



## **chef's tasting menu** **vegetarian**

multani moth kachori, chilli onion  
chana jor garam, masala black chickpea  
papdi chaat, crackling spinach

*vila sandi, 'il fresco' spumante prosecco doc, veneto, italy*

\* \* \*

sweet sour 'kashiphal', 'aam ki launji'  
*gewürztraminer, wolfberger, alsace, france*

\* \* \*

'dilli shawarma', masala paneer, pickle  
*chardonnay, avalon, california, usa*

\* \* \*

smoked 'dhingri', kalari, black truffle  
*monastrell-syrah, el goru, ego bodegas, jumilla, spain*

\* \* \*

anar and churan kulfi sorbet

\* \* \*

green jackfruit, coconut, native tamarind  
*loureiro, quinta do ameal, vinho verde, portugal*

or

chilli cheese vada, red amaranth keema, brun pao  
*grenache-syrah, 'edition 1912m', chateau pesquié, rhone valley, france*

black dairy dal  
wasabi and kakdi raita  
indian accent kulcha

\* \* \*

motichoor soft serve

\* \* \*

amritsari black plum, saffron mascarpone, crispy seviyan  
*chenin blanc, natural sweet wine, robertson winery, south africa*

₹ 5500 per person  
additional ₹ 4900 per person for 6 glasses of wines  
or ₹ 7900 if you prefer pairings with reserve 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, dairy or gluten. please inform us if you have any allergies.  
government taxes as applicable. we do not levy any service charge.

**executive chef**  
rijul gulati



**chef's tasting menu**  
**non vegetarian**

multani moth kachori, chilli onion  
chana jor garam, masala black chickpea  
papdi chaat, crackling spinach  
*vila sandi, 'il fresco' spumante prosecco doc, veneto, italy*

\* \* \*

tandoori pulled pork, bacon bhujia, carambola  
*monastrell-syrah, el goru, ego bodegas, jumilla, spain*

\* \* \*

'dilli shawarma', chicken rara, pickle  
*chardonnay, avalon, california, usa*

\* \* \*

crab varuval, pepper butter, potato crisp  
*gewürztraminer, wolfberger, alsace, france*

\* \* \*

anar and churan kulfi sorbet

\* \* \*

dry aged duck, khandvi, golden corn kadhi  
*loureiro, quinta do ameal, vinho verde, portugal*

or

braised lamb shank, tangy gourd, green almond korma  
*grenache-syrah, 'edition 1912m', chateau pesquié, rhone valley, france*

black dairy dal  
wasabi and kakdi raita  
indian accent kulcha

\* \* \*

motichoor soft serve

\* \* \*

amritsari black plum, saffron mascarpone, crispy seviyan  
*chenin blanc, natural sweet wine, robertson winery, south africa*

₹ 5750 per person  
additional ₹ 4900 per person for 6 glasses of wines  
or ₹ 7900 if you prefer pairings with reserve 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, dairy or gluten. please inform us if you have any allergies.  
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