

starters – vegetarian

- **atta and semolina puchkas, calcutta jhal potato, five waters** 🌾 🥔 875
portion: 230 gms | energy 334.14 kcal
- **potato sphere chaat, white pea ragda, kachalu, watermelon** 🥔 875
portion: 160 gms | energy 228.51 kcal
- **beet and peanut butter chop, kasundi cream, beetroot crisps** 🥔 🥜 🥗 890
portion: 125 gms | energy 209.13 kcal
- **pulled jackfruit phulka taco, lime cream, salsa** 🌾 🥔 890
portion: 110 gms | energy 254.95 kcal
- **tofu medu vadai, madras gun powder, sambar cream** 🌾 🥔 🥗 890
portion: 140 gms | energy 336.77 kcal
- **baked paneer, coriander pesto, baby cucumber achaar, chutneys** 🥔 🥗 1100
portion: 150 gms | energy 547.61 kcal
- **burrata chaat, lotus root papdi, mustard tomato jam** 🥔 🥗 1490
portion: 175 gms | energy 580 kcal
- **kashmiri morel musallum, parmesan papad, walnut, green chilli cream** 🥔 🥗 1775
portion: 130 gms | energy 189.88 kcal
- **ghee roast soya boti, chutneys, lachha, roomali roti pancake** 🌾 🥔 🥗 1950
portion: 190 gms | energy 418.85 kcal

starters – non vegetarian

- ▲ **chicken khurchan cornet, smoked papad, tomato pickle** 🌾 🥔 1100
portion: 120 gms | energy 276.46 kcal
- ▲ **murgh malai meat balls, truffle butter, avocado, pine nut** 🌾 🥔 🥗 1400
portion: 150 gms | energy 565.64 kcal
- ▲ **smoked duck shaami, crispy sevai, barberry chutney** 🌾 🥔 1775
portion: 125 gms | energy 294 kcal
- ▲ **pulled pork phulka taco, lime cream, salsa** 🌾 🥔 🥗 1400
portion: 110 gms | energy 217.23 kcal
- ▲ **meetha aachar pork ribs, sour green apple** 🌾 🥔 1900
portion: 160 gms | energy 256.09 kcal
- ▲ **kanyakumari crab, garlic, tellicherry pepper, caramelized onion pao** 🌾 🥔 🦀 🥗 2375
portion: 170 gms | energy 262.11 kcal
- ▲ **ghee roast mutton boti, chutneys, lachha, roomali roti pancake** 🌾 🥔 2375
portion: 190 gms | energy 328.56 kcal

mains – vegetarian

- **tadka vegetables, crispy betel leaf, roasted sesame salan** 🌾 🥔 🥗 🥗 1175
portion: 190 gms | energy 348.29 kcal
- **tempered ricotta vada, pao bhaji, kafir lime butter pao 'chowpatty in a bowl'** 🌾 🥔 🥗 1250
portion: 250 gms | energy 488.84 kcal
- **jackfruit and sweet potato podimas, coconut curry** 🥔 1295
portion: 190 gms | energy 348.29 kcal
- **saag tart, tossed vegetables, roast almond, makhani** 🌾 🥔 🥗 1490
portion: 240 gms | energy 381.38 kcal
- **kadhai paneer, roast pepper, charred coriander curry** 🌾 🥔 🥗 1490
portion: 220 gms | energy 568.15 kcal
- **100 layer paneer, tamatar chaman, kohlrabi** 🥔 🥗 1590
portion: 190 gms | energy 244.14 kcal
- **cauliflower kofta, asparagus, smoked chilli curry** 🥔 1690
portion: 220 gms | energy 568.15 kcal

mains - non vegetarian

- ▲ **chicken tikka meatballs, flame roast tomato, makhani** 🌾 🥔 1790
portion: 240 gms | energy 364.68 kcal
- ▲ **chettinad chicken keema, curry leaf lemon seviyan, sago puffs** 🌾 🥔 🥗 🥗 1790
portion: 250 gms | energy 379.21 kcal
- ▲ **pulled pork steak, black eye bean, crispy bacon, sweet onion curry** 🥔 🥗 1990
portion: 220 gms | energy 470.29 kcal
- ▲ **slow cooked lamb shank nihari, turnip, onion, baked roti** 🥔 🥗 2175
portion: 250 gms | energy 388.29 kcal
- ▲ **tamarind seabass, herb barley, moilee** 🌾 🐟 🥔 2175
portion: 180 gms | energy 314.40 kcal
- ▲ **braised prawns, red rice, smoked chilli & raw mango curry** 🦀 🥔 2200
portion: 180 gms | energy 207.78 kcal



gluten



crustaceans



dairy



eggs



fish



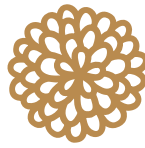
nuts



soya



sulphites



indian accent bread bar

	butter chicken kulcha, dry fenugreek butter	575
	portion: 65 gms energy 183.59 kcal	
	chilli hoisin duck kulcha, sesame oil	575
	portion: 65 gms energy 149.97 kcal	
	apple wood smoked bacon kulcha	575
	portion: 65 gms energy 190 kcal	
	wild mushroom kulcha, truffle oil drizzle	530
	portion: 65 gms energy 89.65 kcal	
	bhuna aloo & camembert kulcha, mint butter	530
	portion: 65 gms energy 176.97 kcal	
	parmesan chur chur parantha	530
	portion: 120 gms energy 318.36 kcal	
	herb bajra roti, house butter	530
	portion: 120 gms energy 318.36 kcal	
	black garlic naan	450
	portion: 120 gms energy 323.50 kcal	
	naan	350
	portion: 100 gms energy 267.68 kcal	
	butter naan	350
	portion: 120 gms energy 355.66 kcal	
	garlic naan	350
	portion: 120 gms energy 356.33 kcal	
	tandoori roti	350
	portion: 40 gms energy 100.64 kcal	

sides

	wasabi, summer kakdi raita	750
	portion: 180 gms energy 203.66 kcal	
	baby potatoes, himalyan dog mustard tadka	890
	portion: 160 gms energy 688.87 kcal	
	saag, fresh sweetcorn, herb feta	990
	portion: 180 gms energy 281.72 kcal	
	black dairy dal	1290
	portion: 220 gms energy 224.97 kcal	
	dal moradabadi, crispy lentils, buknu masala	1290
	portion: 150 gms energy 248.11 kcal	
	kashmiri morel pulao, cardamom, pine nuts	1575
	portion: 160 gms energy 351.95 kcal	

desserts

	'old monk' rum ball, 70% valrhona chocolate	900
	portion: 130 gms energy 495 kcal	
	warm doda burfi treacle tart, vanilla bean ice cream	900
	portion: 130 gms energy 369.95 kcal	
	dark chocolate mousse, sesame crisp, berries	900
	portion: 120 gms energy 419.80 kcal	
	daulat ki chaat, roast almond, rose petal chikki	900
	portion: 50 gms energy 180.22 kcal	
	mishti doi cannoli, white chocolate, tandoori figs	900
	portion: 95 gms energy 291.07 kcal	
	badam halwa pie, cranberries, cheeni malai ice cream	900
	portion: 130 gms energy 369.95 kcal	
	pistachio chandrakala, lachha rabri, white chocolate	900
	portion: 130 gms energy 369.95 kcal	
	besan ladoo tart, mithai cheesecake	900
	portion: 130 gms energy 369.95 kcal	

you can also try our express tasting menu

please ask your server for the menu & details

4 course ₹ 4400 per person

please ask for our specially priced limited edition, premium wines by the bottle



gluten



crustaceans



dairy



eggs



fish



nuts



soya



sulphites