



chef's tasting menu **vegan**

banaras tamatar ki chaat, chilli lotus root

dilli papdi chaat, kachalu

avocado bonda, tomato pickle

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tawa jackfruit, moonglet, chutneys

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tofu medu vadai, pearl onion chutney, lemon gunpowder

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monsoon corn 'khees', jeeravan, mango kimchi

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indian accent kulfi sorbet

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tadka vegetables, curry leaf, coconut

or

green jackfruit, konkani gashi, chickpeas

dal moradabadi, crispy lentils, buknu masala

anar & avocado raita

indian accent kulcha

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

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haji ali inspired custard apple cream

₹ 5800 per person

some food items may contain traces of nuts or gluten.
please inform us if you have any allergies.
government taxes as applicable. we do not levy any service charge.
the calorie count for the above tasting menu is 1400 kcal per serving.
actual values may vary depending on customization and preparation.

executive chef
rijul gulati