



chef's tasting menu - vegetarian

aloo tikki, channa dal, pave
khakra, vatana, dhokla
kothimbir vadi, chilli peanut thecha
moet & chandon, imperial brut, france

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green jackfruit, congee, narthangai
sauvignon blanc, saint clair family estate, 'origin', marlborough, new zealand

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ratalu shaami, boursin, urad dal kataifi
corvina, tenuta sant antonio, 'scaia', veneto, italy

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achaari paneer, banarsi aloo papad, red chilli pickle
pinot noir, saint clair family estate, 'origin', marlborough, new zealand

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strawberry, kala khatta sorbet

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elephant yam, white asparagus, hajikame, veg nihari
merlot-cabernet franc, barton & guestier, saint-emilion, bordeaux, france

or

palak paneer, indian accent
gewürztraminer, domaines schlumberger, 'les princes abbés', alsace, france

black dairy dal
indian accent kulchas
smoked aubergine, bhujia raita

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tender coconut, chocolate

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malpua, crepe suzette
graham's, fine white port, portugal

₹ 5400 per person
additional ₹ 8900 per person for 6 glasses of reserve wine pairings

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

moet & chandon, imperial brut, france

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soft shell crab, congee, narthangai

sauvignon blanc, saint clair family estate, 'origin', marlborough, new zealand

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lamb shikampuri, boursin, urad dal kataifi

corvina, tenuta sant antonio, 'scaia', veneto, italy

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meetha achaar pork ribs, sun dried mango, sour green apple

pinot noir, saint clair family estate, 'origin', marlborough, new zealand

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strawberry, kala khatta sorbet

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chicken seekh, buttered koshikari rice, prune and mulberry korma

merlot-cabernet franc, barton & guestier, saint-emilion, bordeaux, france

or

rawa crusted sea bass, sol kadhi, koshihikari

gentil, famille hugel, alsace, france

black dairy dal

indian accent kulchas

smoked aubergine, bhujia raita

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tender coconut, chocolate

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malpua, crepe suzette

graham's, fine white port, portugal

₹ 5500 per person

additional ₹ 8900 per person for 6 glasses of reserve wine pairings

executive chef

shantanu mehrotra