chef's tasting menu - vegetarian

aloo tikki, channa dal
khakhra, vatana, dhokla crumbs
kothimbir vadi, chutneys
tattinger, brut reserve, france

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chilli roots, sago pongal, green beans
sauvignon blanc, saint clair family estate, marlborough, new zealand

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wild mushroom pakoda, truffle cream, pickles
garganega-chardonnay, 'scaia', tenuta sant' antonio, veneto, italy

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indian accent sorbet

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maple roasted butternut squash, mirchi vada, millet kadhi
corvina veronese, rondinella & corvinone, tommasi valpolicella doc, tommasi viticoltori, veneto, italy

or

100 layer paneer, saag, sour onions
grenache, cinsault, syrah, mourvèdre, château peyrassol côtes de 24500 provence rosé, france

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lotus leaf wrapped pulao, green jackfruit
corvina, rondinella, merlot, tommasi graticcio appassionato, veneto, italy

anar avocado raita
black dairy dal
indian accent breads

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mahabaleshwar strawberry cassata

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lagan nu custard, sweet miso, chironji caramel
fratelli, late harvest, nashik, india

₹ 5800 per person
additional ₹ 9100 per person for 6 glasses of reserve wine pairings

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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.
our wine pour for the tasting menu is 75ml.
alcohol shall not be served to anyone under the legal drinking age.
all food items are prepared using either sunflower oil, mustard oil,
olive oil, ghee or butter.

chef's tasting menu - non vegetarian

aloo tikki, channa dal
khakhra, vatana, dhokla crumbs
kothimbir vadi, chutneys
tattinger, brut reserve, france

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kanyakumari crab, sago pongal, green beans
sauvignon blanc, saint clair family estate, marlborough, new zealand

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chicken pakoda, truffle cream, pickles
garganega-chardonnay, 'scaia', tenuta sant' antonio, veneto, italy

* * *

indian accent sorbet

* * *

pepper duck, lemon orzo, buttermilk chilli curry
corvina veronese, rondinella & corvinone, tommasi valpolicella doc, tommasi viticoltori, veneto, italy
or
sea bass 'macher jhol', aloo poshto, baby aubergine
grenache, cinsault, syrah, mourvèdre, château peyrassol côtes de 24500 provence rosé, france

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lotus leaf wrapped pulao, goan chorizo
corvina, rondinella, merlot, tommasi graticcio appassionato, veneto, italy

anar avocado raita
black dairy dal
indian accent breads

* * *

mahabaleshwar strawberry cassata

* * *

lagan nu custard, sweet miso, chironji caramel
fratelli, late harvest, nashik, india

₹ 5950 per person
additional ₹ 9100 per person for 6 glasses of reserve wine pairings

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executive chef
shantanu mehrotra

head chef
hitesh lohat