chef's tasting menu
vegetarian

'kachori', pigeon peas, wild garlic
dilli papdi chaat
pao bhaji, masala onion
le contesse prosecco brut, veneto, italy

* * *

chilli eggplant, walnut, baked naan
merlot, giacondi, venezie, italy

* * *

goat's cheese kabab, water chestnut, seasonal saag
clairette-grenache blanc, 'edition 1912m', chateau pesquie, rhone valley, france

* * *

indori corn 'khees', jeeravan, mango kimchi
chardonnay, 'koonunga hill', penfolds, south australia, australia

* * *

indian accent kulfi sorbet

* * *

wild mushroom tikka, morel yakhni, saffron rice
pinot noir, mg estate, central valley, chile

or

green jackfruit, konkani gashi, chickpea
sauvignon blanc, brancott, marlborough, new zeland

black dairy dal
anar and avocado raita
indian accent kulcha

* * *

lucknow doodh jalebi, saffron sugar

* * *

qatlama, stewed apples, miso caramel ice-cream
moscato, the source, nashik, india

₹ 5800 per person
additional ₹ 5700 per person for 6 glasses of wines
or ₹ 9100 if you prefer pairings with reserve wines

gluten · crustaceans · dairy · eggs · fish · nuts · soya · sulphites

please inform us if you have any allergies.
all food items are prepared using either sunflower oil, mustard oil, olive oil, ghee or butter.
our wine pour for the tasting menu is 75ml.
alcohol shall not be served to anyone under the legal drinking age.
government taxes as applicable. we do not levy any service charge.
the calorie count for the above tasting menu is 1575 kcal per serving.
actual values may vary depending on customization and preparation.

executive chef
rijul gulati

chef's tasting menu
non vegetarian

'kachori', pigeon peas, wild garlic
dilli papdi chaat
pao bhaji, masala onion
le contesse prosecco brut, veneto, italy

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meat ka karela, kalonji, baked naan
merlot, giacondi, venezie, italy

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malai chicken kabab, water chestnut, seasonal saag
clairette-grenache blanc, 'edition 1912m',chateau pesquie, rhone valley, france

* * *

tawa crab, chilli butter, charred bhutta
chardonnay, 'koonunga hill', penfolds, south australia, australia

* * *

indian accent kulfi sorbet

* * *

pulled pork, punjabi lobiya, bacon chilli glaze
pinot noir, mg estate, central valley, chile

or

market fish cutlet, 'shutki' pulao, caper mustard salan
sauvignon blanc, brancott estate, marlborough, new zeland

black dairy dal
anar and avocado raita
indian accent kulcha

* * *

lucknow doodh jalebi, saffron sugar

* * *

qatlama, stewed apples, miso caramel ice-cream
moscato, the source, nashik, india

₹ 5950 per person
additional ₹ 5700 per person for 6 glasses of wines
or ₹ 9100 if you prefer pairings with reserve wines

gluten · crustaceans · dairy · eggs · fish · nuts · soya · sulphites

please inform us if you have any allergies.
all food items are prepared using either sunflower oil, mustard oil, olive oil, ghee or butter.
our wine pour for the tasting menu is 75ml.
alcohol shall not be served to anyone under the legal drinking age.
government taxes as applicable. we do not levy any service charge.
the calorie count for the above tasting menu is 1650 kcal per serving.
actual values may vary depending on customization and preparation.

executive chef
rijul gulati