



BOUTIQUE HOSPITALITY VENTURES
————— MAKING EVERYDAY BETTER —————

www.passcodehospitality.com

ABOUT

Founded in 2012, we created Pass Code Hospitality with the goal of building something truly unique in India's F&B scene. Today, we're proud to be one of the top 5 F&B brands in the country. We own and operate eight distinct concepts, from the award-winning cocktail bar PCO to our newest and trending venture - The Drop, to ATM, Ping's Cafe Orient, Jamun, Mister Merchant's, and more. Each brand is designed to offer exceptional dining experiences, blending creativity with quality.

We've surrounded ourselves with a group of trailblazers who share our passion for pushing boundaries in the food and beverage space. We're constantly developing fresh concepts and delivering experiences that resonate with diners. Whether it's intimate meals or large-scale events, we're dedicated to meeting every need and creating memorable moments.

In our constant pursuit of growth and excellence, we're thrilled to announce an upcoming collaboration with a globally acclaimed 3-Michelin-Star Chef – bringing world-class culinary artistry straight to India. Get ready for a taste of something extraordinary. Stay tuned – big things are coming!

EVENTS & CATERING · INDIA COCKTAIL WEEK, PAN - INDIA · PCO BAR CATERING & CONSULTING, PAN- INDIA & INTERNATIONAL

6+ CITIES - 100+ AWARDS



PCO - PASS CODE ONLY

Vasant Vihar, Delhi | Lower Parel, Mumbai

Since opening in 2012, PCO has become an iconic destination, earning critical acclaim both nationally and internationally. Known for its exceptional cocktails and intimate atmosphere, PCO has received numerous accolades, including:

- Ranked #54 in Asia's 50 Best Bars (2021) • Ranked #277 in the World's Top 500 Bars (2020)
- Bacardi Legacy's Top 8 Bartenders in the World (2013) • Times Award for Best Cocktail (2014 & 2015)
- Times Award for Best Ambience (2017 & 2018) • Best Bar in Delhi 2018 (Delhites Magazine)
- NRAI Award for India's Best Bartender (2017 & 2018)

The bar is celebrated for its meticulously crafted cocktails, each with a story inspired by fabrics from PCO's historic textile neighborhood. The food menu is simple and wholesome, with a focus on quality ingredients.

A true "hideaway," PCO caters to those seeking a unique and refined experience. Guests require a passcode for entry, which changes two to three times a week, ensuring exclusivity for its regular patrons.





Director's
Room
at PCO

THE DIRECTOR'S ROOM

Delhi

Hidden within PCO, The Director's Room is a 12-seater, reservation-only bar offering a one-of-a-kind Omakase-style cocktail experience. Inspired by the Japanese concept of "Omakase," meaning "I leave it to you," this intimate space invites guests to surrender their taste preferences to the creativity of PCO's master mixologists.

The experience begins with a few simple questions—What's your mood? Which spirit do you prefer? What flavor excites you?—before the experts take over, crafting bespoke cocktails tailored to each guest. The journey is interactive, engaging, and educational, with elements like scents, visuals, and curated flavors guiding the process. Every sip unveils a new technique, an unexpected ingredient, or an intriguing story behind the drink.

Designed for private gatherings and special occasions, The Director's Room is the perfect setting for those seeking exclusivity, creativity, and a deeper dive into the art of mixology. Whether you're a seasoned cocktail enthusiast or a curious first-timer, this hidden gem promises a mysterious, immersive, and unforgettable experience—one that goes beyond the menu and into the heart of craft cocktails.

Reservations only. Limited to 12 guests per seating.



THE DROP - COFFEE & COCKTAILS

Hauz Khas, Delhi

DROP is built around transition - from coffee to cocktails, day to night, casual to social. Rooted in a strong café identity, the space is designed for people to slow down, settle in, and stay longer than planned. With in-house roasted coffee, interactive baristas, precision-led equipment, and a forthcoming craft cocktail program, the focus is on quality without unnecessary noise.

The menu draws from Australian café culture, moving from light, fresh plates to more indulgent dishes, alongside signature offerings like berliners, hybrid-style pizzas, tuna tartare, tinned desserts, and sesame crispy tofu salad. Relaxed, social, and quietly detail-oriented, DROP is designed for all-day dining and drinking.

Created by Rakshay and Radhika Dhariwal, whose hospitality portfolio includes Ping's Café Orient, Mister Merchant's, PCO, The Director's Room, and Jamun, DROP marks a shift towards a more fluid, all-day concept that evolves seamlessly from café to cocktail bar through the day.





JAMUN

Delhi | Goa | Hyderabad

Jamun celebrates India's rich culinary diversity with authentic regional flavors, served in a vibrant, farm-to-table environment. The menu showcases nostalgic Indian favorites, with a twist of creative boldness, using only the freshest ingredients. The beverage menu features innovative cocktails, many inspired by forgotten recipes and popular dishes from the Indian heartland.

Known for its earthy goodness, Jamun emphasizes a "farm-to-table" philosophy, delivering exceptional food and a warm, welcoming atmosphere.



JAMUN COVE

Andaman and Nicobar Islands

Jamun Cove is a beachfront restaurant at Corbyn's Cove, Port Blair, and the city's first space to bring dining right to the water.

Rooted in regional Indian flavours, the menu celebrates familiar dishes alongside fresh seafood and coastal influences, while the bar offers easy, refreshing cocktails made for the seaside.

Set in an open, relaxed space by the shore, it's the kind of place you find your way to and end up staying longer than planned...easy, unhurried and just the way a day by the water should feel.

Whether you're dropping by for a leisurely meal, enjoying a fine dining experience for a special occasion, or celebrating with a beachside candlelight dinner featuring a curated menu by Chef Picu, Jamun Cove is designed for moments worth lingering over.





PING'S
• cafe orient •

PING'S CAFE ORIENT

Lodhi Colony, Delhi | Saket, Delhi | Park Street, Kolkata | Kamala Mills, Mumbai

Ping's Cafe Orient brings the vibrant flavors of Asia to the heart of New Delhi, serving street food with a modern twist. From Hong Kong to Vietnam, Indonesia, Malaysia, and Japan, the menu offers bold, farm-fresh dishes made with heart-healthy oils, freshly ground spices, and wholesome ingredients. With vegan, gluten-free, and low-calorie options, it's a place that caters to every palate.

The lively interiors, with playful street-inspired decor, set the tone for a fun yet relaxed experience. Seasonal cocktails, including the Miso Mary and Ma Collins, complement the food, while healthy mocktails and fresh-pressed juices refresh the senses.

PING'S
• Bia Hôi •

PING'S BIA HÔI

Goa

Inspired by the vibrant beer gardens of colonial Vietnam, Ping's Bia Hôi offers a relaxed and stylish setting that blends the laid-back charm of Vietnam with local influences. The menu highlights the freshest ingredients, delivering authentic Asian flavors with a focus on simplicity and quality.

The cocktail program features both classic drinks, like the Ping's Old Fashioned, and signature tropical creations. Whether you're sipping cocktails or enjoying a casual bite, the atmosphere is perfect for unwinding.





MISTER MERCHANT'S

Kalyani Nagar, Pune | Moira, Mapusa, Goa

Inspired by the life of Mr. Merchant, a half-Parsi, half-Bohri man who grew up in cosmopolitan Bombay, this unique dining experience is rooted in his travels along the Silk Road and Mediterranean, seeking out rare spices, fabrics, and of course, exceptional food.

In the 1940s, Mr. Merchant worked with a trading house in Horniman Circle, Fort, while weaving through bustling markets in Kolkata, Kochi, Iran, and Constantinople. Armed with a small notebook, he meticulously recorded his culinary discoveries—detailing every dish, adding sketches and even pressed spices.

Mr. Merchant's table was where food lovers gathered, sharing stories over kebabs, curries, and fragrant spices. It became a place for those with discerning palates to indulge in both simple and elaborate dishes.

At Mr. Merchant's, we've decoded his recipes, found the most exquisite ingredients, and brought them to your plate. Every dish here is a tribute to his journeys—a blend of history, culture, and of course, the finest food.

KIMIKAI

KIMIKAI UMAMI HOUSE

Gurugram

Kimikai Umami House brings a refined Japanese dining philosophy to Gurugram. Every dish is a balance of flavour, texture, and visual storytelling—crafted to awaken the fifth taste: Umami.

It is not just a meal; it is a spiritual experience dressed as a dinner. We believe in the unhurried perfection of authentic techniques, marrying premium ingredients with a modern Japanese aesthetic.





ATM
BAR & KITCHEN

ATM - BAR & KITCHEN

Camac Street, Kolkata

ATM is an exclusive, intimate bar & kitchen where guests are treated to carefully crafted food and drinks, served by attentive butlers. It's a place where community-minded individuals connect, share unique experiences, and enjoy a true "home-away-from-home" vibe. Known for bespoke dining and a relaxed atmosphere, ATM has become the go-to space for those seeking something exceptional.



SAZ

DLF Promenade, Delhi | Morjim, Goa | BKC, Mumbai

SAZ is a dynamic brand, blending a cocktail haven with gourmet American fare. From its various avatars—SAZ American Brasserie, SAZ Café, and SAZ On the Beach—it effortlessly mixes a contemporary NYC vibe with Old-World Americana.

Named after the classic New Orleans cocktail, Sazerac, SAZ serves its drinks with an easy-going, fun charm, offering unique twists like the British Sazerac (London Dry Gin & Peychaud's bitters) and After Dinner Sazerac (Bourbon & Coffee Liqueur).

Whether it's a European-style bistro in Delhi, an American brasserie in Mumbai, or a chic beach club in Goa, SAZ adapts to its surroundings while maintaining its signature vibe.

The menu features American classics like Smashed Avocado on Toast, Burgers, Buttermilk Pancakes, and Bay Fish Tacos. These wholesome dishes are paired perfectly with an unparalleled selection of over a dozen Sazeracs, offering a truly unique dining experience.





SAZ ON THE BEACH

Morjim, Goa

SAZ on the Beach is a boho-chic spot on the secluded beaches of Morjim, which is soon becoming the spot to see and be seen in Goa. The beach lounge boasts a world cuisine restaurant where patrons can enjoy fresh seafood, pastas, steak and breath-taking views.

Days at SAZ on the Beach are spent in sunglasses and nodding to the afro/melodic house music in a background of a white and beige Tulum-esque aesthetic which continues into a raging celebration with DJs and dancing from sunset to late nights.

Raki*

RAKI

Crescent Hotel, Miramar, Goa

Raki is Goa's first rooftop restobar, offering breathtaking, 180-degree views of the Miramar coastline. Inspired by Turkey's national drink, Raki (known as "Lion's Milk"), this exclusive spot is the only place in India serving this iconic, anise-flavored aperitif.

The menu features a seamless blend of Mediterranean-inspired dishes and Goa-infused cocktails, curated by in-house mixologist Kartik Davray. Standout cocktails like Alphonso Punch, Beyond the Horizon, and, of course, Lion's Milk, showcase the vibrant flavors of both regions.

Designed by Archizi Designs, the interiors combine luxurious rose gold and teak wood accents with a sleek, minimalistic style. The venue offers both indoor and outdoor seating, a sunroof that lets in natural light, and a beautifully crafted bar, giving it a lavish penthouse ambiance. Whether you're lounging under the sun or sipping cocktails at the bar, Raki provides an unforgettable setting to unwind and indulge.





ICW - INDIA COCKTAIL WEEK

Event

ICW is a dynamic and immersive celebration of the growing cocktail culture in India. Launched in 2019, the festival has seen tremendous success with 3 consecutive seasons and 8 editions across four cities and is now set to expand into new markets. The festival spans over 10 days, offering an array of exciting experiences such as special menus, cocktail crawls, mixology classes and workshops at noteworthy bars in the city. It culminates into a two-day Cocktail Village that showcases over 25+ brands, live & electronic music acts, cocktails on tap, alcohol-infused gelato bar and much more.

AWARDS, ACCOLADES & CRITICAL ACCLAIM



Since opening in 2012, PCO has won a number of national and international awards including:

PCO DELHI :

- Ranked #9 in 30 Best Bars -2025
- Ranked #228 in Top 500 Bars 2024
- Ranked #54 Asia's 50 Best Bars 2023

PCO Bombay :

- Ranked #28 in India's 30 Best Bars 2024
- Ranked #16 in India's 30 Best Bars 2023

PING'S

- Times Food and Nightlife Awards: Best Asian Cuisine | Casual Dining | Mumbai 2024
- Times Food and Nightlife Awards: Best Pan Asian Restaurant 2023

Jamun

- Ranked #25 Condé Nast Top 50 Restaurants Awards 2023
- Times Food Award - Best Regional Indian Indian - Premium Dining 2023
- Culinary Culture Restaurant Awards 2024 & 2025

SAZ Bombay:

- Times Food Awards 2025: Best American Casual Dining Mumbai
- NDTV Food Awards 2025: Best All-Day Casual Dining - West India



RAKSHAY DHARIWAL

Founder & Managing Director, Pass Code Hospitality

Rakshay Dhariwal is a Delhi based entrepreneur, whose ventures focus on the food and beverage industry. In 2012 he made his mark on the F&B industry in India by launching India's first speakeasy-style cocktail bar, the award winning PCO. Since its inception, this bar has won Times Food & Nightlife's award for best bar, NRAI award for Best Bar and has featured in the list of 500 best bars in the world and as well as ranking 54th in Asia. Over the next few years he has launched some of India's most exciting boutique F&B brands including, Ping's Cafe Orient, his casual fun dining concept that does Healthy Asian Street food, Jamun, an Indian regional-specialty fun-fine dine restaurant and SAZ, a contemporary take on an American Brasserie. Currently, Rakshay manages 19 restaurants and he plans to launch 30 new restaurants and bars all over the world in the next 5 years.

In 2019, Rakshay co-founded India Cocktail Week, a large scale festival that travels to Delhi, Goa, Bangalore, and Bombay, celebrating all things Cocktails. Furthermore, during the lockdown, Rakshay decided to use his new found time to launch India's first aged 100% Agave spirit. When he discovered that very good quality agave grows in India, he thought he would try his hand at distilling, ageing and blending the spirit. What started out as a passion project, is now becoming one of India's most talked about new craft spirits -Maya Pistola Agavepura.

Rakshay has lived and studied in India, Australia, South Africa, Hungary, Philippines, Singapore and the USA. He studied Marketing in Telecommunications from Indiana University - Bloomington. His accolades include being included in GQs 50 Most Influential Young Indians in 2018 list, Gs 30 Most Influential Indians List in 2022 and being awarded Economic Times Restaurateur of the Year - West in 2022, Food Connoisseurs Restaurateur of the Year - Male in 2023, and ET 40 under 40 in F&B in 2023.

Rakshay Dhariwal has been featured on Robb Report India's inaugural Masters of Luxury 2026 list, celebrating 100 of India's finest talents across style, food and drink, travel and hospitality, architecture and design, art and craft, and real estate.



RADHIKA DHARIWAL

Founder & Director, Pass Code Hospitality

Radhika Dhariwal is the founder and vice chairman of Pass Code Hospitality, and has helped build this business into one of India's pre-eminent boutique F&B companies. She is also the co-founder of Maya Pistola Agavepura, India's first premium 100% Agave Spirit, where she is jointly responsible for the overall management with regards to finance, sales and marketing of the brand.

Apart from helping create original and interesting F&B concepts and manage the overall direction and vision of Pass Code Hospitality and Inspired Hospitality, Radhika is a trained psychologist and the author of The PetPost Secret (Harper Collins India, 2014), and The Tale of a No-Name Squirrel (Simon & Schuster US, 2016). Radhika has a Bachelor of Sciences from Brown University and a Masters in Psychology from New York University.



RAHUL GOMES PEREIRA

Executive Chef & Partner, Pass Code Hospitality

Popularly known as Chef Picu, is the Executive Chef and Partner of New Delhi-based Pass Code Hospitality that owns and operates renowned restaurant brands across Goa, Mumbai, Delhi, and Calcutta such as Jamun, Pings Cafe Orient, Saz Cafe, Pings Bia Hoi, Saz on the Beach, A ta Maison, and one of the country's foremost cocktail bars PCO. PCH has also recently expanded operations to Pune with their latest venture – Mister Merchant's - a premium restaurant serving a mezze-style Indian menu.

He was listed amongst India's top ten young chefs by the Economic Times and won the prestigious "Chef of The Year" at the Condast Traveller food awards. Along with being, featured on India's top 30 chefs 2023 by Culinary Culture, a list curated by Mr. Vir Sanghvi, Picu was also listed in Hindustan Times, '30 under 30" in the year 2022, and in the Goa Insider list of "Most Influential Young Goans". With an Ivy League equivalent career, Chef Picu's foray into Goa's restaurant space has gotten us multiple talked about dining venues in a short span of two years.

Picu has also been featured on an award-winning show on Discovery Plus, alongside one of India's renowned Comics and storytellers Zakhir Khan. A visionary at heart he is now leading the way by expanding our brands to new horizons, through exciting pop-up experiences and innovative ventures at new locations.



YOGESH DHAMIWAL

Head - Strategy & Development, Pass Code Hospitality

Yogesh Dhamiwal is a multifaceted leader in the hospitality industry. As part of our four-member executive team, he wears many hats, driving business growth across various channels while overseeing operational excellence, expansions and overall financial performance of the Company. His innovative approach to brand development has positioned him as a visionary in the field.

Yogesh's impressive career includes significant leadership roles at A Ta Maison and the acclaimed Tres Restaurant, along with extensive experience with prestigious international hotel chains like Intercontinental, Hyatt, and Radisson.

A summa cum laude graduate in hotel management and a postgraduate alumni of Middlesex University, London, he possesses a diverse skill set that spans Finance, Strategic Marketing, Human Resources, and Food & Beverage Operations & Controls. Beyond his professional endeavours, Yogesh is passionate about fostering meaningful connections through food and conversation. He remains committed to staying ahead of emerging trends in the industry with original ideas. Outside of work, he enjoys wearing yet another hat as a fitness enthusiast and wine connoisseur, often experimenting with his own cold brew coffee creations during his leisure time.



SHEET DILA

Head of Marketing, Pass Code Hospitality

Sheet Suri is a visionary marketing strategist and hospitality leader whose career spans some of India's most award-winning bars, pioneering beverage brands, and culture-defining hospitality projects.

Currently heading pan-India strategies at Pass Code Hospitality, one of the country's most influential and trendsetting hospitality groups, Sheet blends storytelling, culture, and sharp business acumen to create concepts that resonate with guests and win global recognition. She has been instrumental in building brand narratives, cocktail menus, scaling operations, and curating experiences that have put multiple venues on the world map.

Through initiatives like India Cocktail Week, Sheet is working towards building a global platform for bar professionals, fostering cross-cultural exchange, and elevating India's presence on the world cocktail stage.

From concept development to execution, from high-level strategy to perfecting the final garnish, Sheet Suri brings a rare blend of creative vision, operational expertise, and hands-on craftsmanship — making her one of the most dynamic voices in the modern bar and hospitality industry.



PRITAM MISHRA

Director of Finance, Pass Code Hospitality

Bringing over two decades of distinguished industry experience, Pritam serve as a key pillar of our leadership team, contributing strategic direction, operational excellence, and business growth across multiple functions. Throughout his accomplished career, he has held significant Senior Profile roles with reputed organizations such as Barbeque Nation Hospitality Ltd. and Ashiana Housing Ltd., where he successfully managed large-scale Finance, Accounts & IPO work, drove performance improvements, and implemented sustainable business practices.

He holds Bachelor of Commerce (Honours) degree and a strong foundation in finance, business management, and corporate governance, he possesses a unique ability to align operational strategies with financial objectives. His expertise spans business operations, process optimization, team leadership, financial planning, stakeholder management, and organizational development.

As a respected industry professional, he continues to play a pivotal role in shaping the company's vision, strengthening its competitive position, and driving sustainable growth across all business verticals.



VISHWESH BARBARWAR

Area Head - Goa, Pass Code Hospitality

Vishwesh Barbarwar is a hospitality professional with over a decade of experience across luxury hotels, celebrated restaurants, and hospitality leadership. A graduate of the Institute of Hotel Management (IHM), he began his career with esteemed brands including The Oberoi Group and Marriott International, where he developed expertise in food and beverage operations, service excellence, and team leadership.

At Pass Code Hospitality, Vishwesh plays a pivotal role in shaping the group's portfolio of distinctive dining and hospitality concepts, while overseeing its beverage portfolio, financial performance, controls, and operational strategy. Guided by a deep appreciation for food, beverages, culture, and genuine hospitality, he is committed to crafting exceptional guest experiences and building enduring brands defined by excellence, innovation, and attention to detail.



OLVI PINTO

Area Head - Mumbai, Pass Code Hospitality

Radhika Dhariwal is the founder and vice chairman of Pass Code Hospitality, and has helped build this business into one of India's pre-eminent boutique F&B companies. She is also the co-founder of Maya Pistola Agavepura, India's first premium 100% Agave Spirit, where she is jointly responsible for the overall management with regards to finance, sales and marketing of the brand.

Apart from helping create original and interesting F&B concepts and manage the overall direction and vision of Pass Code Hospitality and Inspired Hospitality, Radhika is a trained psychologist and the author of *The PetPost Secret* (Harper Collins India, 2014), and *The Tale of a No-Name Squirrel* (Simon & Schuster US, 2016). Radhika has a Bachelor of Sciences from Brown University and a Masters in Psychology from New York University.



RAHUL REMEDIOS

Executive Chef - Pastry, Pass Code Hospitality

Chef Rahul Myron Remedios, popularly known as Chef Remmy, is the Executive Pastry Chef at Pass Code Hospitality, one of India's leading hospitality groups.

Since joining the company in 2021, he has led the dessert programs across renowned venues including SAZ American Brasserie, Ping's Café Orient, SAZ Café, The Drop, and PCO Cocktail Bar, while also contributing to new openings such as Mister Merchant's in Pune and Jamun in Hyderabad.

Inspired by his mother's passion for baking, Chef Remmy pursued formal training at Le Cordon Bleu Sydney, earning an Advanced Diploma in Hospitality and Management in 2015. He gained valuable international experience in Australia, progressing to Head Baker and Barista at Kurtosh before spending five years with the Hyatt group, where he rose from Commis to Chef de Partie.

Returning to India in 2020, Chef Remmy joined Pass Code Hospitality and has since worked closely with acclaimed chef Rahul Gomes Pereira (Chef Picu), further expanding his understanding of local ingredients and flavours. His desserts are known for combining global techniques with regional influences, bringing creativity, precision, and a contemporary approach to pastry.