

BY BAR BUNDLE



MØSS

Xperia

A bar with no walls.

A bookable beverage concept, curated and executed for hotels and bars —
one night, one weekend, or one season at a time.

THE CONCEPT

What is MØSS?

MØSS is not a fixed bar. It's a living concept that travels — arriving fully formed, and fully executed by the Bar Bundle team, wherever a hotel or bar chooses to book it.

Instead of importing the same trends circulating through the world's cocktail capitals, MØSS builds each bar takeover around forgotten local narratives — flavor as culture, not decoration.

01 Fully bookable

As a single event or a repeating seasonal fixture

02 Fully executed

Bar run by the MØSS team — no strain on client staff

03 Fully seasonal

Concepts evolve with ingredients, climate, and place

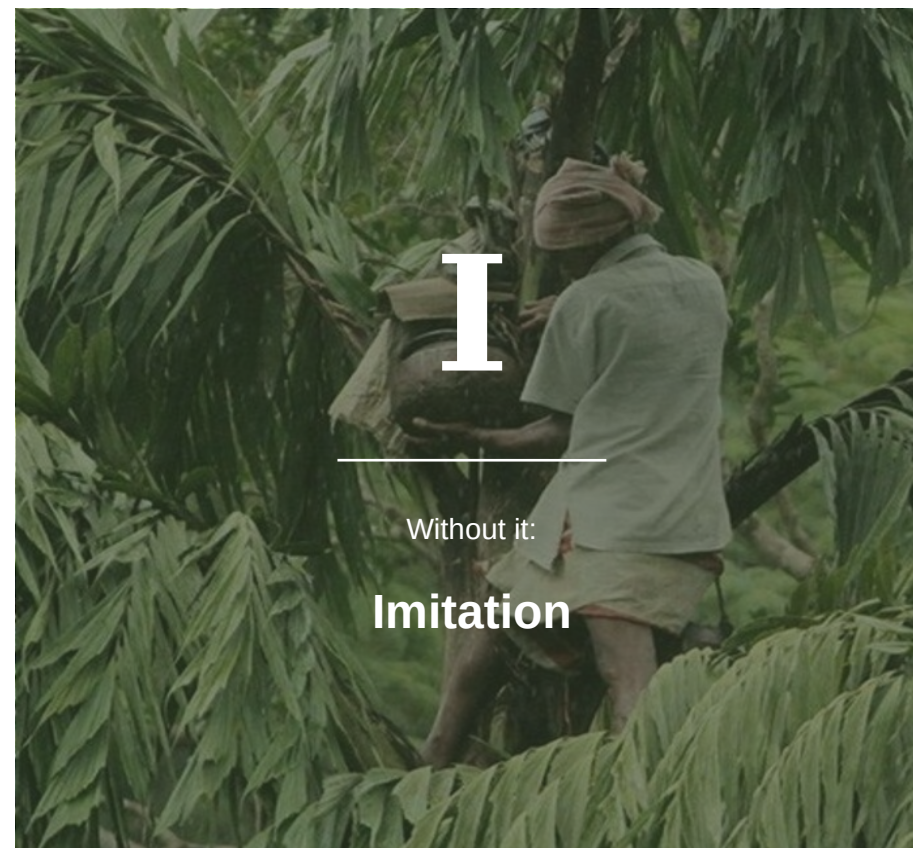


PILLAR I

Culture

The Cultural Flavor House

Culture is treated as the primary ingredient. Flavor becomes a language shaped by ritual, geography, migration, and history. Rather than copying trends from the world's cocktail capitals, MØSS goes looking for the narratives that haven't been told yet, so every project feels discovered, not replicated.



PILLAR II

The Lab

A Seasonal Concept Lab

MØSS operates as a living lab. Concepts are researched, tested, and evolved as ingredients, climate, and local availability shift — never locked into a fixed, permanent menu. Innovation isn't a one-time launch moment here; it's an ongoing discipline.



PILLAR III

People

A People First Creative Platform

The industry's biggest asset is often its least visible: the people on the bar, in the kitchen, on the floor, and out on the farms and production lines. MØSS opens doors for that talent before the recognition arrives, connecting knowledge and collaboration across the wider ecosystem.



PILLAR IV

The Bridge

Bar Knowledge Meets Contemporary Experience

Deep technical bar expertise is turned into intuitive guest experience — science into emotion, technique into memory, education into entertainment, and complex operations into something that feels effortless from the guest's side of the bar.



HOW IT WORKS TOGETHER

One ecosystem, four pillars

01

Culture

gives purpose

02

The Lab

gives curiosity

03

People

gives meaning

04

The Bridge

gives impact

Take any one pillar away, and something specific breaks: imitation without culture, repetition without the lab, no future without people, invisibility without the bridge.



HOW TO BOOK

A bar with no walls, built to travel

MØSS shows up, does the work, and leaves behind an experience planned and executed by the Bar Bundle / MØSS team.

One-off event

A single standout night or weekend — a full MØSS activation, in and out.

Seasonal booking

A repeatable fixture that returns and evolves with the seasons, on your calendar.



CURATED BY

Om Chauhan

Partner, Beverage Strategy — Bar Bundle. Two-time national winner, Jack Daniel's Bartender Competition; leadership roles across Four Seasons Mumbai's AER, Quorum, Slink & Bardot.

Varun Sudhakar

Founder — Bar Bundle. Two-time Diageo World Class India Champion (2013 & 2014); 15+ years in hospitality, beverage innovation, and bar development.



MØSS

A bar with no walls — by Bar Bundle.

barbundle.com

FEATURING

Chef Akanksha Saigal

Chef Partner — Bar Bundle

A Mumbai-based chef and culinary consultant with 10+ years of experience across India, including Ministry of Crab, Elephant & Co. and Estella — and Times Food & Nightlife's Chef of the Year 2025.

Her work spans menu development, food pop-ups and experiential dining, with a focus on comfort, familiarity and bold flavour rather than defined cuisines — combining creative concepts with strong kitchen systems and commercially relevant execution.



MØSS

A bar with no walls — by Bar Bundle.

barbundle.com