EST. 2012

PASS CODE

HOSPITALITY

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

7 CITIES - 100+ AWARDS

PCO

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.





JAMUN
regional recipes

JAMUN

Delhi | Goa | Hyderabad | Andaman and Nicobar Islands

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 in Andaman’s is Jamun Cove, it’s 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, its 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.

THE drop.
COFFEE & COCKTAILS

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.





PING'S
• café orient •

PING'S CAFE ORIENT

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

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.

MISTER Merchant's
MODERN INDIAN MEZZE

MISTER MERCHANT'S

Kalyani Nagar, Pune | Moira, Mapusa, Goa

1983, A guild of traders return to India, armed with the most beautiful tapestries, sacks stuffed with whole spices, suitcases bursting with books, and minds full of rumination and Rumi. One of these men was Mister Merchant.

Mister Merchant spent most of his younger years travelling the old Silk Road, scouring local markets for precious and rare fabric and frankincense. But what he enjoyed most of all was the food. Whether he found it winding his way through the back alleys of the markets or at kitchen counters covered in delicious dips and mezze, he was always in search of his next best meal.

At tiny street vendors, he would watch how they would grill kebabs till they were just right. At the homes of great men, he would catch the cooks over supper to learn their special recipes

Whether he was in Colaba, Kabul or Constantinople, his joy was simple-find good food.

He kept a small notebook with his favourite dishes, describing them in great detail, telling us what he loved most about them and even jotting down a recipe or two. His travels were recorded în recipes and spices.

It was a true honour when, one morning. Mister Merchant gave us his notebook to keep. Use it wisely, he said. Use it well. But, most importantly, use it.

Welcome to Mister Merchant's a celebration of travels, stories and memories.





SAZ
AMERICAN
BRASSERIE

SAZ

DLF Promenade, Delhi | BKC, Mumbai

SAZ is a dynamic brand, blending a cocktail haven with gourmet American fare.

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).

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.

INDIA COCKTAIL WEEK

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 #54 Asia's 50 Best Bars 2023
- Ranked #228 Top 500 Bars India 2024
- Ranked #9 30 Best Bars India 2025
- The Tatler Best 20 Bars in India 2026

PCO Bombay :
- Ranked #16 India's 30 Best Bars India 2023
- Ranked #28 India's 30 Best Bars India 2024

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

Jamun
- Ranked #25 Condé Nast Top 50 Restaurants 2023
- Times Food and Nightlife Awards: Best Regional Indian Indian - Premium Dining 2023
- Culinary Culture Restaurant Awards 2024
- Culinary Culture Restaurant Awards 2025
- Culinary Culture Restaurant Awards 2026
- Ranked #41 Condé Nast Top 50 Restaurants 2026

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

Mister Merchant's
- Culinary Culture Restaurant Awards 2026
- Ranked #45 Condé Nast Top 50 Restaurants 2026

The Drop - Coffee & Cocktails
- Eazy Diner Foodie Awards 2026



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.



MANOJ BHATIA

Chief Operating Officer, Pass Code Hospitality

Manoj Bhatia is a seasoned hospitality and food service professional with over two decades of leadership experience in business operations, brand development, and strategic growth. Throughout his career, he has successfully led multi-unit operations, built high-performing teams, and driven sustainable business expansion across the hospitality and food & beverage sectors.

Known for his entrepreneurial mindset and hands-on leadership style, Manoj has extensive expertise in business strategy, operations management, revenue growth, customer experience enhancement, and organizational development. He has a proven track record of transforming businesses by implementing operational excellence, fostering innovation, and creating strong, customer-centric brands.

Passionate about people and performance, Manoj believes in building collaborative cultures that empower teams to deliver exceptional results.



RAHUL GOMES PEREIRA

Executive Chef & Partner, Pass Code Hospitality

Popularly known as Chef Picu, is the Executive Chef and Partner. Pass Code Hospitality owns and operates brands like Jamun, Ping’s Cafe Orient, Saz - American Brasserie, ATM - Bar & Kitchen, Mister Merchant’s, The Drop - Coffe & Cocktails & PCO.

He was listed amongst India's top ten young chefs by the Economic Times and won the prestigious "Chef of The Year" at the Condenast 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.



YOGESH DHAMIWAL

President - Strategy & Development, Pass Code Hospitality

Yogesh Dhamiwal is a multifaceted leader in the hospitality industry. Driving business growth across various channels while overseeing operational excellence, expansions and overall financial performance of the company.

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.

Yogesh's impressive career includes significant leadership roles at ATM - Bar & Kitchen and the acclaimed Tres Restaurant, along with extensive experience with prestigious international hotel chains like Intercontinental, Hyatt, and Radisson.



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.

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.