

BUTT & BARREL.

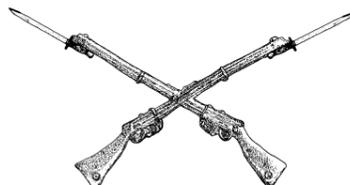
The Mess rule dictates that if more than one toast is to be drunk, the procedure must be repeated.

No. 2153193
(Rank) Private (Regiment) Rajathan Rifles

(Name) Major Langlands

has permission to be absent from duties for the purpose of
Mess only. If found beyond the specified quarters
soldier is to be sent to commanding officer without delay.

(Station) Rajathan LFAVN MOUNTBATTEN



Commanding.
L.F.A.V.N MOUNTBATTEN
Viceroy AND Governor-General of India
KG.GCB.OM.GCSI.GCIE.GCVO.
DSO.PC.FRS

ALL DAY COCKTAILS

Menu favourites served to JCOs formally invited to cocktails at the Officer's mess lunch on the occasion of the Raising Day of the Regiment.

LUNCHTIME BLOODY MARY 88

Vodka, tomato juice, lemon juice, spice mix, olive

MINTED PIMM'S CUP 98

Pimm's, mint, lime juice, ginger ale, cucumber, white ale

THE RIFLEMAN'S RICKEY 98

Gin, absinthe, lime, soda water, mint

CHARLIE FOXTROT 98

Scotch, ginger beer, lemonade, bitters

DUTCH COURAGE 98

Dark rum, pineapple, bergamot juice, peppermint tea

PEACH SHANDY 88

Gin, white ale, peach puree, soda water

SERGEANT SCREWDRIVER 88

Vodka, vanilla, calamansi lime, orange juice

SEPOY PUNCH 108

White rum, pineapple rum, orange, coconut, black tea

OFFICER'S CHOICE WHISKY SODA 78

A firm favourite amongst officers of the mess, whisky rather than rum was considered the 'respectable' spirit for members. In order to carry out ones social commitments honourably throughout the evening whilst still enjoying multiple tipples, chota-pegs of whisky mixed with soda were the standard call of duty for the officer and a gentleman.

GIN+TONIC

Introduced by the army of the British East India Company in the early 19th century, Gin & Tonic was born of medicinal experimentation to treat malaria. British officers in India took to adding a mixture of water, sugar, lime, and gin to the bitter quinine in order to make the drink more palatable. The cocktail soon became an iconic favourite amongst army officers and acquired a suave aura in their clubhouses.

BEEFEATER 24 98

Coriander seeds, lime

TANQUERAY 10 118

Lime, grapefruit

HENDRICK'S 128

Cucumber, lime

BOMBAY SAPPHIRE 98

Lemon

MONKEY 47 198

Grapefruit

ELEPHANT GIN 128

Green apple

FIRST CLASS COOLERS

NIMBU SODA 48

Sweet, sour, savoury and endlessly refreshing. This lemon soda is the perfect antidote to the tropical summer.

GUNNER 58

Ginger beer, ginger ale, bitters

STRAWBERRY SHAKE 58

A creamy and good old-fashioned strawberry milkshake.

HOMEMADE ICED TEA 58

When it's too sweltering hot on the verandah for even the gora afsars to take their tea hot.

TEA, COFFEE & JUICES

GREEN DARJEELING, ENGLISH BREAKFAST, EARL GREY, PEPPERMINT TEA 48

ESPRESSO, AMERICANO 48

CAPPUCINO, CAFÉ LATTE, FLAT WHITE 48

ASK YOUR ORDERLY FOR THE SEASONAL SELECTION OF FRESH JUICES 58

CHOTA HAAZRI MASALA CHAI 58

Seen as an act of comfort and reminiscent of home, tea drinking is a long-established tradition in the Army. The British Government in 1942 purchased all the black tea available on the European market in an effort to help boost their soldier's morale. Water was transported to the front lines mostly in old oil cans, so to mask the scent from the cans, soldiers would mix tea and sugar instead to keep themselves hydrated, refreshed, and energized. Furthermore, sharing a cup of tea was an essential time for soldier's bonding and comradery.

Black tea sweetened with milk, sugar, pounded ginger and crushed cardamom, the Indian way.

BAR SNACKS

CLUBHOUSE PEANUTS 48

Dry-roasted peanuts, Poona onions, nimbu, chaat masala

MASALA FRIES 48

Thick-cut chips, black pepper, rock salt, dry mango powder

POPPADUM CHUTNEY 48

Assorted poppadums, mango chutney