



starters – vegetarian

atta and semolina puchkas, calcutta jhal potato, five waters	650
portion: 230 gms   energy 334.14 kcal   carbohydrates 57.93 gms   proteins 6.86 gms   fat 10.05 gms	
potato sphere chaat, white pea ragda, kachalu, green apple	650
portion: 160 gms   energy 228.51 kcal   carbohydrates 32.06 gms   proteins 4.64 gms   fat 9.17 gms	
beet and peanut butter chop, kasundi cream, beet pickle	700
portion: 125 gms   energy 209.13 kcal   carbohydrates 17.29 gms   proteins 5.80 gms   fat 13.55 gms	
pulled jackfruit phulka taco, lime cream, salsa	700
portion: 110 gms   energy 254.95 kcal   carbohydrates 37.25 gms   proteins 7.30 gms   fat 8.62 gms	
tofu medu vadai, madras gun powder, sambar cream	700
portion: 140 gms   energy 336.77 kcal   carbohydrates 13.15 gms   proteins 7.59 gms   fat 28.80 gms	
baked paneer, coriander pesto, baby cucumber achar, chutneys	800
portion: 150 gms   energy 547.61 kcal   carbohydrates 20.85 gms   proteins 18.23 gms   fat 43.48 gms	
kashmiri morel musallum, parmesan papad, walnut, green chilli cream	1400
portion: 130 gms   energy 189.88 kcal   carbohydrates 13.19 gms   proteins 5.51 gms   fat 13.04 gms	
ghee roast soya boti, chutneys, lachha, roomali roti pancake	1600
portion: 190 gms   energy 418.85 kcal   carbohydrates 37.99 gms   proteins 23.64 gms   fat 19.05 gms	

starters – non vegetarian

methi murg cornet, crisp fenugreek leaves	900
portion: 120 gms   energy 276.46 kcal   carbohydrates 18.85 gms   proteins 13.70 gms   fat 15.91 gms	
murgh malai meat balls, truffle butter, avocado, pine nut	1100
portion: 150 gms   energy 565.64 kcal   carbohydrates 7.41 gms   proteins 9.03 gms   fat 56.52 gms	
smoked duck shammi, crispy sevai, barberry chutney	1450
portion: 125 gms   energy 294 kcal   carbohydrates 21.11 gms   proteins 9.41 gms   fat 19.15 gms	
pulled pork phulka taco, lime cream, salsa	1100
portion: 110 gms   energy 217.23 kcal   carbohydrates 38.28 gms   proteins 7.24 gms   fat 3.89 gms	
meetha aachar pork ribs, sour green apple, chicharrón	1550
portion: 160 gms   energy 256.09 kcal   carbohydrates 16.60 gms   proteins 9.69 gms   fat 16.26 gms	
kanyakumari crab, braised garlic, tellicherry pepper, confit onion pao	1900
portion: 170 gms   energy 262.11 kcal   carbohydrates 11.75 gms   proteins 29.12 gms   fat 10.21 gms	
ghee roast mutton boti, chutneys, lachha, roomali roti pancake	1900
portion: 190 gms   energy 328.56 kcal   carbohydrates 18.53 gms   proteins 27.23 gms   fat 15.21 gms	

mains – vegetarian

tadka vegetables, crispy betel leaf, roasted sesame salan	900
portion: 190 gms   energy 348.29 kcal   carbohydrates 27.37 gms   proteins 7.62 gms   fat 23.22 gms	
tempered ricotta vada, pao bhaji, kafir lime butter pao 'chowpatty in a bowl'	900
portion: 250 gms   energy 488.84 kcal   carbohydrates 40.67 gms   proteins 9.10 gms   fat 31.85 gms	
cauliflower paneer kofta, asparagus, smoked chilli curry	1050
portion: 190 gms   energy 244.14 kcal   carbohydrates 19.70 gms   proteins 8.01 gms   fat 15.03 gms	
saag tart, tossed vegetables, roast almond, makhani	1050
portion: 240 gms   energy 381.38 kcal   carbohydrates 25.70 gms   proteins 10.24 gms   fat 26.17 gms	
kadhai paneer, roast pepper, charred coriander curry	1050
portion: 220 gms   energy 568.15 kcal   carbohydrates 41.87 gms   proteins 25.33 gms   fat 33.06 gms	

mains - non vegetarian

chicken tikka meatballs, flame roast tomato, makhani	1400
portion: 240 gms   energy 364.68 kcal   carbohydrates 12.38 gms   proteins 19.85 gms   fat 26.03 gms	
chettinad chicken keema, curry leaf lemon seviyan, sago puffs	1400
portion: 250 gms   energy 379.21 kcal   carbohydrates 20.99 gms   proteins 36.62 gms   fat 15.31 gms	
pulled pork steak, black eye bean, crispy bacon, sweet onion curry	1550
portion: 220 gms   energy 470.29 kcal   carbohydrates 9.13 gms   proteins 25.97 gms   fat 35.48 gms	
braised lamb, matta rice, smoked chili curry	1700
portion: 250 gms   energy 388.29 kcal   carbohydrates 9.71 gms   proteins 43.33 gms   fat 18.04 gms	
baked sea bass, amritsari butter, house made preserve lemon	1700
portion: 180 gms   energy 314.40 kcal   carbohydrates 10.28 gms   proteins 14.57 gms   fat 24.24 gms	
fried prawns, goan red rice pulao, smoked chilli curry	1750
portion: 180 gms   energy 207.78 kcal   carbohydrates 9.56 gms   proteins 14.20 gms   fat 11.51 gms	



indian accent bread bar	
butter chicken kulcha, dry fenugreek butter	450
portion: 65 gms   energy 183.59 kcal   carbohydrates 16.73 gms   proteins 7.54 gms   fat 9.51 gms	
chilli hoisin duck kulcha, sesame oil	450
portion: 65 gms   energy 149.97 kcal   carbohydrates 19.25 gms   proteins 6.25 gms   fat 5.34 gms	
• wild mushroom kulcha, truffle oil drizzle	425
portion: 65 gms   energy 89.65 kcal   carbohydrates 8.38 gms   proteins 3.92 gms   fat 4.65 gms	
• paneer makhni kulcha, dry fenugreek butter	425
portion: 65 gms   energy 176.97 kcal   carbohydrates 11.30 gms   proteins 7.24 gms   fat 11.42 gms	
• parmesan chur chur parantha	425
portion: 120 gms   energy 318.36 kcal   carbohydrates 42.97 gms   proteins 12.94 gms   fat 10.07 gms	
• pink pepper corn & jalapeño missi roti	325
portion: 50 gms   energy 86.43 kcal   carbohydrates 12.82 gms   proteins 4.51 gms   fat 1.81 gms	
• black garlic naan, french butter	350
portion: 120 gms   energy 323.50 kcal   carbohydrates 50.51 gms   proteins 7.56 gms   fat 9.86 gms	
• naan	275
portion: 100 gms   energy 267.68 kcal   carbohydrates 44.28 gms   proteins 6.39 gms   fat 6.97 gms	
• butter naan	275
portion: 120 gms   energy 355.66 kcal   carbohydrates 49.75 gms   proteins 7.24 gms   fat 14.05 gms	
• garlic naan	275
portion: 120 gms   energy 356.33 kcal   carbohydrates 46.90 gms   proteins 7.05 gms   fat 15.51 gms	
• tandoori roti	275
portion: 40 gms   energy 100.64 kcal   carbohydrates 16.02 gms   proteins 2.81 gms   fat 2.87 gms	
sides	
• caramelized walnut raita	600
portion: 180 gms   energy 237.66 kcal   carbohydrates 26.39 gms   proteins 7.35 gms   fat 11.49 gms	
• baby potatoes, himalyan dog mustard tadka	750
portion: 160 gms   energy 688.87 kcal   carbohydrates 11.80 gms   proteins 1.77 gms   fat 71.47 gms	
• winter saag, fresh sweetcorn, herb feta	800
portion: 180 gms   energy 281.72 kcal   carbohydrates 9.46 gms   proteins 4.72 gms   fat 24.87 gms	
• black dairy dal	1050
portion: 220 gms   energy 224.97 kcal   carbohydrates 34.15 gms   proteins 11.12 gms   fat 5.28 gms	
• dal moradabadi, crispy lentils, buknu masala	1050
portion: 150 gms   energy 248.11 kcal   carbohydrates 31.58 gms   proteins 13.57 gms   fat 6.87 gms	
• kashmiri morel pulao, cardamom, pine nuts	1250
portion: 160 gms   energy 351.95 kcal   carbohydrates 31.47 gms   proteins 4.15 gms   fat 22.81 gms	
desserts	
'old monk' rum ball, 70% valrhona chocolate	725
portion: 130 gms   energy 495 kcal   carbohydrates 59.46 gms   proteins 5.46 gms   fat 24.01 gms	
warm doda burfi treacle tart, vanilla bean ice cream	725
portion: 130 gms   energy 369.95 kcal   carbohydrates 39.81 gms   proteins 8.87 gms   fat 20.39 gms	
dark chocolate mousse, sesame crisp, berries	725
portion: 120 gms   energy 419.80 kcal   carbohydrates 50 gms   proteins 7.09 gms   fat 20.89 gms	
• daulat ki chaat, roast almond, rose petal chikki	725
portion: 50 gms   energy 180.22 kcal   carbohydrates 13.86 gms   proteins 4.03 gms   fat 12.07 gms	
• mishti doi canoli, white chocolate, tandoori figs	725
portion: 95 gms   energy 291.07 kcal   carbohydrates 43.28 gms   proteins 5.32 gms   fat 10.42 gms	

you can also try our express tasting menu  
*please ask your server for the menu & details*

4 course ₹ 3300 per person  
*please ask for our specially priced limited edition, premium wines by the bottle*