



chef's tasting menu - vegetarian

chaats from the streets of delhi
chandon brut rose, nv, nashik, india

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housemade paneer, cornett, winter methi
famiglia zonin, 2020, pinot grigio, friuli, italy

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kashmiri morel musallam, roast walnuts
piccini, chianti, sangiovese-ciligielo-canaiolo docg, 2020, tuscan, italy

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green jackfruit, ole chutney, sattu roti
père anselme 'la viole', grenache-syrah, 2019, côtes du rhone, france

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anar & churan kulfi sorbet

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saag paneer, pickle onion, dill butter
cheval quancard, 'reserve', sauvignon blanc-semillon, 2020, bordeaux, france

or

beetroot chop, pickle eggplant, mustard coconut curry
monte pacifico, 'reserva', pinot noir, 2020, rapel valley, chile

black dairy dal
wasabi, summer kakdi raita
indian accent kulcha

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doodh jalebi
pistachio and white chocolate gujia

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'aamras puri', cheesecake, white chocolate, raspberry
four cousins, natural sweet white, muscadet, south africa

₹ 5400 per person
additional ₹ 5400 per person for 6 half glasses (75ml) of wine

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.



chef's tasting menu - non vegetarian

chaats from the streets of delhi
chandon brut rose, nv, nashik, india

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kanyakumari crab, garlic, tellicherry pepper
famiglia zonin, 2020, pinot grigio, friuli, italy

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meetha achar pork spare ribs, carambola
piccini, chianti, sangiovese-ciligielo-canaiolo docg, 2020, tuscan, italy

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bihari tash meat, ole chutney, sattu roti
père anselme 'la fiole', grenache-syrah, 2019, côtes du rhone, france

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anar & churan kulfi sorbet

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malai chicken, sarson saag, pickle onion
domaine montrose, chardonnay, 2020, languedoc-roussillon, france

or

sea bass, gongura pickle, coconut barley
cheval quancard, 'reserve', sauvignon blanc-semillon, 2020, bordeaux, france

black dairy dal
wasabi, summer kakdi raita
indian accent kulcha

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doodh jalebi
pistachio and white chocolate gujia

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'aamras puri', cheesecake, white chocolate, raspberry
four cousins, natural sweet white, muscadet, south africa

₹ 5500 per person
additional ₹ 5400 per person for 6 half glasses (75ml) of wine

culinary director
manish mehrotra

executive chef
shantanu mehrotra