



appetizers

sweet potato *shakarkandi*, kohlrabi, crispy okra
yogurt and goat cheese kebab, pickled beet, tomato *rasa*
potato sphere *chaat*, white pea mash
crab claws, butter-pepper-garlic, cauliflower
bheja fry, goat brains, *khasta* roti
mathri trio: smoked eggplant *bharta*; duck *khurchan*; chicken *khurchan*

mid-courses

soy *keema*, quail egg, lime leaf butter *pao*
bengal rice *khichdi*, crispy lentils, smoked *papad*
phulka: pulled jackfruit **or** chili pork
pathar beef kebab, bone marrow *nihari*
sweet pickle ribs, sundried mango, onion seeds

mains

paper roast dosa, mushrooms, water chestnuts
winter root vegetables, *sarson ka saag*, fenugreek tart
baked sea bass, *patrani* butter, berry *pulao*
prawn *koliwada*, *malvani* dried shrimp *pulao*
chicken *kofta*, punjabi *kadhi*, onion *pakora*
beef tenderloin, black pepper *kurma*, green beans, turmeric potato
ghee roast lamb, *roomali* roti pancakes (**supplement 10**)

accompaniments

choice of *kulcha*: wild mushroom; paneer *makhni*; butter chicken; hoisin duck; smoked bacon
or
black dairy dal with choice of: naan or morel *pulao*
or
mustard and caper *raita* with *khasta* roti

desserts

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

three courses 75 four courses 90

choice of any three or four courses and one accompaniment

additional course 15 | additional accompaniment 9

three courses wine pairing 45 four courses wine pairing 58



chef's tasting

potato sphere *chaat*, white pea mash

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kashmiri morels, walnut powder, parmesan *papad*

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yogurt and goat cheese kebab, pickled beet, tomato *rasa*
or
baked cod *amritsari*, mint *boondi*

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jackfruit and potato *podimas*, coconut curry
or
lamb and potato *podimas*, coconut curry

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kulchas, black dairy dal, mustard and caper *raita*

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winter root vegetables, *sarson ka saag*, fenugreek tart
or
salmon, dill, chutney potatoes

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strawberry *chaat*, *khus* and mint *gola*

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makhan malai, saffron milk, rose petal jaggery brittle, almonds

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doda barfi treacle tart, vanilla bean ice cream

chef's tasting 120 | wine pairing 85

chef manish mehrotra

chef vivek rana

**Please inform us about any allergies or dietary restrictions*

**Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness*