



chef's tasting menu - vegetarian

sindhi dal pakwan

herb goat cheese vada pao

quinoa dahi bhalla, chutney aloo

gol gappa, five waters

chandon brut rose, nv, nashik, india

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pumpkin bitterballen, mustard, coconut

baron philippe de rothschild, mouton cadet,

bordeaux blanc, 2020, bordeaux, france

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spiced corn muthia , burrata, methi roti

banfi, le rime, chardonnay &

pinot grigio, igt, 2020, tuscany, italy

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kashmiri morel, yakhni, japanese butter rice

camas, pinot noir, 2020, languedoc roussillon, france

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indian accent kulfi sorbet

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malai paneer, asparagus, squash curry

bex, riesling, 2020, nahe valley, germany

or

lotus root shammi, roast potato, nihari

the wolftrap, syrah, mourvedre, viognier, 2020,

western cape, south africa

black dairy dal

caramelized walnut raita

indian accent kulcha

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pista lauj cassata

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soft baked chocolate, fresh berries, basundi, milk crisp

dr l loosen bros, riesling, 2020 bernkastel, germany

chef's tasting menu

₹ 4350 per person

additional ₹ 4300 per person for 6 half glasses (75ml) of wine

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.



chef's tasting menu - non vegetarian

sindhi dal pakwan

herb goat cheese vada pao

quinoa dahi bhalla, chutney aloo

gol gappa, five waters

chandon brut rose, nv, nashik, india

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chicken seekh-beurre blanc-shirazi

baron philippe de rothschild, mouton cadet,

bordeaux blanc, 2020, bordeaux, france

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bihari taash meat, sattu roti, bhunja

bodegas torres, sangre de toro, grenache

& carinena, 2020, catalunya, spain

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mud crab, kasundi, tomato, japanese butter rice

banfi, le rime, chardonnay & pinot grigio, igt, 2020, tuscany, italy

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indian accent kulfi sorbet

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three pepper duck, curry leaf riso, buttermilk chilli curry

bex, riesling, 2020, nahe valley, germany

or

rawa fish, sago vada, malvani masala rassa

the wolftrap, syrah, mourvedre, viognier, 2020,

western cape, south africa

black dairy dal

caramelized walnut raita

indian accent kulcha

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pista lauj cassata

* * *

soft baked chocolate, fresh berries, basundi, milk crisp

dr l loosen bros, riesling, 2020 bernkastel, germany

chef's tasting menu

₹ 4450 per person

additional ₹ 4300 per person for 6 half glasses (75ml) of wine

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.