



chef's tasting menu
vegan

indian accent shorba
blue cheese naan

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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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indian accent 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