



**chef's tasting menu**  
**vegan**

avocado bonda, tomato pickle  
chana jor garam, masala black chickpea  
papdi chaat, crackling spinach

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sweet sour 'kashiphal', 'aam ki launji'

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tofu medu vadai, lime leaf gunpowder

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smoked 'dhingri', black truffle

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anar and churan kulfi sorbet

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green jackfruit, coconut, native tamarind

or

tadka vegetables, crispy shisho, curry leaf coconut

dal moradabadi, crispy lentils, buknu masala

anar and avocado raita

wild mushroom kulcha, truffle oil drizzle

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almond and chocolate ice cream, sea salt, 64% manjari

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haji ali inspired custard apple cream

**₹ 5500 per person**

government taxes as applicable. we do not levy any service charge.  
some food items may contain traces of nuts or gluten.  
please inform us if you have any allergies.

**executive chef**  
rijul gulati