**chef's tasting menu**
**vegan**

dilli papdi chaat

avocado bonda, tomato pickle

banarasi tamatar ki chaat, chilli lotus root

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tawa jackfruit, moonglet, chutneys

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tofu medu vadai, pearl onion 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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tadka vegetables, curry leaf, coconut

or

green jackfruit, kokani gashi, chickpea

dal moradabadi, crispy lentils, buknu

anar 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

some food items may contain traces of nuts or gluten.
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 1400 kcal per serving.
actual values may vary depending on customization and preparation.

**executive chef**
rijul gulati