



chef's tasting menu vegetarian

kadhi kachori, snap melon 🌿 🍷
dilli papdi chaat, kachalu 🌿 🍷
pao bhaji, chilli onion 🌿 🍷

le rughe prosecco brut, veneto, italy

* * *

churan ka karela, masala soy, baked naan 🌿 🍷 🥄
valpolicella superiore, col de la bastia, fattori, veneto, italy

* * *

goat's cheese kabab, water chestnut, seasonal greens 🌿 🍷
gruner veltliner, loimer, kamptal, austria

* * *

monsoon corn 'khees', jeeravan, mango kimchi 🌿 🍷
chardonnay, avalon, california, usa

* * *

aloo bukhara 'kala khatta' kulfi sorbet

* * *

wild mushroom tikka, morel yakhni, saffron rice 🍷
pinot noir, 'vinters reserve', kendall-jackson, california usa
or

green jackfruit, konkani gashi, chickpea 🌿 🍷 🥄
sauvignon blanc, cloudy bay, marlborough, new zealand

black dairy dal 🍷
laal saag raita, amaranth candy 🍷
indian accent kulcha 🌿 🍷

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lucknow doodh jalebi, saffron sugar 🌿 🍷 🥄

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qatlama, dot-banana ice cream 🌿 🍷 🥄
moscatel de setubal, jose maria fonseca, alambre, portugal

₹ 5800 per person
additional ₹ 9100 per person for 6 glasses of reserve wines

							
gluten	crustaceans	dairy	eggs	fish	nuts	soya	sulphites

please inform us if you have any allergies.
our wine pour for the tasting menu is 75ml.
alcohol shall not be served to anyone under the legal drinking age.
government taxes as applicable. we do not levy any service charge.
the calorie count for the above tasting menu is 1575 kcal per serving.
actual values may vary depending on customization and preparation.

executive chef
rijul gulati



chef's tasting menu non vegetarian

kadhi kachori, snap melon 🌾 🍷

dilli papdi chaat, kachalu 🌾 🍷

pao bhaji, chilli onion 🌾 🍷

le rughe prosecco brut, veneto, italy

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meat ka karela, kalonji, baked naan 🌾 🍷

valpolicella superiore, col de la bastia, fattori, veneto, italy

* * *

dry aged duck, khandvi, 'fajeto' 🌾 🍷

gruner veltliner, loimer, kamptal, austria

* * *

tawa crab, chilli butter, charred bhutta 🌾 🥄 🦀

chardonnay, avalon, california, usa

* * *

aloo bukhara 'kala khatta' kulfi sorbet

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smoked chicken kabab, tomato butter, fenugreek 🍷

pinot noir, 'vinters reserve', kendall-jackson, california usa

or

market fish cutlet, 'shutki' pulao, caper mustard salan 🌾 🍷 🦀 🐟

sauvignon blanc, cloudy bay, marlborough, new zealand

black dairy dal 🍷

laal saag raita, amaranth candy 🍷

indian accent kulcha 🌾 🍷

* * *

lucknow doodh jalebi, saffron sugar 🌾 🍷 🥄

* * *

qatlama, dot-banana ice cream 🌾 🍷 🥄

moscatel de setubal, jose maria fonseca, alambre, portugal

₹ 5950 per person

additional ₹ 9100 per person for 6 glasses of reserve wines



gluten



crustaceans



dairy



eggs



fish



nuts



soya



sulphites

please inform us if you have any allergies.

our wine pour for the tasting menu is 75ml.

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

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

the calorie count for the above tasting menu is 1650 kcal per serving.

actual values may vary depending on customization and preparation.

executive chef

rijul gulati