gluten-free menu
vegetarian

dilli papdi chaat

avocado bonda, tomato pickle

banarasi tamatar ki chaat, fresh burrata

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chilli eggplant, walnut, pearl millet roti

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tofu medu vadai, pearl onion chutney, lemonleaf podi

* * *

indori corn 'khees', jeeravan, mango kimchi

* * *

indian accent kulfi sorbet

* * *

wild mushroom tikka, morel yakhni, saffron rice

or

green jackfruit, kokani gashi, chickpea

black dairy dal

anar avocado raita

herb and pearl millet roti

* * *

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

* * *

haji ali inspired custard apple cream

₹ 5800 per person

some food items may contain traces of nuts or dairy.
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 1400 kcal per serving.
actual values may vary depending on customization and preparation.

executive chef
rijul gulati

gluten-free menu
non vegetarian

dilli papdi chaat

avocado bonda, tomato pickle

banarasi tamatar ki chaat, fresh burrata

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meat ka karela, kalonji, pearl millet roti

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malai chicken kebab, water chestnut, seasonal saag

* * *

tawa crab, chilli butter, charred bhutta

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indian accent kulfi sorbet

* * *

pulled pork, punjabi lobia, bacon chilli glaze

or

market fish cutlet, 'shukti pulao', caper mustard salan

black dairy dal

anar avocado raita

herb and pearl millet roti

* * *

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

* * *

haji ali inspired custard apple cream

₹ 5950 per person

some food items may contain traces of nuts or dairy.
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 1475 kcal per serving.
actual values may vary depending on customization and preparation.

executive chef
rijul gulati