



chef's tasting menu vegetarian

kadhi kachori, snap melon 🌿 🍷
dilli papdi chaat, kachalu 🌿 🍷
pao bhaji, chilli onion 🌿 🍷

le contesse prosecco brut, veneto, italy

* * *

churan ka karela, masala soy, baked naan 🌿 🍷 🥄

st. laurent, 'club edition', black tower, pfalz, germany

* * *

goat's cheese kabab, water chestnut, seasonal greens 🌿 🍷

clairette-grenache blanc, 'edition 1912m', chateau pesquie, rhone valley, france

* * *

monsoon corn 'khees', jeeravan, mango kimchi 🌿 🍷

chardonnay-moscato, goru el blanco, bodegas ego, jumilla, spain

* * *

aloo bukhara 'kala khatta' kulfi sorbet

* * *

wild mushroom tikka, morel yakhni, saffron rice 🍷

pinotage, five's reserve, Stellenbosch, south africa

or

green jackfruit, konkani gashi, chickpea 🌿 🍷 🥄

sauvignon blanc, allan scott, Marlborough, new zealand

black dairy dal 🍷

laal saag raita, amaranth candy 🍷

indian accent kulcha 🌿 🍷

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lucknow doodh jalebi, saffron sugar 🌿 🍷 🥄

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qatlama, dot-banana ice cream 🌿 🍷 🥄

moscato, the source, nashik, india

₹ 5800 per person

additional ₹ 5700 per person for 6 glasses of wines

or ₹ 9100 if you prefer pairings with reserve wines



gluten



crustaceans



dairy



eggs



fish



nuts



soya



sulphites

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.

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

the calorie count for the above tasting menu is 1575 kcal per serving.

actual values may vary depending on customization and preparation.

executive chef

rijul gulati



chef's tasting menu non vegetarian

kadhi kachori, snap melon 🌾 🍷
dilli papdi chaat, kachalu 🌾 🍷
pao bhaji, chilli onion 🌾 🍷

le contesse prosecco brut, veneto, italy

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meat ka karela, kalonji, baked naan 🌾 🍷

st. laurent, 'club edition', black tower, pfalz, germany

* * *

dry aged duck, khandvi, 'fajeto' 🌾 🍷

clairette-grenache blanc, 'edition 1912m', chateau pesquie, rhone valley, france

* * *

tawa crab, chilli butter, charred bhutta 🌾 🦀 🍷

chardonnay-moscato, goru el blanco, bodegas ego, jumilla, spain

* * *

aloo bukhara 'kala khatta' kulfi sorbet

* * *

smoked chicken kabab, tomato butter, fenugreek 🍷

pinotage, five's reserve, Stellenbosch, south africa

or

market fish cutlet, 'shutki' pulao, caper mustard salan 🌾 🍷 🦀 🐟

sauvignon blanc, allan scott, Marlborough, new zealand

black dairy dal 🍷

laal saag raita, amaranth candy 🍷

indian accent kulcha 🌾 🍷

* * *

lucknow doodh jalebi, saffron sugar 🌾 🍷 🍷

* * *

qatlama, dot-banana ice cream 🌾 🍷 🍷

moscato, the source, nashik, india

₹ 5950 per person

additional ₹ 5700 per person for 6 glasses of wines

or ₹ 9100 if you prefer pairings with reserve wines



gluten



crustaceans



dairy



eggs



fish



nuts



soya



sulphites

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.

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

the calorie count for the above tasting menu is 1650 kcal per serving.

actual values may vary depending on customization and preparation.

executive chef

rijul gulati