



new year's eve menu
vegetarian

'misal pav' indian accent, umeboshi rassa
fratelli gran cuvée, brut, india

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crispy arbi, tomato kasundi, sago pongal
riesling trocken, good vibes, karl haidle, germany

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kashmiri morel and wild mushroom pie, walnut cream, truffle
pinot noir, opawa, marlborough, new zealand

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pulled jackfruit, vindaloo, sanna
montepulciano d'abruzzo doc, golden sparrow, italy

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indian accent sorbet

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paneer, tadka saag, herb feta crumble
sauvignon blanc – chardonnay, j'noon, fratelli vineyards, solapur, india
or

honey and cumin roasted carrots, koshihikari rice, green pea korma
cabernet sauvignon, born west, california, usa

dal mash
nettle and purple potato raita
gobhi methi chur chur

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cream roll, tutti frutti

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dark chocolate, ajmer til patti, winter berries
chenin blanc, fratelli, late harvest, nashik, india

₹ 7000 per person
additional ₹ 5700 per person for 6 glasses of house wine pairings
or ₹ 8900 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.



new year's eve menu
non vegetarian

'misal pav' indian accent, umeboshi rassa
fratelli gran cuvée, brut, india

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kanyakumari crab, tomato kasundi, sago pongal
riesling trocken, good vibes, karl haidle, germany

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malai chicken and wild mushroom pie, walnut cream, truffle
pinot noir, opawa, marlborough, new zealand

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braised pork belly, n'duja vindaloo, sanna
montepulciano d'abruzzo doc, golden sparrow, italy

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indian accent sorbet

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braised lamb loin, shab deg, baby turnip
cabernet sauvignon, born west, california, usa

or

rawa fish, buttermilk cilli curry, lentil vadai
sauvignon blanc – chardonnay, j'noon, fratelli vineyards, solapur, india

dal mash
nettle and purple potato raita
gobhi methi chur chur

* * *

cream roll, tutti frutti

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dark chocolate, ajmer til patti, winter berries
chenin blanc, fratelli, late harvest, nashik, india

₹ 7000 per person
additional ₹ 5700 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