



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

'panna-pakodi', summer mango, lentil fritter  
goat's milk 'sholay', sultana ketchup  
papdi chaat, crackling spinach

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

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'danthal', heart of palm, doli roti  
*chardonnay, 'chene', grover vineyards, nashik, india*

\* \* \*

tender turnips, 'gōnth jēr', walnut floss  
*clairette-grenache blanc, 'edition 1912m', chateau pesquie, rhone valley, france*

\* \* \*

wild mushroom, pepper fry, truffle  
*st.laurent, 'club edition', black tower, pfalz, germany*

\* \* \*

melon and khus sorbet

\* \* \*

sour shrub paneer, ratlami sev, summer corn kadhi  
*chianti docg, la piuma, tuscan, italy*

or

smoked arbi, fried lentil, taar korma  
*cabernet sauvignon, montgrs mg estate, central valley, chile*

black dairy dal  
wasabi and kakdi raita  
indian accent kulcha

\* \* \*

mawa kachori, masala maple

\* \* \*

mango-pista kulfi, coconut, berenjok  
*chenin blanc, natural sweet wine, robertson winery, south africa*

₹ 5800 per person  
additional ₹ 5700 per person for 6 glasses of wines  
or ₹ 9100 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**

'panna-pakodi', summer mango, lentil fritter  
goat's milk 'sholay', sultana ketchup  
papdi chaat, crackling spinach

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

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meat ka karela, baked naan, kalonji seed  
*st.laurent, 'club edition', black tower, pfalz, germany*

\* \* \*

dry aged duck, khandvi, 'fajeto'  
*clairette-grenache blanc, 'edition 1912m', chateau pesquie, rhone valley, france*

\* \* \*

tiger prawn, 'till bugga', amritsari vadi rice  
*chardonnay, 'chene', grover vineyards, nashik, india*

\* \* \*

melon and khus sorbet

\* \* \*

old delhi chicken, hot butter, fenugreek  
*chianti docg, la piuma, tuscan, italy*

or

iberico pork roast, seaweed poha, bacon sev  
*cabernet sauvignon, montgrs mg estate, central valley, chile*

black dairy dal  
wasabi and kakdi raita  
indian accent kulcha

\* \* \*

mawa kachori, masala maple

\* \* \*

mango-pista kulfi, coconut, berenjak  
*chenin blanc, natural sweet wine, robertson winery, south africa*

₹ 5950 per person  
additional ₹ 5700 per person for 6 glasses of wines  
or ₹ 9100 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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