



**gluten-free menu
vegetarian**

burrata, lotus root papdi, tomato jam
chana jor garam, masala black chickpea
papdi chaat, crackling spinach

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‘sweet sour ‘kashiphal’, ‘aam ki launji

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dilli shawarma, masala paneer, herb millet roti

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smoked ‘dhingri’, kalari, black truffle

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indian accent kulfi sorbet

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chilli cheese vada, red amaranth keema
or

green jackfruit, coconut, native tamarind

black dairy dal

anar and avocado raita

herb and pearl millet roti

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almond and chocolate ice cream, sea salt, 64% manjari

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haji ali inspired custard apple cream

₹ 5500 per person

government taxes as applicable. we do not levy any service charge.
some food items may contain traces of nuts or dairy.
please inform us if you have any allergies.

executive chef
rijul gulati



**gluten-free menu
non vegetarian**

burrata, lotus root papdi, tomato jam
chana jor garam, masala black chickpea
papdi chaat, crackling spinach

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tandoori pulled pork, bacon bhujia, carambola

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dilli shawarma, chicken rara, herb millet roti

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crab varuval, pepper butter, potato crisp

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indian accent kulfi sorbet

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gunpowder prawns, red rice smoked chilli and raw mango curry
or

braised lamb shank, tangy gourd, green almond korma

black dairy dal
anar and avocado raita
herb and pearl millet roti

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almond and chocolate ice cream, sea salt, 64% manjari

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haji ali inspired custard apple cream

₹ 5750 per person

government taxes as applicable. we do not levy any service charge.
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please inform us if you have any allergies.

executive chef
rijul gulati