



## **chef's tasting menu - vegetarian**

aloo tikki, channa dal, pave  
khakra, vatana, dhokla  
kothimbir vadi, chilli peanut thecha  
sula brut, nashik, india

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green jackfruit, congee, narthangai  
chardonnay, moulin de gassac, pays d'oc igp, languedoc-roussillon, france

\* \* \*

ratalu shaami, boursin, urad dal kataifi  
syrah-mourvedre-viogner, the wolftap, franschhoek valley, south africa

\* \* \*

achaari paneer, banarsi aloo papad, red chilli pickle  
pinot noir, saint cosme, little james' basket press, rhone valley, france

\* \* \*

strawberry, kala khatta sorbet

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elephant yam, white asparagus, hajikame, veg nihari  
malbec, susana balbo, 'crios', mendoza, argentina

or

palak paneer, indian accent  
bordeaux blanc, domaines baron rothschild, 'les legendes', bordeaux, france

black dairy dal  
indian accent kulchas  
smoked aubergine, bhujia raita

\* \* \*

tender coconut, chocolate

\* \* \*

malpua, crepe suzette  
four cousins, natural sweet white, muscadet, south africa

₹ 5400 per person  
additional ₹ 5500 per person for 6 glasses of house wine pairings  
or ₹ 8900 if you prefer pairings with reserve wines

our wine pour for the tasting menu is 75ml.

alcohol shall not be served to anyone under the legal drinking age.

some food items may contain traces of nuts, dairy or gluten. please inform us if you have any allergies.  
government taxes as applicable. we do not levy any service charge.



## **chef's tasting menu - non vegetarian**

aloo tikki, channa dal, pave  
khakra, vatana, dhokla  
kothimbir vadi, chilli peanut thecha  
sula brut, nashik, india

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soft shell crab, congee, narthangai  
chardonnay, moulin de gassac, pays d'oc igp, languedoc-roussillon, france

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lamb shikampuri, boursin, urad dal kataifi  
syrah-mourvedre-viogner, the wolftrap, franschhoek valley, south africa

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meetha achaar pork ribs, sun dried mango, sour green apple  
pinot noir, saint cosme, little james' basket press, rhone valley, france

\* \* \*

strawberry, kala khatta sorbet

\* \* \*

chicken seekh, buttered koshikari rice, prune and mulberry korma  
malbec, susana balbo, 'crios', mendoza, argentina

or

rawa crusted sea bass, sol kadhi, koshihikari  
bordeaux blanc, domaines baron rothschild, 'les legendes', bordeaux, france

black dairy dal  
indian accent kulchas  
smoked aubergine, bhujia raita

\* \* \*

tender coconut, chocolate

\* \* \*

malpua, crepe suzette  
four cousins, natural sweet white, muscadet, south africa

₹ 5500 per person  
additional ₹ 5500 per person for 6 glasses of house wine pairings  
or ₹ 8900 if you prefer pairings with reserve wines

**executive chef**  
shantanu mehrotra

**head chef**  
hitesh lohat