cabernet Sauvignon Hawkes Bay	\$8.00	\$36.00
Te Awa Left Field Merlot Malbec	\$8.50	\$35.00
Villa Maria Private Bin Pinot Noir Central Otago	\$9.00	\$38.00

Port

\$7.00

New Zealand Beer

Light Ice	\$5.50	Lion Red	\$5.50
Tui	\$5.50	Export Gold	\$5.50
Speight's Gold Medal Ale			\$5.50

Premium Beer

Mac's Gold	\$6.50	Speight's Old Dark	\$6.00
Steinlager Pure	\$6.50	Kingfisher on Tap 330ml	\$6.50
Mont Original	\$6.50	Kingfisher on Tap 400ml	\$7.50

Imported Beer

Kingfisher Strong	\$7.50	Corona	\$6.50
Kingfisher	\$6.50	Cobra	\$7.50
Stella Artois	\$6.50	Heineken	\$6.50
Tiger	\$6.50		

Spirits (includes mixers)

Johnnie Walker	\$7.00	Jameson's	\$7.00
Jack Daniels	\$7.00	Jim Beam	\$7.00
Canadian Club	\$7.00	Coruba Rum	\$7.00
Bacardi Rum	\$7.00	Smirnoff Vodka	\$7.00
Seagrams Gin	\$7.00	Bombay Sapphire Gin	\$8.00
Chivas Regal	\$8.00	Johnnie Walker	\$8.00
St Remy Brandy	\$8.00		

Cocktails

Fresh greens, vegetables and salty dishes will pair with a zesty fresh Sauvignon Blanc; but stick to dishes without too much sweetness or spice, as they will enhance the acid in the wine. Surprisingly, Sauvignon Blanc can be a nice match for coconut and peanut based dishes such as Korma, madras or King Prawn Masala.

Nite Breeze Smirnoff Vodka, Pineapple Juice, Cranberry Juice and Lime	\$10.00
Chaahat's Passion Mango, Passionfruit, Fruit Liqueur & Cream	\$10.00
French 75 Bombay Sapphire Gin, Lemon Juice, Sugar, Sparkling Wine	\$10.00
Bloody Mary Tomato Juice, Smirnoff Vodka and Spices	\$10.00
Bikini Spice Schnapps & Sparkling Wine	\$12.00