

THE SIP GALLERY

Blu Curacao

A striking sapphire-hued beverage with bright citrus undertones and crisp, cooling notes—vibrant, refreshing, and visually stunning.

Chatpata Guava

Guava puree blended with chatpata masala and a hint of salt. A vibrant, zesty mocktail that is bold, and irresistibly captivating.

Kala Khatta Mojito

A refreshing twist on the classic mojito, infused with the lively, tangy flavors of traditional Kala Khatta for a uniquely exotic experience.

Mango Piyush

A decadently creamy mango yogurt beverage, gently sweetened and garnished with a hint of dry nuts, offering a refreshingly smooth and indulgent finish.

Ishq-e Lemonade

An authentic North Indian shikanji, subtly enhanced with black salt, mint, and mild spices—creating a vibrant, refreshing, and cooling drink.

Oreo Shake

A luxuriously creamy blend of rich cream and crushed oreo cookies, finished with velvety chocolate notes and a smooth, indulgent finish.



"A discretionary gratuity will be automatically applied to parties of five or more guests."

"Please inform your server of any food allergies or dietary restrictions prior to ordering."

LETS CHAAT!

Kale Chaat

Tempura-crisp kale leaves adorned with a tamarind glaze and flavorful sauces, creating an elevated harmony of sweet, tangy, and earthy crispness.

Delhi Ka Dahi Bhalla

Silky lentil dumplings rested in chilled whipped yogurt, drizzled with sweet tamarind and spiced coriander. A classic Delhi indulgence elevated with refined elegance.

Avocado Dahi Puri

Lightly puffed puris artfully stuffed with avocado, topped with yogurt and the chef's selection of three chutneys, offering a contemporary and indulgent take on a classic delight.

Banarasi Chaat

A lively assortment of textures influenced by Banaras, showcasing cooked lentils and aromatic spices, fashioned into an elegant delicacy of the temple town.

Dabeli Cones

Dabeli reimagined: a flavorful potato filling embraced by golden-buttered cones, topped with crunchy gram flour noodles and roasted peanuts for an exquisite culinary delight.

Eggplant Chaat

Crispy and delicious golden eggplant slices, adorned with cool yogurt, zesty tamarind, and a mint reduction, offer a harmonious fusion of crunch, creaminess, and vibrant flavors reminiscent of India's royal street fare.

SMALL PLATES

Thecha Paneer

Char-grilled cottage cheese steeped in a fiery Maharashtrian thecha of crushed green chilies, garlic, and coriander smoky, bold, and beautifully balanced.

Beetroot Cutlet

Slow-roasted beetroot and vegetable medallions, delicately spiced and seared, paired with a cooling mint-yogurt sauce.

Batata Vada

A beloved Indian classic featuring delicately spiced potato croquettes encased in a crisp chickpea batter and fried to golden perfection. Comforting, flavorful, and irresistibly crisp.

Crispy Corn Kernel

Crisp corn kernels tossed with fragrant spices and gentle heat, offering a playful balance of crunch, warmth, and aroma.

Samosa

Hand-folded pastry filled with spiced potatoes, crushed spices, and fresh herbs, served with a duo of house-crafted chutneys for a timeless gourmet start.

Chicken Salt & Pepper

Crisp, wok-tossed chicken with cracked pepper, garlic, and scallions, delivering a refined Indo-Asian balance of heat and aroma.

Chicken Changezi Cornetto

Creamy, slow-cooked Changezi chicken elegantly presented in a buttery cornetto shell, where indulgent Mughlai richness meets contemporary presentation.

Goat Sukkha

A traditional dry preparation of slow-braised goat finished with roasted coconut, black pepper, and stone-ground spices deep, earthy, and fragrant.

Golden Fish

Lightly marinated swai fillets, crisped to golden perfection and finished with aromatic curry leaves for a clean, comforting bite.

Sunset Shrimp

Tender shrimp crowned with mango salsa, delivering a bright, luxurious burst of flavor.

TANDOORI CREATIONS

Soya Malai Chaap Kabab

Creamy, melt-in-the-mouth soya chaap marinated in rich hung curd and cheese, gently grilled for a delicate, luxurious finish.

Prune Paneer Tikka Kabab

A gourmet reinterpretation of paneer, delicately stuffed with prune compote and grilled to achieve a refined balance of sweetness and gentle smoke.

Chicken Tikka Kabab

Tender boneless chicken marinated in Kashmiri chili and yogurt, charred in the tandoor to achieve depth, warmth, and succulence.

Chicken Angara Kabab

A bold, smoky kabab infused with the chef's signature angara masala, delivering intense flavor and lingering warmth.

Malai Chicken Shish Kabab

Cream- and cheese-marinated chicken, grilled gently for a soft, velvety texture and subtle richness.

Tandoori Chicken

An iconic Indian preparation, featuring bone-in cuts marinated overnight and roasted in a clay oven for deep aroma, robust flavor, and exceptional tenderness.

Pesto Chicken Kabab

A cream- and cheese-marinated chicken kabab, delicately grilled and finished with pesto for a smooth, refined bite.

ARTISAN INDIAN BREADS

Butter Naan

Soft, cloud-like naan glazed with generous lashings of butter, delivering comforting richness and melt-in-the-mouth texture.

Garlic Naan

Hand-stretched tandoori naan enriched with roasted garlic butter and fresh herbs, offering a warm, aromatic finish with every tear.

Kashmiri Naan

A delightful naan filled with dried fruits and nuts, softly glazed, offering a sophisticated balance of sweetness and indulgent enjoyment.

Chili Garlic (Bullet) Naan

A bold, fiery naan infused with red chilies, fresh garlic, and melted butter crafted for diners who enjoy heat wrapped in artisanal finesse.

Tandoori Roti

A wholesome whole-wheat roti baked in the clay tandoor to achieve rustic char and crisp edges, ideal for pairing with robust curries.

Lacha Paratha

A multi-layered artisanal paratha, skillfully rolled and pan-seared to create a golden, flaky spiral with buttery layers and gentle crispness.

RICE CORNER

An elegant expression of Mumbai's storied biryani tradition, featuring fragrant long-grain basmati rice layered with hand-ground spices, caramelized onions, fresh herbs, and saffron essence. Each biryani is sealed and slow cooked to preserve its depth, aroma, and soulful character, offering a refined and timeless dining experience.

Goat Biryani

Chicken Biryani

Vegetable Biryani 

Paneer Biryani 

PASTA MAGIC

A sophisticated interpretation of classic pasta, this dish showcases Fusilli enveloped in a luxurious sauce influenced by Indian flavors, enriched with aromatic spices, lively herbs, and a velvety creamy touch. Thoughtfully crafted to balance richness and warmth with modern elegance.

Choice of Protein

Paneer 

Chicken

Shrimp

Choice of Sauce

Pink 

Blends of traditional Italian pasta with Indian flavors

Alfredo

Rich, velvety cream sauce with classic depth.

Pesto 

Fresh basil and herb blend with a bright, aromatic finish.

CHEF'S CREATIONS

Paneer Pasanda

Silken paneer layered in a nut and crowned with a fragrant cardamom-cashew gravy a classic Mughlai delight.

Lasooni Palak with Burrata

A smooth spinach purée slow-cooked with roasted garlic, oil, and spices, topped with melting burrata cheese for a rich blend of earthy and creamy flavors.

Dal Makhani

24-hour simmered black lentils enriched with butter and cream silky, smoky, and irresistibly indulgent.

Peeli Double Dal Tadka

A signature double-lentil preparation gently simmered and finished with a fragrant ghee-garlic tempering.

Sanjh Saverा

Paneer and spinach koftas bathed in a duo of vibrant gravies, celebrating balance, richness, and visual artistry.

Chana Masala

Slow-simmered chickpeas cooked with tomatoes, onions, ginger, and aromatic spices robust, comforting, and deeply flavorful.

Malai Kofta

Golden cottage cheese dumplings nestled in a lush, mildly sweet cream sauce with cardamom.

Kolhapuri Veg

A bold Maharashtrian vegetable curry cooked with roasted coconut, red chilies, and traditional Kolhapuri spices fiery, aromatic, and full-bodied.

CHEF'S CREATIONS

Malvani Chicken

A coastal Maharashtrian delicacy crafted with roasted coconut, stone-ground chilies, and warm spices. Rich, vibrant, and aromatic, this curry showcases the bold flavors of the Konkan coastline.

Lamb Roghan Josh

A legendary Kashmiri dish of lamb slow-cooked in a rich crimson gravy with ratanjot, fennel, and dried ginger, creating a silky curry that exudes warmth and regal flavor.

Laal Maas

A vibrant Rajasthani delight of tender lamb in Mathania red chilies, smoked ghee, and desert spices, showcasing the essence of royal hunting cuisine.

Kolhapuri Mutton

A vibrant goat curry slow-cooked in Kolhapur's aromatic chili-coconut masala, offering rich heat and lasting flavor.

Goan Shrimp Curry

Juicy shrimp bathed in a coastal coconut curry with kokum and toasted spices, capturing Goa's sunny essence in each aromatic bite.

THE CLASSIC

Choice of Protein

Paneer 

Chicken

Goat

Lamb

Shrimp

Choice of Sauce

Tikka Masala

Kadhai

Vindaloo

Butter Masala

TREAT YOURSELF

Akharot Halwa

A luxurious medley of slow-cooked walnuts gently caramelized in ghee and milk, offering deep, toasty richness and a warm, melt-in-the-mouth finish reminiscent of old-world royal kitchens.

Gulab Jamun

Soft, house-made milk dumplings gently fried and soaked in a warm sugar syrup, offering a rich, indulgent, and timeless finish.

Dil Bahar Halwa

Fresh beetroot slow-simmered in milk, ghee, and cane sugar, resulting in a vibrant ruby halwa with an earthy sweetness and aromatic depth a dessert that truly pleases the heart.

Cassata



A nostalgic Italian-inspired ice cream delight layered with rich flavors, delicate sponge, nuts, and subtle sweetness, offering a beautifully creamy and elegant finale to the meal.

Orange Kulfi



Silky house-made kulfi infused with zest and fresh-pressed orange juice. Bright, citrusy, and refreshing a refined twist on a classic frozen treat.

TREAT YOURSELF

Rasmalai Cheesecake

An exquisite fusion of cheesecake and classic rasmalai, adorned with saffron cream and pistachio crumble. Sophisticated, contemporary, and irresistibly enchanting.

Jamun Tiramisu

An Indo-Italian creation featuring soft gulab jamuns nestled between espresso-soaked mascarpone layers. A bold, playful reinterpretation of two iconic classics.

Apricot Delight

Slow-poached apricots layered with cream, offering a delicate balance of sweetness, gentle acidity, and elegant texture.

Mango Mousse

A silken mango mousse crafted from mangoes, delicately folded for an airy texture and a lingering tropical finish.



Guest Favorite