chef's tasting menu
jain

kachori', pigeon peas

dilli papdi chaat

banarasi tamatar ki chaat, fresh burrata

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tawa jackfruit, moonglet, chutneys

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tofu medu vadai, tomato chutney, lemonleaf podi

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indori corn 'khees', jeeravan, mango kimchi

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indian accent kulfi sorbet

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malai paneer, flame roast tomato, makhni

or

tadka vegetables, curry leaf, coconut

dal moradabadi, crispy lentils, buknu masala

anar and avocado raita

indian accent kulcha

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almond and chocolate ice cream, sea salt, 64% manjari

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haji ali inspired custard apple cream

₹ 5800 per person

gluten crustaceans dairy eggs fish nuts soya sulphites

please inform us if you have any allergies.
all food items are prepared using either sunflower oil, mustard oil, olive oil, ghee or butter.
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