lite tasting menu
vegetarian

moonglet, masala tofu, pea tendril

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paneer pinwheel, corriander pesto, baby cucumber achar

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sugarfree raspberry sorbet

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masala wild mushrooms, waterchestnut, paper roast dosai

or

seasonal saag, baked paneer, sour onion

dal moradabadi, buknu masala

wasabi and cucumber raita

herb and pearl millet roti

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haji ali inspired custard apple cream

₹ 4000 per person

additional ₹ 400 per person for a glass of sparkling wine

some food items may contain traces of nuts, dairy or gluten.
please inform us if you have any allergies.
all food items are prepared using either sunflower oil, mustard oil, olive oil, ghee or butter.
government taxes as applicable. we do not levy any service charge.
the calorie count for the above tasting menu is 1150 kcal per serving.
actual values may vary depending on customization and preparation.

gluten-free · non-fried · dairy-free · sugar-free · keto friendly · vegan · baked

executive chef
rijul gulati

lite tasting menu
non vegetarian

moonglet, chicken khurchan, pea tendril

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black garlic salmon, sweetcorn bhel

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sugarfree raspberry sorbet

* * *

lamb shank, water spinach, bone rassa

or

braised prawns, ivy guard poriyal, coconut curry

dal moradabadi, buknu masala

wasabi and cucumber raita

herb and pearl millet roti

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haji ali inspired custard apple cream

₹ 4200 per person

additional ₹ 400 per person for a glass of sparkling wine

some food items may contain traces of nuts, dairy or gluten.
please inform us if you have any allergies.
all food items are prepared using either sunflower oil, mustard oil, olive oil, ghee or butter.
government taxes as applicable. we do not levy any service charge.
the calorie count for the above tasting menu is 1250 kcal per serving.
actual values may vary depending on customization and preparation.

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executive chef
rijul gulati