



chef's tasting menu - vegetarian

potato chaat, black truffle
brut reserve, champagne billecart – salmon, france

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green jackfruit, xo balchao, sanna
riesling, grand cru 'kessler', domaines schlumberger, alsace, france

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sweet corn muthia, burrata, gujarati thalipeeth
chardonnay, mythic mountain, argentina

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indian accent sorbet

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malai kofta, five spice squash curry, quinoa
nebbiolo doc, batticheur monferrato, italy

or

mashed greens, summer corn, kadhi
sauvignon blanc, saint clair family estate, marlborough, new zealand

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bombay tawa dirty rice, asparagus
côtes du rhone, saint cosme, rhone valley, france

dal sultani

jakhiya and mint boondi raita
indian accent bread bar

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motichoor ladoo

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single origin manam chocolate cake, basundi, berries
fratelli, late harvest, nashik, india

₹ 5800 per person

additional ₹ 8900 per person for 6 glasses of reserve wine pairings



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.



chef's tasting menu - non vegetarian

potato chaat, black truffle
brut reserve, champagne billecourt – salmon, france

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sea scallop, xo balchao, sanna
riesling, grand cru 'kessler', domaines schlumberger, alsace, france

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kolhapuri chicken, avocado, gujarati thalipeeth
chardonnay, mythic mountain, argentina

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indian accent sorbet

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chicken keema roulade, brown onion korma, hajikame
shiraz, koonunga hill, penfolds, australia

or

pork belly tikka, nduja keema rara
cabernet sauvignon, stellenbosch, thelema, south africa

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smoked duck biryani, koshihikari rice
shiraz mataro, bin 2, penfolds, australia

dal sultani

jakhiya and mint boondi raita
indian accent bread bar

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motichoor ladoo

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single origin manam chocolate cake, basundi, berries
fratelli, late harvest, nashik, india

₹ 5950 per person

additional ₹ 8900 per person for 6 glasses of reserve wine pairings



executive chef
shantanu mehrotra

head chef
hitesh lohat