











































starters – vegetarian

- potato sphere chaat, white pea ragda, kachalu, watermelon  850
 portion: 160 gms | energy 228.51 kcal
- baingan bharta cornet, smoked papad, goat curd   850
 portion: 120 gms | energy 194.19 kcal
- atta and semolina panipuri, potato, five waters   850
 portion: 230 gms | energy 334.14 kcal
- beet and peanut butter chop, kasundi cream, beet pickle    900
 portion: 150 gms | energy 176.46 kcal
- ash roasted sweet potato chaat, house pickles, crispy okra 1050
 portion: 180 gms | energy 389.10 kcal
- burrata chaat, lotus stem papdi, mustard tomato jam   1500
 portion: 175 gms | energy 346.43 kcal
- pulled jackfruit phulka taco, lime chutney, salsa   900
 portion: 110 gms | energy 254.95 kcal
- tofu medu vadai, madras gunpowder, sambar cream    900
 portion: 140 gms | energy 336.77 kcal
- baked paneer pinwheel, coriander pesto, baby cucumber achaar, chutneys   1050
 portion: 150 gms | energy 547.61 kcal
- kashmiri morel musallum, parmesan papad, walnut, green chilli, fresh truffle   1700
 portion: 130 gms | energy 189.88 kcal
- ghee roast soya boti, chutneys, lachha, roomali roti pancake     2000
 portion: 190 gms | energy 418.85 kcal

starters – non vegetarian

- ▲ methi murgh, fenugreek crisp, tomato pickle   1100
 portion: 120 gms | energy 218.94 kcal
- ▲ murgh malai, fresh truffle, chilli avocado, pine nut    1400
 portion: 150 gms | energy 565.64 kcal
- ▲ dilli shawarma, chicken rara, pickle   1250
 portion: 110 gms | energy 217.23 kcal
- ▲ tawa salmon, black garlic, rice puffs    1900
 portion: 180 gms | energy 435.32 kcal
- ▲ kanyakumari crab, xo balchao, mirchi pao      2300
 portion: 170 gms | energy 262.11 kcal
- ▲ smoked duck shaami, crispy sevai, barberry chutney   1800
 portion: 125 gms | energy 294 kcal
- ▲ ghee roast mutton boti, chutneys, lachha, roomali roti pancake     2300
 portion: 190 gms | energy 328.56 kcal
- ▲ pulled pork phulka taco, lime chutney, salsa    1295
 portion: 110 gms | energy 217.23 kcal
- ▲ meetha achaar pork ribs, green apple  1900
 portion: 160 gms | energy 256.09 kcal



gluten



crustaceans



dairy



eggs



fish



nuts



soya



sulphites

fssai guidelines have mandated indicating the above parameters and recommend that an average active adult requires 2,000 kcal energy per day. however, calorie needs may vary.

some food items may contain traces of nuts, dairy or gluten. please ask your server for details. government taxes as applicable. we do not levy any service charge.

mains – vegetarian

- ▣ tadka vegetables, toasted sesame salan 🌿 🥄 🍴 1200
portion: 190 gms | energy 348.29 kcal
- ▣ green jackfruit kofta, red rice, smoked chilli & raw mango curry 🌿 🍴 1250
portion: 190 gms | energy 368.52 kcal
- ▣ tempered ricotta vada, pao bhaji, kaffir lime butter pao, 'chowpatty in a bowl' 🌿 🍴 🥄 1300
portion: 250 gms | energy 488.84 kcal
- ▣ kadhai paneer, roast pepper, charred coriander curry 🌿 🍴 🥄 1450
portion: 220 gms | energy 568.15 kcal
- ▣ saag tart, tossed vegetables, roast almond, makhni 🌿 🍴 🥄 1450
portion: 240 gms | energy 381.38 kcal
- ▣ hundred layer paneer, tamatar chaaman, nadru 🍴 🥄 1600
portion: 190 gms | energy 392.46 kcal
- ▣ masala wild mushroom, water chestnut, asparagus, paper roast dosai 🌿 🍴 🥄 1800
portion: 175 gms | energy 245.15 kcal

mains - non vegetarian

- ▣ chicken tikka meatballs, flame roast tomato makhni 🌿 🍴 1800
portion: 240 gms | energy 364.68 kcal
- ▣ chettinad chicken keema, curry leaf lemon seviyan, sago puffs 🌿 🍴 🥄 🍴 1800
portion: 250 gms | energy 379.21 kcal
- ▣ baked fish, amritsari masala butter, potato grits, preserved lemon 🐟 🍴 🍴 2100
portion: 220 gms | energy 466.70 kcal
- ▣ gunpowder prawns, red rice, smoked chilli & raw mango curry 🐟 🍴 2150
portion: 180 gms | energy 238.03 kcal
- ▣ pulled pork steak, punjabi lobia, sweet onion and bacon chilli glaze 🍴 🥄 2000
portion: 220 gms | energy 420.41 kcal
- ▣ slow cooked lamb shank nihari, turnip, onion, baked roti 🌿 🍴 2100
portion: 250 gms | energy 377 kcal



gluten



crustaceans



dairy



eggs



fish



nuts



soya



sulphites

fssai guidelines have mandated indicating the above parameters and recommend that an average active adult requires 2,000 kcal energy per day. however, calorie needs may vary.

some food items may contain traces of nuts, dairy or gluten. please ask your server for details. government taxes as applicable. we do not levy any service charge.

indian accent breads

330

- ▲ apple wood smoked bacon kulcha 🍷 🍷
portion: 160 gms | energy 795.28 kcal
- ▲ chilli hoisin duck kulcha, sesame oil 🍷 🍷 🍷
portion: 65 gms | energy 149.97 kcal
- ▲ butter chicken kulcha, dry fenugreek butter 🍷 🍷
portion: 65 gms | energy 183.59 kcal
- ▣ wild mushroom kulcha, truffle oil drizzle 🍷 🍷
portion: 65 gms | energy 89.65 kcal
- ▣ paneer makhni kulcha, dry fenugreek butter 🍷 🍷
portion: 65 gms | energy 176.97 kcal
- ▣ roast pumpkin and cheddar kulcha, pepitas 🍷 🍷
portion: 150 gms | energy 320.78 kcal
- ▣ black garlic naan, french butter 🍷 🍷
portion: 120 gms | energy 323.50 kcal
- ▣ parmesan chur chur parantha 🍷 🍷
portion: 120 gms | energy 318.36 kcal
- ▣ gluten free millet roti 🍷
portion: 120 gms | energy 75.20 kcal

▣ traditional indian breads

250

sides

- ▣ wasabi and kakdi raita 🍷
portion: 180 gms | energy 211.57 kcal 725
- ▣ baby potatoes, himalayan dog mustard tadka 🍷
portion: 160 gms | energy 688.87 kcal 950
- ▣ seasonal saag, herb feta 🍷
portion: 180 gms | energy 281.72 kcal 1050
- ▣ dal moradabadi, crispy lentils, buknu masala 🍷
portion: 150 gms | energy 248.11 kcal 1300
- ▣ indian accent black dairy dal 🍷
portion: 220 gms | energy 224.97 kcal 1300
- ▣ kashmiri morel pulao, cardamom, pine nuts 🍷 🍷
portion: 160 gms | energy 351.95 kcal 1550



gluten



crustaceans



dairy



eggs



fish



nuts



soya



sulphites

fssai guidelines have mandated indicating the above parameters and recommend that an average active adult requires 2,000 kcal energy per day. however, calorie needs may vary.

some food items may contain traces of nuts, dairy or gluten. please ask your server for details.
government taxes as applicable. we do not levy any service charge.

desserts

950

- ▲ warm doda burfi treacle tart, vanilla bean ice-cream ⚠️ 🥚 🌱 🍷
portion: 130 gms | energy 369.95 kcal
- ▲ 'old monk' rumball, 70% valrhona chocolate ⚠️ 🥚 🌱
portion: 130 gms | energy 495 kcal
- ▲ dark chocolate mousse, sesame patti, berries ⚠️ 🥚 🌱 🍷
portion: 120 gms | energy 419.80 kcal
- ▣ daulat ki chaat, rose petal chikki, roast almond 🥚 🌱
portion: 50 gms | energy 180.22 kcal
- ▣ gobindobhog kheer, sorbet, milk crisp 🥚 🌱
portion: 120 gms | energy 220 kcal
- ▣ badam halwa pie, cranberries, cheeni malai ice-cream ⚠️ 🥚 🌱 🍷
portion: 190 gms | energy 623.11 kcal
- ▣ pistachio chandrakala, lachha rabri, white chocolate ⚠️ 🥚 🌱 🍷
portion: 180 gms | energy 347.24 kcal
- ▣ haji ali inspired custard apple cream
portion: 180 gms | energy 154 kcal

to truly savour the indian accent experience, we highly recommend our
chef's tasting menu

vegetarian ₹ 5800		wine pairing ₹ 5700
non vegetarian ₹ 5950		reserve wine pairing ₹ 9100

vegan, gluten free and jain tasting menus are also available. please ask your server.

executive chef
rijul gulati



fssai guidelines have mandated indicating the above parameters and recommend that an average active adult requires 2,000 kcal energy per day. however, calorie needs may vary.

some food items may contain traces of nuts, dairy or gluten. please ask your server for details.
government taxes as applicable. we do not levy any service charge.