



chef's tasting menu
jain

'panna-pakodi', summer mango, lentil fritter
goat's milk 'sholay', sultana ketchup
papdi chaat, crackling spinach
villa sandi, 'il fresco', spumante prosecco doc, veneto, italy

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'danthal', heart of palm, doli roti
chardonnay, 'chene', grover vineyards, nashik, india

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paneer khurchan cornett
st.laurent, black tower, pfalz, germany

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tofu medu vadai, lime leaf gunpowder
sauvignon blanc, metal label, berton vineyards, padthaway, australia

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melon and khus sorbet

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malai paneer, flame roast makhni, banana pepper
cabernet sauvignon, mg by montgras, central valley, chile

or

tadka vegetables, crispy shisho, curry leaf coconut
chianti docg, la piuma, tuscany, italy

dal moradabadi, crispy lentils, buknu masala
anar and avocado raita
indian accent kulcha

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mawa kachori, masala maple

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mango-pista kulfi, coconut, berenjok
chenin blanc, natural sweet wine, robertson winery, south africa

₹ 5800 per person
additional ₹ 5700 per person for 6 glasses of 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