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	atta and semolina puchkas, calcutta jhal potato, five waters  	875
	portion: 230 gms energy 334.14 kcal	
	potato sphere chaat, white pea ragda, kachalu, watermelon 	875
	portion: 160 gms energy 228.51 kcal	
	beet and peanut butter chop, kasundi cream, beetroot crisps   	890
	portion: 125 gms energy 209.13 kcal	
	pulled jackfruit phulka taco, lime cream, salsa  	890
	portion: 110 gms energy 254.95 kcal	
	tofu medu vadaï, madras gun powder, sambar cream   	890
	portion: 140 gms energy 336.77 kcal	
	baked paneer, coriander pesto, baby cucumber achaar, chutneys  	1100
	portion: 150 gms energy 547.61 kcal	
	burrata chaat, lotus root papdi, mustard tomato jam  	1490
	portion: 175 gms energy 580 kcal	
	kashmiri morel musallum, parmesan papad, walnut, green chilli cream  	1775
	portion: 130 gms energy 189.88 kcal	
	ghee roast soya boti, chutneys, lachha, roomali roti pancake   	1950
	portion: 190 gms energy 418.85 kcal	









starters – non vegetarian

	chicken khurchan cornet, smoked papad, tomato pickle  	1100
	portion: 120 gms energy 276.46 kcal	
	murgh malai meat balls, truffle butter, avocado, pine nut   	1400
	portion: 150 gms energy 565.64 kcal	
	smoked duck shaami, crispy sevai, barberry chutney 	1775
	portion: 125 gms energy 294 kcal	
	pulled pork phulka taco, lime cream, salsa   	1400
	portion: 110 gms energy 217.23 kcal	
	meetha aachar pork ribs, sour green apple 	1900
	portion: 160 gms energy 256.09 kcal	
	kanyakumari crab, garlic, tellicherry pepper, caramelized onion pao    	2375
	portion: 170 gms energy 262.11 kcal	
	ghee roast mutton boti, chutneys, lachha, roomali roti pancake  	2375
	portion: 190 gms energy 328.56 kcal	

mains – vegetarian

	tadka vegetables, crispy betel leaf, roasted sesame salan    	1175
	portion: 190 gms energy 348.29 kcal	
	tempered ricotta vada, pao bhaji, kafir lime butter pao 'chowpatty in a bowl'   	1250
	portion: 250 gms energy 488.84 kcal	
	jackfruit and sweet potato podimas, coconut curry 	1295
	portion: 190 gms energy 348.29 kcal	
	saag tart, tossed vegetables, roast almond, makhani   	1490
	portion: 240 gms energy 381.38 kcal	
	kadhai paneer, roast pepper, charred coriander curry   	1490
	portion: 220 gms energy 568.15 kcal	
	100 layer paneer, tamatar chaman, kohlrabi  	1590
	portion: 190 gms energy 244.14 kcal	
	cauliflower kofta, asparagus, smoked chilli curry  	1690
	portion: 220 gms energy 568.15 kcal	

mains - non vegetarian

	chicken tikka meatballs, flame roast tomato, makhani  	1790
	portion: 240 gms energy 364.68 kcal	
	chettinad chicken keema, curry leaf lemon seviyan, sago puffs    	1790
	portion: 250 gms energy 379.21 kcal	
	pulled pork steak, black eye bean, crispy bacon, sweet onion curry  	1990
	portion: 220 gms energy 470.29 kcal	
	slow cooked lamb shank nihari, turnip, onion, baked roti  	2175
	portion: 250 gms energy 388.29 kcal	
	rice crusted john dory moilee, local greens and pinenut poriyal   	2175
	portion: 180 gms energy 314.40 kcal	
	braised prawns, red rice, smoked chilli & raw mango curry  	2200
	portion: 180 gms energy 207.78 kcal	



fssai guidelines have mandated indicating the above parameters and recommend that an average active adult requires 2,000 kcal energy per day. however, calorie needs may vary.
some food items may contain traces of nuts, dairy or gluten. please ask your server for details.
government taxes as applicable. we do not levy any service charge.



indian accent bread bar

<div><div><div></div></div><div></div></div>	<div><div>butter chicken kulcha, dry fenugreek butter</div><div>portion: 65 gms energy 183.59 kcal</div></div>	575
<div><div><div></div></div><div></div></div>	<div><div>chilli hoisin duck kulcha, sesame oil</div><div>portion: 65 gms energy 149.97 kcal</div></div>	575
<div><div><div></div></div><div></div></div>	<div><div>apple wood smoked bacon kulcha</div><div>portion: 65 gms energy 190 kcal</div></div>	575
<div><div><div></div></div><div></div></div>	<div><div>wild mushroom kulcha, truffle oil drizzle</div><div>portion: 65 gms energy 89.65 kcal</div></div>	530
<div><div><div></div></div><div></div></div>	<div><div>sweet and sour pumpkin kulcha, pepitas</div><div>portion: 65 gms energy 176.97 kcal</div></div>	530
<div><div><div></div></div><div></div></div>	<div><div>parmesan chur chur parantha</div><div>portion: 120 gms energy 318.36 kcal</div></div>	530
<div><div><div></div></div><div></div></div>	<div><div>herb bajra roti, house butter</div><div>portion: 120 gms energy 318.36 kcal</div></div>	530
<div><div><div></div></div><div></div></div>	<div><div>black garlic naan</div><div>portion: 120 gms energy 323.50 kcal</div></div>	450
<div><div><div></div></div><div></div></div>	<div><div>naan</div><div>portion: 100 gms energy 267.68 kcal</div></div>	350
<div><div><div></div></div><div></div></div>	<div><div>butter naan</div><div>portion: 120 gms energy 355.66 kcal</div></div>	350
<div><div><div></div></div><div></div></div>	<div><div>garlic naan</div><div>portion: 120 gms energy 356.33 kcal</div></div>	350
<div><div><div></div></div><div></div></div>	<div><div>tandoori roti</div><div>portion: 40 gms energy 100.64 kcal</div></div>	350

sides

<div><div><div></div></div><div></div></div>	<div><div>thai pomelo and roasted cumin raita</div><div>portion: 180 gms energy 203.66 kcal</div></div>	750
<div><div><div></div></div><div></div></div>	<div><div>baby potatoes, himalyan dog mustard tadka</div><div>portion: 160 gms energy 688.87 kcal</div></div>	890
<div><div><div></div></div><div></div></div>	<div><div>saag, fresh sweetcorn, herb feta</div><div>portion: 180 gms energy 281.72 kcal</div></div>	990
<div><div><div></div></div><div></div></div>	<div><div>black dairy dal</div><div>portion: 220 gms energy 224.97 kcal</div></div>	1290
<div><div><div></div></div><div></div></div>	<div><div>dal moradabadi, crispy lentils, buknu masala</div><div>portion: 150 gms energy 248.11 kcal</div></div>	1290
<div><div><div></div></div><div></div></div>	<div><div>kashmiri morel pulao, cardamom, pine nuts</div><div>portion: 160 gms energy 351.95 kcal</div></div>	1575

desserts

<div><div><div></div></div><div></div></div>	<div><div>daulat ki chaat, roast almond, rose petal chikki</div><div>portion: 50 gms energy 180.22 kcal</div></div>	900
<div><div><div></div></div><div></div></div>	<div><div>mishti doi cannoli, white chocolate, tandoori figs</div><div>portion: 95 gms energy 291.07 kcal</div></div>	900
<div><div><div></div></div><div></div></div>	<div><div>badam halwa pie, cranberries, cheeni malai ice cream</div><div>portion: 130 gms energy 369.95 kcal</div></div>	900
<div><div><div></div></div><div></div></div>	<div><div>pistachio chandrakala, lachha rabri, white chocolate</div><div>portion: 130 gms energy 369.95 kcal</div></div>	900
<div><div><div></div></div><div></div></div>	<div><div>besan ladoo tart, mithai cheesecake</div><div>portion: 130 gms energy 369.95 kcal</div></div>	900
<div><div><div></div></div><div></div></div>	<div><div>'old monk' rum ball, 70% valrhona chocolate</div><div>portion: 130 gms energy 495 kcal</div></div>	900
<div><div><div></div></div><div></div></div>	<div><div>warm doda burfi treacle tart, vanilla bean ice cream</div><div>portion: 130 gms energy 369.95 kcal</div></div>	900
<div><div><div></div></div><div></div></div>	<div><div>dark chocolate mousse, sesame crisp, berries</div><div>portion: 120 gms energy 419.80 kcal</div></div>	900

you can also try our express tasting menu

please ask your server for the menu & details

4 course ₹ 4400 per person

please ask for our specially priced limited edition, premium wines by the bottle



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