



chef's tasting menu - vegetarian

potato chaat, black truffle
codorniu, cava cuvée clasico, brut, catalonia, spain

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green jackfruit, xo balchao, sanna
viura, beronia rioja docg, spain

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sweet corn muthia, burrata, gujarati thalipeeth
chardonnay, ironstone, california, usa

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indian accent sorbet

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malai kofta, five spice squash curry, quinoa
pinot noir, monte pacifico, 'reserva', rapel valley, chile
or

mashed greens, summer corn, kadhi
sauvignon blanc, nederburg, stellenbosch, south africa

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bombay tawa dirty rice, asparagus
merlot-cabernet franc, barton & guestier, saint-emilion, bordeaux, france

dal sultani

jakhiya and mint boondi raita
indian accent bread bar

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motichoor ladoo

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single origin manam chocolate cake, basundi, berries
moscato, riunite, italy

₹ 5800 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

potato chaat, black truffle
codorniu, cava cuvée clasico, brut, catalonia, spain

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sea scallop, xo balchao, sanna
viura, beronia rioja docg, spain

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kolhapuri chicken, avocado, gujarati thalipeeth
chardonnay, ironstone, california, usa

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indian accent sorbet

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chicken keema roulade, brown onion korma, hajikame
merlot, monte pacifico, rapel valley, chile

or

pork belly tikka, nduja keema rara
merlot, ironstone, california, usa

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smoked duck biryani, koshihikari rice
malbec - shiraz, ag forty seven, mendoza, argentina

dal sultani

jakhiya and mint boondi raita
indian accent bread bar

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motichoor ladoo

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single origin manam chocolate cake, basundi, berries
moscato, riunite, italy

₹ 5950 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