



chef's tasting menu vegetarian

indian accent shorba
blue cheese naan

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multani moth kachori, chilli onion
chana jor garam, masala black chickpea
papdi chaat, crackling spinach

villa sandi, asolo prosecco superiore docg, brut, veneto, italy

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sweet sour 'kashiphal', 'aam ki launji'
riesling, 'rk', reichsgraf von kesselstatt, mosel, germany

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'dilli shawarma', masala paneer, pickle
sauvignon blanc-chardonnay, j'noon, fratelli vineyards, solapur, india

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smoked 'dhingri', kalari, black truffle
merlot, borgo conventi, isonzo del friuli doc, italy

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indian accent kulfi sorbet

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green jackfruit, coconut, native tamarind
chablis, domaine hamelin, burgundy, france

or

chilli cheese vada, red amaranth keema, brun pao
château vieux cardinal lafaurie, lalande-de-pomerol, bordeaux, france

black dairy dal
wasabi and kakdi raita
indian accent kulcha

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motichoor soft serve

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amritsari black plum, saffron mascarpone, crispy seviyan
white port, w. & j. graham's, duoro, portugal

₹ 5500 per person

additional ₹ 7900 per person for 6 glasses of reserve wines

our wine pour for the tasting menu is 75ml.

alcohol shall not be served to anyone under the legal drinking age.

some food items may contain traces of nuts, dairy or gluten. please inform us if you have any allergies.

government taxes as applicable. we do not levy any service charge.

executive chef
rijul gulati



chef's tasting menu
non vegetarian

indian accent shorba
blue cheese naan

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multani moth kachori, chilli onion
chana jor garam, masala black chickpea
papdi chaat, crackling spinach

villa sandi, asolo prosecco superiore docg, brut, veneto, italy

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tandoori pulled pork, bacon bhujia, carambola
merlot, borgo conventi, isonzo del friuli doc, italy

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'dilli shawarma', chicken rara, pickle
sauvignon blanc-chardonnay, j'noon, fratelli vineyards, solapur, india

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crab varuval, pepper butter, potato crisp
riesling, 'rk', reichsgraf von kesselstatt, mosel, germany

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indian accent kulfi sorbet

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dry aged duck, khandvi, golden corn kadhi
chablis, domaine hamelin, burgundy, france

or

braised lamb shank, tangy gourd, green almond korma
château vieux cardinal lafaurie, lalande-de-pomerol, bordeaux, france

black dairy dal
wasabi and kakdi raita
indian accent kulcha

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motichoor soft serve

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amritsari black plum, saffron mascarpone, crispy seviyan
white port, w. & j. graham's, duoro, portugal

₹ 5750 per person

additional ₹ 7900 per person for 6 glasses of reserve wines

our wine pour for the tasting menu is 75ml.

alcohol shall not be served to anyone under the legal drinking age.

some food items may contain traces of nuts, dairy or gluten. please inform us if you have any allergies.

government taxes as applicable. we do not levy any service charge.

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