



starters – vegetarian

potato sphere chaat, white pea ragda, kachalu, watermelon portion: 160 gms energy 228.51 kcal	850
baingan bharta cornet, smoked papad, goat curd portion: 120 gms energy 194.19 kcal	850
atta and semolina panipuri, potato, five waters portion: 230 gms energy 334.14 kcal	850
beet and peanut butter chop, kasundi cream, beet pickle portion: 150 gms energy 176.46 kcal	900
ash roasted sweet potato chaat, house pickles, crispy okra portion: 180 gms energy 389.10 kcal	1050
burrata chaat, lotus stem papdi, mustard tomato jam portion: 175 gms energy 346.43 kcal	1500
pulled jackfruit phulka taco, lime chutney, salsa portion: 110 gms energy 254.95 kcal	900
tofu medu vadai, madras gunpowder, sambar cream portion: 140 gms energy 336.77 kcal	900
baked paneer pinwheel, coriander pesto, baby cucumber achaar, chutneys portion: 150 gms energy 547.61 kcal	1050
kashmiri morel musallum, parmesan papad, walnut, green chilli, fresh truffle portion: 130 gms energy 189.88 kcal	1700
ghee roast soya boti, chutneys, lachha, roomali roti pancake portion: 190 gms energy 418.85 kcal	2000

starters – non vegetarian

methi murgh, fenugreek crisp, tomato pickle portion: 120 gms energy 218.94 kcal	1100
murgh malai, fresh truffle, chilli avocado, pine nut portion: 150 gms energy 565.64 kcal	1400
tawa salmon, black garlic, rice puffs portion: 180 gms energy 435.32 kcal	1900
kanyakumari crab, xo balchao, mirchi pao portion: 170 gms energy 262.11 kcal	2300
smoked duck shaami, crispy sevai, barberry chutney portion: 125 gms energy 294 kcal	1800
meetha achaar pork ribs, green apple portion: 160 gms energy 256.09 kcal	1900
ghee roast mutton boti, chutneys, lachha, roomali roti pancake portion: 190 gms energy 328.56 kcal	2300
pulled pork phulka taco, lime chutney, salsa portion: 110 gms energy 217.23 kcal	1195



gluten



crustaceans



dairy



eggs



fish



nuts



soya



sulphites

fssai guidelines have mandated indicating the above parameters and recommend that an average active adult requires 2,000 kcal energy per day. however, calorie needs may vary.

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

mains – vegetarian

- tadka vegetables, toasted sesame salan

1200

portion: 190 gms | energy 348.29 kcal
- green jackfruit kofta, red rice, smoked chilli & raw mango curry

1250

portion: 190 gms | energy 368.52 kcal
- tempered ricotta vada, pao bhaji, kaffir lime butter pao, 'chowpatty in a bowl'

1300

portion: 250 gms | energy 488.84 kcal
- kadhai paneer, roast pepper, charred coriander curry

1450

portion: 220 gms | energy 568.15 kcal
- saag tart, tossed vegetables, roast almond, makhni

1450

portion: 240 gms | energy 381.38 kcal
- hundred layer paneer, tamatar chaaman, nadru

1600

portion: 190 gms | energy 392.46 kcal
- masala wild mushroom, water chestnut, asparagus, paper roast dosai

1800

portion: 175 gms | energy 245.15 kcal

mains - non vegetarian

- ▲
chicken tikka meatballs, flame roast tomato makhni

1800

portion: 240 gms | energy 364.68 kcal
- ▲
chettinad chicken keema, curry leaf lemon seviyan, sago puffs

1800

portion: 250 gms | energy 379.21 kcal
- ▲
baked fish, amritsari masala butter, potato grits, preserved lemon

2100

portion: 220 gms | energy 466.70 kcal
- ▲
gunpowder prawns, red rice, smoked chilli & raw mango curry

2150

portion: 180 gms | energy 238.03 kcal
- ▲
pulled pork steak, punjabi lobia, sweet onion and bacon chilli glaze

2000

portion: 220 gms | energy 420.41 kcal
- ▲
slow cooked lamb shank nihari, turnip, onion, baked roti

2100

portion: 250 gms | energy 377 kcal



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indian accent breads

330

- apple wood smoked bacon kulcha portion: 160 gms | energy 795.28 kcal
- chilli hoisin duck kulcha, sesame oil portion: 65 gms | energy 149.97 kcal
- butter chicken kulcha, dry fenugreek butter portion: 65 gms | energy 183.59 kcal
- wild mushroom kulcha, truffle oil drizzle portion: 65 gms | energy 89.65 kcal
- paneer makhni kulcha, dry fenugreek butter portion: 65 gms | energy 176.97 kcal
- roast pumpkin and cheddar kulcha, pepitas portion: 150 gms | energy 320.78 kcal
- black garlic naan, french butter portion: 120 gms | energy 323.50 kcal
- parmesan chur chur parantha portion: 120 gms | energy 318.36 kcal
- gluten free millet roti portion: 120 gms | energy 75.20 kcal

traditional indian breads

250

sides

- wasabi and kakdi raita portion: 180 gms | energy 211.57 kcal
- baby potatoes, himalayan dog mustard tadka portion: 160 gms | energy 688.87 kcal
- seasonal saag, herb feta portion: 180 gms | energy 281.72 kcal
- dal moradabadi, crispy lentils, buknu masala portion: 150 gms | energy 248.11 kcal
- indian accent black dairy dal portion: 220 gms | energy 224.97 kcal
- kashmiri morel pulao, cardamom, pine nuts portion: 160 gms | energy 351.95 kcal



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desserts

950

- warm doda burfi treacle tart, vanilla bean ice-cream

portion: 130 gms | energy 369.95 kcal
- 'old monk' rumball, 70% valrhona chocolate

portion: 130 gms | energy 495 kcal
- dark chocolate mousse, sesame patti, berries

portion: 120 gms | energy 419.80 kcal
- daulat ki chaat, rose petal chikki, roast almond

portion: 50 gms | energy 180.22 kcal
- gobindobhog kheer, sorbet, milk crisp

portion: 120 gms | energy 220 kcal
- badam halwa pie, cranberries, cheeni malai ice-cream

portion: 190 gms | energy 623.11 kcal
- pistachio chandrakala, lachha rabri, white chocolate

portion: 180 gms | energy 347.24 kcal
- haji ali inspired custard apple cream

portion: 180 gms | energy 154 kcal

to truly savour the indian accent experience, we highly recommend our
chef's tasting menu

vegetarian	₹ 5500	wine pairing	₹ 4900
non vegetarian	₹ 5750	reserve wine pairing	₹ 7900

vegan, gluten free and jain tasting menus are also available. please ask your server.

executive chef
rijul gulati

gluten

crustaceans

dairy

eggs

fish

nuts

soya

sulphites

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