



**gluten-free menu
vegetarian**

'panna-pakodi', summer mango, lentil fritter
avocado bonda

papdi chaat, crackling spinach

villa sandi, 'il fresco', spumante prosecco doc, veneto, italy

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'danthal', heart of palm, millet roti

chardonnay, 'chene', grover vineyards, nashik, india

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tender turnips, 'gōnth jēr', walnut floss

clairette-grenache blanc, 'edition 1912m', chateau pesquie, rhone valley, france

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wild mushroom, pepper fry, truffle

st.laurent, black tower, pfalz, germany

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melon and khus sorbet

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sour shrub paneer, ratlami sev, summer corn kadhi

sauvignon blanc, metal label, berton vineyards, padthaway, australia

or

smoked arbi, fried lentil, taar korma

chianti docg, la piuma, tuscan, italy

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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mango-pista kulfi, coconut, berenjak

chenin blanc, natural sweet wine, robertson winery, south africa

₹ 5800 per person

additional ₹ 5700 per person for 6 glasses of wines

our wine pour for the tasting menu is 75ml.

alcohol shall not be served to anyone under the legal drinking age.

some food items may contain traces of nuts or dairy. please inform us if you have any allergies.

government taxes as applicable. we do not levy any service charge.

executive chef
rijul gulati



**gluten-free menu
non vegetarian**

'panna-pakodi', summer mango, lentil fritter
avocado bonda
papdi chaat, crackling spinach
villa sandi, 'il fresco', spumante prosecco doc, veneto, italy

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meat ka karela, herb and pearl millet roti
st.laurent, black tower, pfalz, germany

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smoked duck shaami , barberry chutney
tempranillo-syrah, gran sello, castilla la mancha, spain

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tiger prawn, 'till bugga', amritsari vadi rice
chardonnay, 'chene', grover vineyards, nashik, india

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melon and khus sorbet

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old delhi chicken, hot butter, fenugreek
chianti docg, la piuma, tuscan, italy

or

iberico pork roast, seaweed poha, bacon sev
cabernet sauvignon, montgras mg estate, central valley, chile

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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mango-pista kulfi, coconut, berenjak
chenin blanc, natural sweet wine, robertson winery, south africa

₹ 5950 per person

additional ₹ 5700 per person for 6 glasses of wines

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