



first 14-

sweet potato *shakarkandi*, kohlrabi, crispy okra
yogurt and goat cheese kebab, pickled beet, tomato *rasa*
bengal rice *khichdi*, crispy lentils, smoked *papad*
soy *keema*, quail egg, lime leaf *pao*
phulka: pulled jackfruit or chili pork
tuna and salmon *bhel*, *kurkure*
sweet pickle ribs, sundried mango, onion seeds

second 22-

paper roast dosa, wild mushrooms, water chestnuts
winter root vegetables, *sarson ka saag*, fenugreek tart
poha, beaten rice, asparagus, green peas, broccolini
salmon, dill, chutney potatoes
prawn *koliwada*, *malvani* dried shrimp pulao
chicken *kofta*, punjabi *kadhi*, onion *pakora*

ghee roast lamb, *roomali* roti pancakes 34 (*supp. 10*)

two course lunch 34-

eight course chef's tasting 95-

accompaniments

black dairy dal 7
mustard and caper *raita* 7
morel *pulao* 6
naan 4
choice of *kulcha*: 9
wild mushroom; paneer *makhni*; butter chicken; hoisin duck; smoked bacon

desserts 12-

makhan malai, saffron milk, rose petal jaggery brittle, almonds
doda barfi treacle tart, vanilla bean ice cream
kheer, crispy *seviyan*, coconut and jaggery ice cream, strawberries
meethe chawal, sweet rice, almond milk, barberries