



### **four course menu - vegetarian**

sindhi dal pakwan

herb goat cheese vada pao

quinoa dahi bhalla, chutney aloo

\* \* \*

spiced corn muthia , burrata, methi roti

\* \* \*

indian accent kulfi sorbet

\* \* \*

malai paneer, asparagus, squash curry

or

lotus root shammi, roast potato, nihari

black dairy dal

caramelized walnut raita

indian accent kulcha

\* \* \*

soft baked chocolate, fresh berries, basundi, milk crisp

### **four course menu**

₹ 3300 per person

some food items may contain traces of nuts, dairy or gluten. please ask your server for details.

taxes extra as applicable

**A recommended 10% service charge is added to your bill and is distributed amongst every person working at the restaurant.**



## four course menu - non vegetarian

sindhi dal pakwan

herb goat cheese vada pao

quinoa dahi bhalla, chutney aloo

\* \* \*

bihari tash meat, sattu roti, bhunja

\* \* \*

indian accent kulfi sorbet

\* \* \*

three pepper duck, curry leaf riso, buttermilk chilli curry

or

rawa fish, sago vada, malvani masala rassa

black dairy dal

caramelized walnut raita

indian accent kulcha

\* \* \*

soft baked chocolate, fresh berries, basundi, milk crisp

## four course menu

₹ 3300 per person

some food items may contain traces of nuts, dairy or gluten. please ask your server for details.

taxes extra as applicable

A recommended 10% service charge is added to your bill and is distributed amongst every person working at the restaurant.