

मेहफील

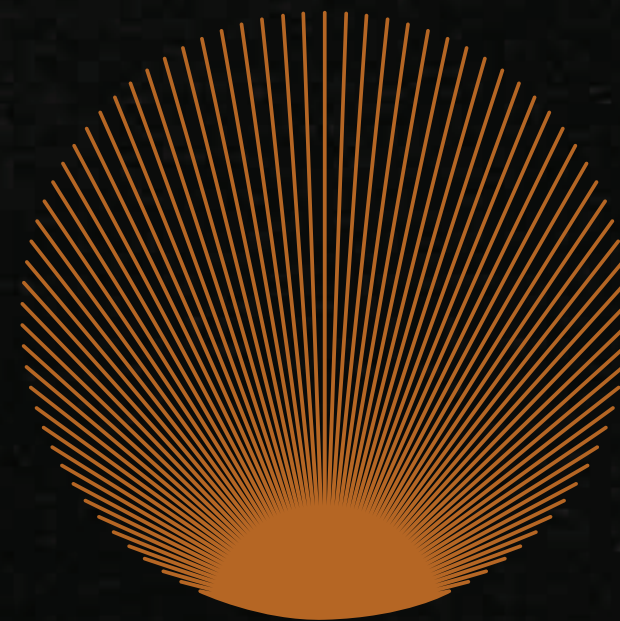
‘मेहफील’ is what मेहफील does. We create bar programs that extend beyond the menu. A collection of drinks that shape the identity of the bar and guarantee customers a great time. Spread across themes, inspirations and ingredients, Mehfil aims at helping you create a program that’s unique and true to your brand, with the expertise of acclaimed Mixologist, Jishnu AJ and W Set Master Rahul. H.

Program :

ECOSYSTEMS



For :



E K A A

Concept :

Inspired by the various ecosystems of India, this menu explores the landscape of our nation through different environment lifecycles. With drinks based on the desert-scape of Kutchh to the aromas of the monsoon-heavy Konkan coast; it unfolds the natural beauty of India, one cocktail at a time.

Abscission
Inspired by the topical deciduous forest. It is made with kafir, pandan, pokchoy, betel leaves, & neem. Garnished with homemade skeleton leaves.



Nothing Fishy
Inspired by Maharashtra, & the ocean ecosystem. Made using a dried shrimp curry with malvani masala, clarified whole curry & vodka.



Petrichor
Inspired by the fresh water ecosystem. Edible calcium stone is distilled to make a liquid resembling the aroma of wet earth after the first shower.



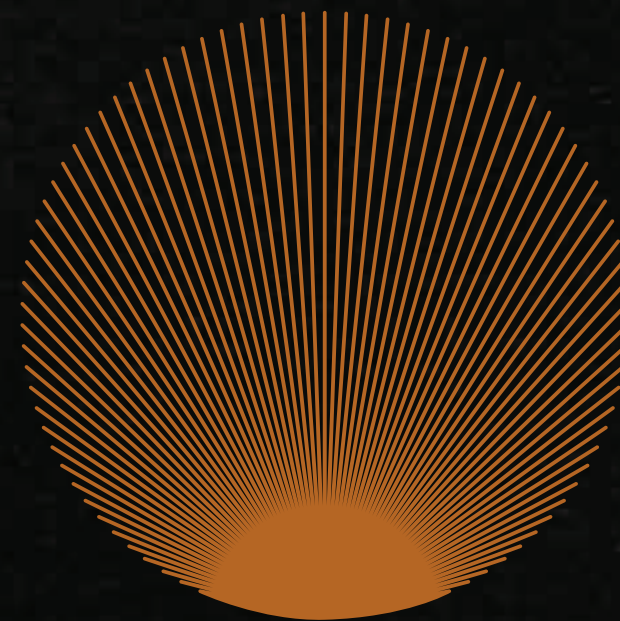
Old forage
Inspired by the tundra ecosystem, particularly Kashmir. Made using morel mushrooms and Kashmiri kahwa.



Program :

DWADASH: THE KNOWLEDGE OF LIFE

For :



E K A A



Concept :

A product of extensive research and foraging, Dwadash is a mixture of age old Ayurvedic ingredients and complex modern age techniques. With 12 cocktails centred around a hero ingredient each, this menu is an ode to Indian history and knowledge.

Talispatra
Called 'Talispatra' in Sanskrit, this ingredient is foraged from the Himalayas. Made of the dried leaves of Himalayan pine trees, it boasts innate floral notes with a hint of bitterness.



The Khus infusion, carefully crafted with vodka for 30 days, captures the essence of the herb, infusing the cocktail with its earthy notes. House-made honey garlic syrup adds a subtle sweetness, while tequila provides a hint of spice and agave flavour.



Inspired by the Indian staple kapur or 'camphor'. Made using Indian agave spirit, clarified apple juice, kiwi and kapur kachri.



Inspired by a traditional Indian herb, 'Brahmi' is our take on the classic Whiskey Sour. A house-made cinnamon hydrosol adds a layer of delicate spice, which is balanced by the sweetness of pear.



Using AI generated interpretations of ingredients to help customers feel more connected to each drink and creating a distinct identity for the space.



A Product Of Nisa Experience

Program :

PERFUME MIXOLOGY

For :



Concept :

A successful attempt at levelling up experiential cocktails, Perfume Mixology aims at allowing patrons to pick a fragrance which will then be converted into a cocktail. A fully customisable experience, it was quick to become a fan favourite.



Mace



Khus And Cardomom



Chocolate And Orange



A Product Of Nisa Experience

Program :

FORGOTTEN CLASSICS

For :



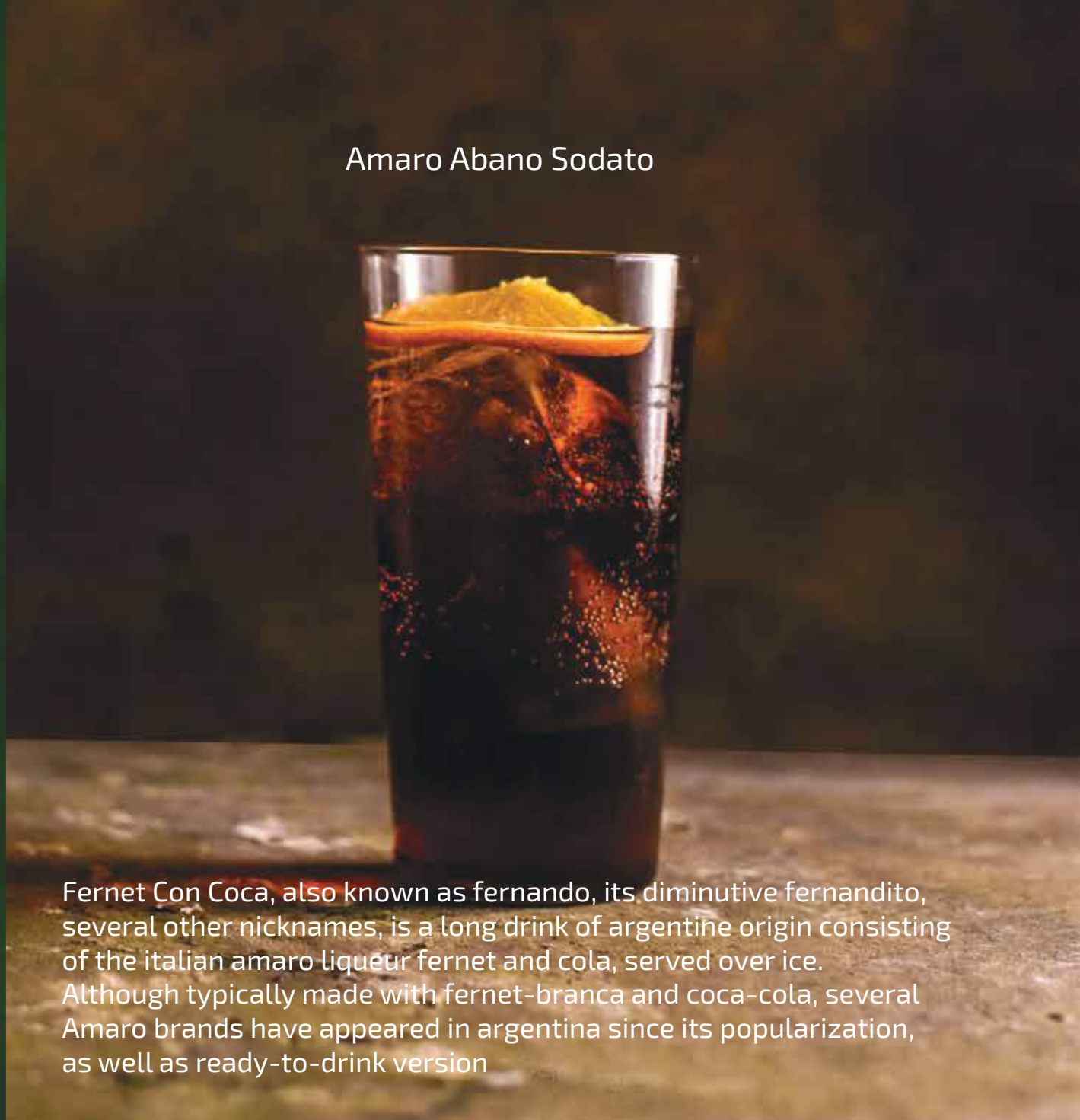
Concept :

Bringing back the simpler times, “Forgotten Classics” focusses on long-lost but still loved classic cocktails, like the Garibaldi and Negroni. These cocktails might seem deceptively simple but carry their own fan base.



Negroni Bianco

Created in 2001 by wayne collins at vinexpo. Bordeaux, France using plymouth gin For nick blacknell, then brand director of plymouth gin. Later, Simon Ford, who was The plymouth gin ambassador, introduced the drink to audrey saunders in the early Days of her pegu club where the drink became a hit on the menu.



Amaro Abano Sodato

Fernet Con Coca, also known as fernando, its diminutive fernandito, several other nicknames, is a long drink of argentine origin consisting of the italian amaro liqueur fernet and cola, served over ice. Although typically made with fernet-branca and coca-cola, several Amaro brands have appeared in argentina since its popularization, as well as ready-to-drink version



Cherry Martinez

The cocktail world owes a lot to the classic martinez. Made with equal parts gin and sweet vermouth, plus maraschino liqueur and bitters, this old-school variation of the manhattan is often said to have inspired early iterations of the martini we know today.



Garibaldi

Named for Giuseppe Garibaldi, a crucial figure in the liberation of Both italy and uruguay, the red-orange drink represents the red Shirts worn by garibaldi's followers, or the garibaldini. Campari, Which hails from piedmont in northern italy, along with the orange Juice and wedge (both nods to sicily in the south), together represent The idea of the country's unification, the cause that drove garibaldi In his life and work.

A Product Of Nisa Experience

Program :

SILK ROUTE

For :



Concept :

Inspired by the ancient trade route connecting the Western World with Middle-East and Asia, and the fusion of flavours it presented.



Baklava
(Turkey)



Biryani
(India)



Poached Pear
(France)



Apple Flap
(Netherland)



Herbal Tea
(Istanbul)

Program :

SHERBET

For :

Sherbets of
malhar
मल्लख

Concept :

An Indian staple, sherbets or ‘sharbats’ are engraved in our childhoods. To carry forward this nostalgic memory, we present our own spin on this household classic.

Nannari
A refreshing concoction made
using Nannari or Indian Sarsaparilla.



Rose
Served to each guest in an Indian household,
this is our spin on the 'Rose' sherbet.



Buransh
A kitchen-remedy turned drink,
this is our take on the 'Buransh' sherbet.



Bael
A summer favourite, this energy-booster
is made using bael fruit as the key ingredient.



Program :

STORIES OF KOHIMA

For :

***SHORT
STORY**

Concept :

The result of the trip of a lifetime,
our Nagaland-inspired cocktails allow patrons
to travel across the soil of the state and the culture
of its citizens through these cocktails.

Zutho
Inspired by the traditionally fermented drink made from rice.



Chal Kuri
Made using a spice foraged from Nagaland with aromas of cinnamon and liquorice.



Timbur Pepper
Made using the rare mountain pepper found in Nagaland. This ingredient cannot be farmed, only foraged.



Crypto Tzu
Created using wine, combined with foraged, tart apples.



Program :

VINOCTAILS

For :



Nominated For



Concept :

A word play on 'wine' and 'cocktails,' these drinks are not your usual 'sangria.' Instead, we apply the complex techniques and recipes of cocktails while using wine as a base.

Poached Pear and Eggnog



Asian Sour



Smoked Rice



Program :

SILIGURI CORRIDOR

For :



Concept :

Inspired by the states making up the North East region of India, each drink pays an homage to the ingredients, practices or produce of the states.



Bhut Jolokia
(Nagaland)



Kryo Tzu
(Nagaland)




Living Roots
(Meghalaya)



7 | 9

Hyññiew

Mizoram



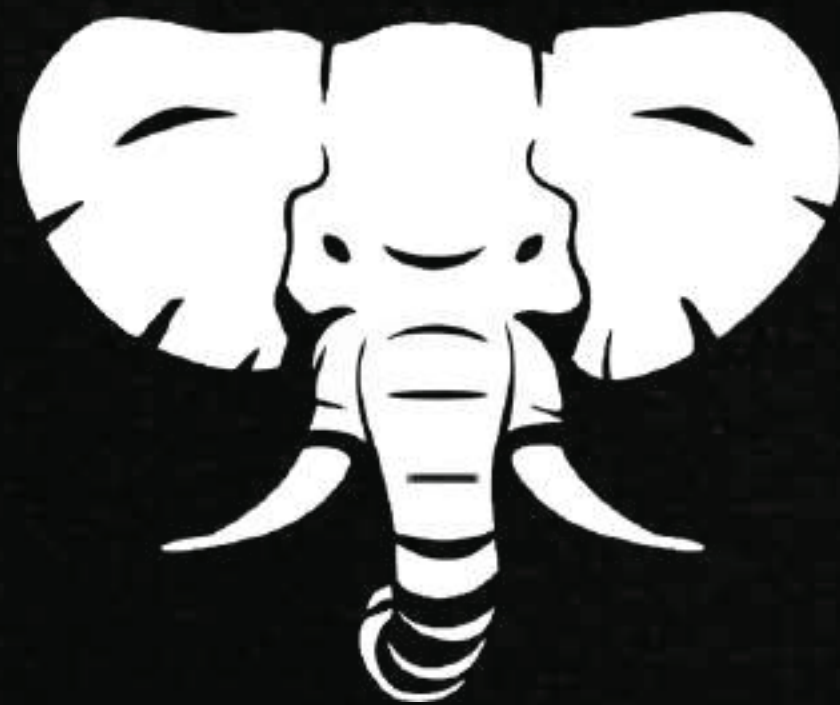
VAWK PUI

VODKA | BAMBOO SHOOT | JASMINE SYRUP | GINGER

Program :

SINGAPORE TAKEOVER

For :



Concept :

Made using ingredients handpicked from local markets across Singapore using techniques and tips learned by Jishnu while visiting different bars in Singapore.

Elephant Room



Sago House



Papa Doble



Atlas



A Product Of Nisa Experience

Program :

INGREDIENTS OF JAPAN

For :

Beam **SUNTORY**

Concept :

A curated list of cocktails inspired by Japanese ingredients and culture, enjoyed best during brunch.

Orange Blossom



Miso Sour



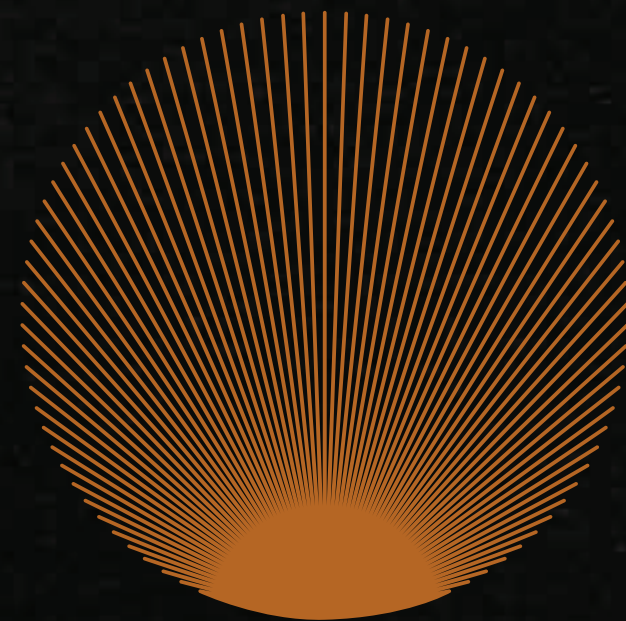
Chrysanthemum



Program :

WINE PROGRAM

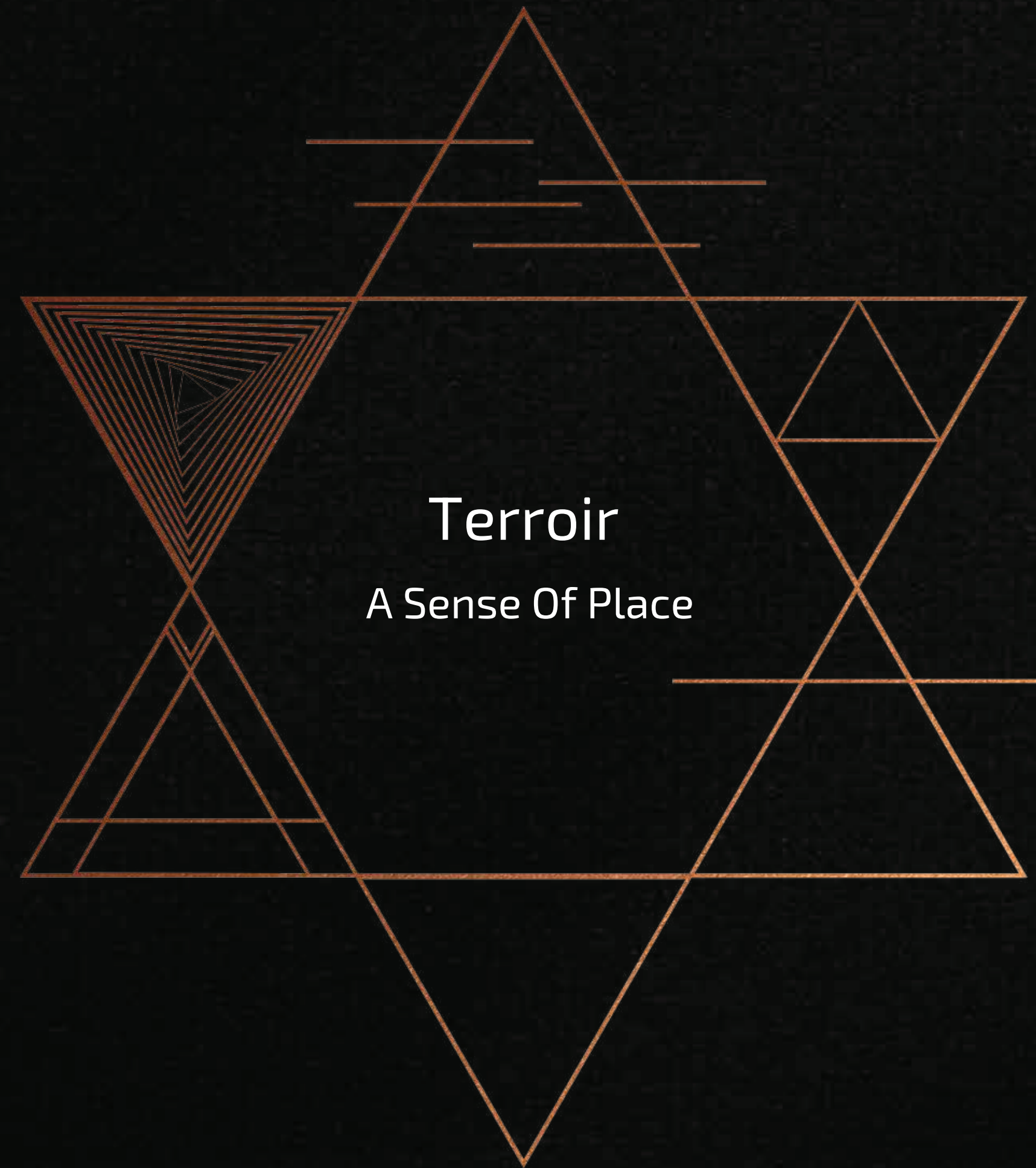
For :



E K A A

Concept :

A combination of six elements, the Terroir wine programs focuses on the six elements coming together to symbolise a unison, a beautiful symphony. Perfect to depict a curation of wines that are balanced and ideal to pair with space's cuisine, ambience and occasion.



The Complete



The Foundation



The Essence



The Guide



The Eternal



The Embrace



Program :

COCKTAILS

For :



Concept :

India's drinking culture is its best-kept secret, with regions and tribes crafting unique, locally brewed elixirs for centuries. After a year of research, Bombay Daak brings you an experience that celebrates India's timeless drinking and eating traditions.

Pahadi



Santra



Lallantop



Program :


CLASSIC & TWISTED COCKTAILS

For :



Concept :

At KMC Bar & Bistro, our expertly crafted cocktails take center stage, offering a perfect balance of classic charm and modern creativity. Each drink is a celebration of timeless flavors, designed to complement the vibrant, effortless atmosphere. Whether it's a spirited evening or conversations that linger into the night, our bar promises an unforgettable experience.

A close-up shot of a French Martini being poured from a bottle into a coupe glass. The drink is a vibrant pinkish-red color with a thick, white, frothy head. The glass is set on a dark, patterned coaster. In the background, a wooden bar surface and a brass faucet are visible, along with a small, ornate brass bowl.

The Classics
French MArtini

A Negroni cocktail served in a rocks glass. The drink is a deep red color and is garnished with a slice of orange and a lemon wedge. The glass is set on a dark, patterned coaster. In the background, a green floral patterned wall and a dark surface are visible.

The Classics
Negroni

Program :

MEZZO MEZZO COCKTAILS

For :



MEZZO
MEZZO

Concept :

Crafted with Mediterranean soul and modern ingenuity, each cocktail at Mezzo Mezzo reimagines tradition—where the smoky depths of mezcal meet the sweetness of baklava, and olive oil finds its way into rum. Here, every sip is a story, every glass a canvas.





TZATZIKI

VODKA

CUCUMBER, WHEY, OREGANO, CITRUS, SWEET, STILLABUNT

1250 INR

*Government Taxes Applicable



STRAWBERRY

TEQUILA

STRAWBERRY, CREAM CHEESE, JASMINE TEA, VANILLA EXTRACT, CITRUS

CHEESECAKE

1250 INR

*Government Taxes Applicable



MUSHROOM

WHISKY

ROSSO VERMOUTH, SHITAKE, LAVENDER TINCTURE

RAGOUT

1250 INR

*Government Taxes Applicable

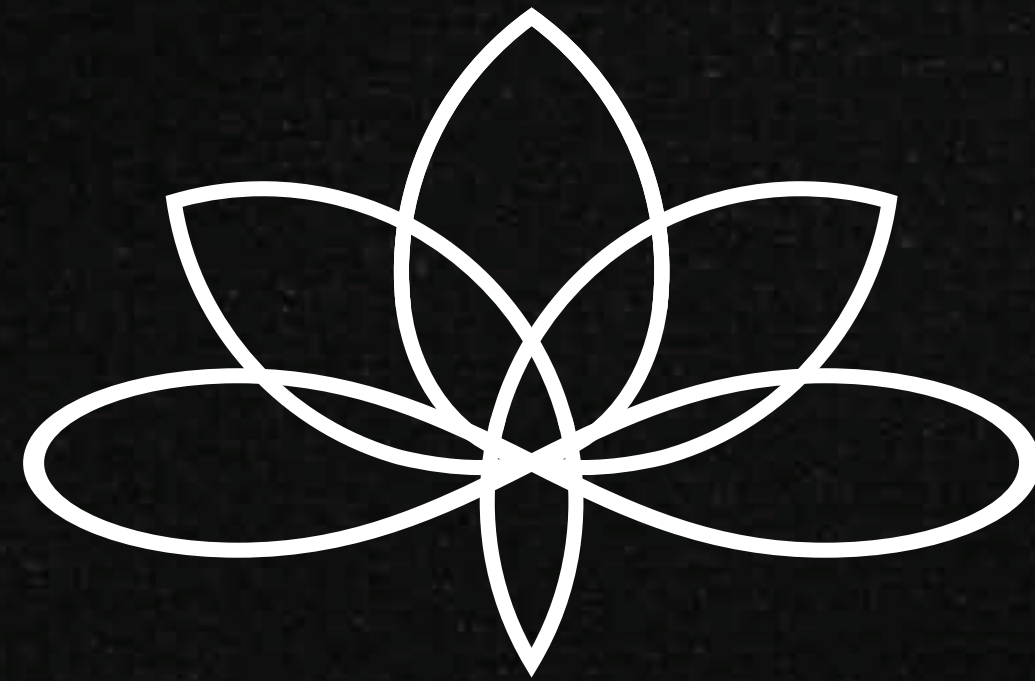


NON ALCOHOLIC BEVERAGE PROGRAM





MEHFIL



NISA
Experience LLP

www.nisaexperience.com