



four course menu - vegetarian

chaats from the streets of delhi

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green jackfruit, ole chutney, sattu roti

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anar & churan kulfi sorbet

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saag paneer, pickle onion, dill butter

or

beetroot chop, pickle eggplant, mustard coconut curry

black dairy dal

wasabi, summer kakdi raita

indian accent kulcha

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'aamras puri', cheesecake, white chocolate, raspberry

four course menu

₹ 4400 per person

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.



four course menu - non vegetarian

chaats from the streets of delhi

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bihari tash meat, ole chutney, sattu roti

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anar & churan kulfi sorbet

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malai chicken, sarson saag, pickle onion

or

sea bass, gongura pickle, coconut barley

black dairy dal

wasabi, summer kakdi raita

indian accent kulcha

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'aamras puri', cheesecake, white chocolate, raspberry

four course menu

₹ 4400 per person

culinary director
manish mehrotra

executive chef
shantanu mehrotra