

DIYA SIGNATURE COCKTAILS



Discover our handcrafted signature cocktails, thoughtfully curated to complement the unique flavours of Diya. Each creation blends premium spirits with house-made infusions and fresh ingredients, delivering a truly memorable experience.



Cashew Coast

Vodka | Cashew Milk | Jamun Syrup | Jaggery Syrup | Chilli Tincture

Inspired by Goa's lush coastline and vibrant flavours, this cocktail blends the bold character of cashew-infused vodka with the tang of kokum and the sweetness of jaggery. The result is a well-balanced drink that reflects the same coastal influences found in some of Diya's signature seafood creations.

Per serve (180 ml) ~ 340 Kcal 🌶️

Forest Bloom

Tequila | Raw Mango Reduction | Curry Leaves | Lime Juice | Honey

Inspired by the tribal heartlands and forest produce, this cocktail pays homage to India's age-old traditions of natural fermentation. The tangy notes of raw mango and the aroma of curry leaves evoke the essence of Diya's seasonal condiments and chutneys.

Per serve (170 ml) ~ 270 Kcal



Spice Route

Godawan Single Malt | Mixed Spice Syrup | Grapefruit Syrup | Soda

Inspired by ancient trade routes and the vibrant spirit of Indian spice markets, this effervescent cocktail is crafted for Aperitivo-style sipping, harmonizing beautifully with the warm spices that define Diya's cuisine.

Per serve (300 ml) ~ 240 Kcal

Sunset Sherbet

Jodhpur Gin | Campari | Saffron Infused Honey | Fresh Orange Juice

Inspired by India's vibrant sunsets and traditional sherbets, this light and zesty cocktail pays homage to Diya's elegant vegetarian repertoire.

Per serve (130 ml) ~ 210 Kcal 🌶️



Silken Smoke

Longitude 77 | Smoked Pineapple Syrup | Black Cardamom Syrup | Lime Juice

This cocktail bridges the smoky essence of the tandoor with the earthy depth of oak and dried fruits, creating a layered profile that beautifully contrasts the smooth, creamy textures of kebabs and rich gravies.

Per serve (140 ml) ~ 260 Kcal



Contains Nuts / Contains Sulphite

All prices are in Indian Rupees and subject to government taxes. The hotel will levy 2.5 % service charge + GST/VAT on all food & beverage invoices.