


Sterling

LOCAL

Celebrate. Desi.

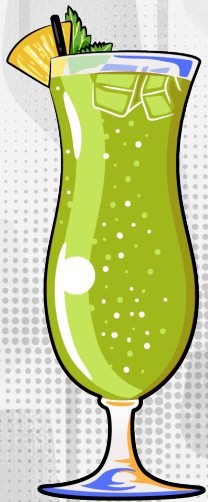
signature
stories





At Sterling we have always put Discoveries and Experiences at the core of our holiday. It has meant the world to us, when you discovered something unique to that destination, when you took back different memories from your holiday at Sterling. And now, we are taking Discoveries & Experiences to a whole new level.

In Sterling LOCAL - RestoBar get a collection of tastes, flavours, aroma and all things gastronomical with a tipsy sense of happiness. Here we encourage you to uncover distinctive flavours of the region and tantalise your spirit! LOCAL has a selection of ingredients hand-picked from the sleepiest and outright 'Desi' hamlets of our regions, blended and infused into the popular global favourites to spark an altogether new flavour profile.



The background of the image is a light blue color with a repeating pattern of various cocktail glass silhouettes. The glasses are rendered in a darker shade of blue, creating a subtle, textured effect. The silhouettes include a variety of shapes: tall, slender flutes; wide, shallow coupe glasses; classic martini glasses with their characteristic stems; and several types of wine or brandy snifters. The glasses are scattered across the frame, some overlapping, creating a sense of depth and movement. The overall aesthetic is clean, modern, and thematic for a beverage-related subject.

cocktails

peru meru

guava from goa

Local goan feni built over guava juice and spices, served with a chilly salt rim.

Guava is Peru in the local lingo! We've added some Feni to Peru juice to take it to the Himalayan heights of Meru! Look out for the kick of spice!



tambde rosa

red blush goan
ishtyle

*Local Goan Feni stirred
into Kokum and topped
with lemonade.*

Tambde Rosa' the
popular Goan song on
the red rose inspired us!
We've added Kokum to
the local Feni to make
the drink red and bring
the blush to your cheeks



crazy cazulo

cashew feni
served casually

*Cashew feni served in
its most classic way
with lemonade
topped with lime
slices.*

Here's a classic! We've
taken Cashew Feni
and given it some
tang with lemonade.
We've topped it off



The background of the image is a solid, warm yellow-gold color. It is decorated with a repeating pattern of various wine glass silhouettes. The glasses are rendered in different shades of the same color, creating a subtle, textured effect. The silhouettes include a variety of styles: tall, slender flutes; wide, shallow bowls; and glasses with long, thin stems. The glasses are scattered across the frame, some overlapping, creating a sense of depth and movement.

mocktails

kokum kooler

sol of the
konkan

*Kokum berry juice
with ice
water/Sparkling
water and sugar.*

Nothing typifies
Konkan cuisine like
Kokum – the ‘Sol’ of
Konkan. Drink our
Kokum Kooler and
partake of the very
soul of Goa!

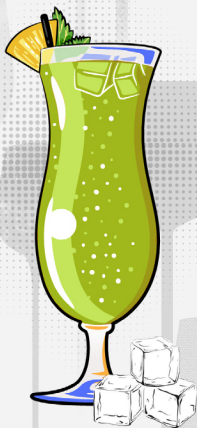


minty mahua

from bastar to
goa with love

*Mahua Spirit shaken
with lime juice, mint
leaves and ice cubes.*

Bastar is known for
its tribals and for
Mahua – also known
as Madhūka – the
elixir of life. We've
treated this nectar
with love, sauced it
up with some mint
and Voila, Minty
Mahua!



coconut olivia

konkan coast
to costa de
prata

*Tender coconut water
with chopped olives.*

The Portuguese
brought Olives to Goa
and were welcomed
with tender coconuts.
So, we brought these
two together in a drink





non-vegetarian

ambotik prawns

sour and spicy
sungta

*Dry preparations of
prawns with
coconut, chilli and
tamarind.*

Get hung up on
Sungta! We've added
our very own mix of
local Konkan spices
to give you an
Ambotik (sour and
spicy) dish that will
linger on your
tongue for a long



chicken cafreal

from south africa
to south goa

*Pan seared chicken
marinated with
coriander, green chili
masala and spices like
peppercorn, cinnamon
and poppy seeds.*

Cafreal was brought here
by the Portuguese from
Cafraria – their colony in
South Africa – and we've
made it our own by
adding iconic Indian
herbs and spices!



The background of the image is a light green color with a repeating pattern of various wine glass silhouettes. The glasses are depicted in different shades of green, from light to dark, and are arranged in a scattered, overlapping manner. The silhouettes include several types of wine glasses, such as tall, slender flutes, wider, shallow bowls, and glasses with long, thin stems. The overall effect is a textured, monochromatic design.

vegetarian

bolinhas de batata

potato talalēlē

Deep fried potato
cakes.

Bolinyas is
Portuguese for little
balls and we've gone
Tlalalēlē, deep frying
the potato balls to
give it our own twist!

Say Sim (Yes) to this
delicacy!



vange rawa fried

mast karkuri
aubergine

*Slices of brinjal
marinating with desi
goan masala, coated
with rawa and fried.*

Goodbye Pomphret
Rava Fried! Say Hi! to
this special. We've
taken the ubiquitous
Brinjal, marinated it in
our secret mix of
spices and rava fried





Sterling

Holiday Differently!

#CelebrateAtDesi
#LocalLikeDesi

