chef's tasting menu - vegetarian

dahi vada, luxardo cherries, chironji

khari kachori, gujrati kadhi, daikon

chhole bhature, indian accent

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pumpkin bitterballen, mustard coconut, appalam

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dahi goat cheese kebab, methi kishmish launji, fresh figs

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lotus root dumpling, water chestnut, yakhni

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nagpur orange and tulsi sorbet

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apple eggplant bhaja, panch phoran orzo, kasundi malai

or

beetroot terrine, vadai, vegetable 'istoo'

black dairy dal

anar avocado raita

indian accent kulcha

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motichoor ladoo

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warm doda burfi treacle tart, vanilla bean ice cream

₹ 5500 per person

additional ₹ 5500 per person for 6 glasses of house wine pairings

or ₹ 8900 if you prefer pairings with reserve wines

government taxes as applicable. we do not levy any service charge.
some food items may contain traces of nuts, dairy or gluten.
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.

chef's tasting menu - non vegetarian

dahi vada, luxardo cherries, chironji

khari kachori, gujrati kadhi, daikon

chhole bhature, indian accent

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kanyakumari crab, mustard coconut, appalam

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spiced confit duck, popcorn upma

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lamb dumpling, aab gosht

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nagpur orange and tulsi sorbet

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poshto chicken, panch phoran orzo, kasundi malai

or

scallops, seabass, prawn, kerala 'istoo', asparagus

black dairy dal

anar avocado raita

indian accent kulcha

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motichoor ladoo

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warm doda burfi treacle tart, vanilla bean ice cream

₹ 5700 per person
additional ₹ 5500 per person for 6 glasses of house wine pairings
or ₹ 8900 if you prefer pairings with reserve wines

executive chef
shantanu mehrotra

head chef
hitesh lohat