



**late night dinner menu**  
**vegetarian**

indian accent shorba  
blue cheese naan

\* \* \*

*starters to share*

potato sphere chaat, white pea ragda, kachalu  
ghee roast soya boti, chutneys, lachha, roomali roti pancake

\* \* \*

indian accent kulfi sorbet

\* \* \*

kadhai paneer, roast pepper, charred coriander curry  
or  
tempered ricotta vada, pao bhaji, 'chowpatty in a bowl'

*accompaniments for the table*

black dairy dal  
wasabi and cucumber raita  
indian accent kulcha  
kashmiri morel and pinenut pulao

\* \* \*

daulat ki chaat, rose petal chikki, roast almonds

**₹ 3950 per person**

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.

**executive chef**  
rijul gulati



**late night dinner menu  
non vegetarian**

indian accent shorba  
blue cheese naan

\* \* \*

*starters to share*

potato sphere chaat, white pea ragda, kachalu  
ghee roast mutton boti, chutneys, lachha, roomali roti pancake

\* \* \*

indian accent kulfi sorbet

\* \* \*

dry aged duck, khandvi, golden corn kadhi  
or  
braised lamb shank, tangy gourd, green almond korma

*accompaniments for the table*

black dairy dal  
wasabi and cucumber raita  
indian accent kulcha  
chicken khurchan pulao, barberry

\* \* \*

daulat ki chaat, rose petal chikki, roast almonds

**₹ 3950 per person**

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**executive chef**  
rijul gulati