



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

dahi vada, luxardo cherries, chironji

khari kachori, gujrati kadhi, daikon

chhole bhature, indian accent

\* \* \*

pumpkin bitterballen, mustard coconut, appalam

\* \* \*

dahi goat cheese kebab, methi kishmish launji, fresh figs

\* \* \*

lotus root dumpling, water chestnut, yakhni

\* \* \*

nagpur orange and tulsi sorbet

\* \* \*

apple eggplant bhaja, panch phoran orzo, kasundi malai

or

beetroot terrine, vadai, vegetable 'istoo'

black dairy dal

anar avocado raita

indian accent kulcha

\* \* \*

motichoor ladoo

\* \* \*

custard apple cream, salted makhana chikki, berries

**₹ 5500 per person**

**additional ₹ 5500 per person for 6 glasses of house wine pairings**

**or ₹ 8900 if you prefer pairings with reserve wines**

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

some food items may contain traces of nuts, dairy or gluten.

please inform us if you have any allergies.

our wine pour for the tasting menu is 75ml.

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



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

dahi gujiya, luxardo cherries, chironji  
khari kachori, gujrati kadhi, daikon  
chhole bhature, indian accent

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kanyakumari crab, mustard coconut, appalam

\* \* \*

spiced confit duck, popcorn upma

\* \* \*

lamb dumpling, aab gosht

\* \* \*

nagpur orange and tulsi sorbet

\* \* \*

poshto chicken, panch phoran orzo, kasundi malai  
or

scallops, seabass, prawn, kerala 'istoo', asparagus

black dairy dal  
anar avocado raita  
indian accent kulcha

\* \* \*

motichoor laddoo

\* \* \*

custard apple cream, salted makhana chikki, berries

₹ 5700 per person  
additional ₹ 5500 per person for 6 glasses of house wine pairings  
or ₹ 8900 if you prefer pairings with reserve wines

**executive chef**  
shantanu mehrotra

**head chef**  
hitesh lohat