



### starters – vegetarian

- █ **atta and semolina puchkas, calcutta jhal potato, five waters** 🌾 🥔 875  
portion: 230 gms | energy 334.14 kcal
- █ **potato sphere chaat, white pea ragda, kachalu** 🥔 875  
portion: 160 gms | energy 228.51 kcal
- █ **beet and peanut butter chop, kasundi cream, beetroot crisps** 🥕 🥜 🥗 890  
portion: 125 gms | energy 209.13 kcal
- █ **pulled jackfruit phulka taco, lime cream, salsa** 🌾 🥔 890  
portion: 110 gms | energy 254.95 kcal
- █ **tofu medu vadai, madras gun powder, sambar cream** 🌾 🥔 🍲 890  
portion: 140 gms | energy 336.77 kcal
- █ **baked paneer, coriander pesto, baby cucumber achaar, chutneys** 🥔 🥗 1100  
portion: 150 gms | energy 547.61 kcal
- █ **burrata chaat, lotus root papdi, mustard tomato jam** 🥔 🌾 1490  
portion: 175 gms | energy 580 kcal
- █ **kashmiri morel musallum, parmesan papad, walnut, green chilli cream** 🥔 🥗 1775  
portion: 130 gms | energy 189.88 kcal
- █ **ghee roast soya boti, chutneys, lachha, roomali roti pancake** 🌾 🥔 🍲 1950  
portion: 190 gms | energy 418.85 kcal

### starters – non vegetarian

- ▲ **chicken khurchan cornet, smoked papad, tomato pickle** 🌾 🥔 1100  
portion: 120 gms | energy 276.46 kcal
- ▲ **murgh malai meat balls, truffle butter, avocado, pine nut** 🌾 🥔 🥗 1400  
portion: 150 gms | energy 565.64 kcal
- ▲ **smoked duck shaami, crispy sevai, barberry chutney** 🌾 🥔 1775  
portion: 125 gms | energy 294 kcal
- ▲ **pulled pork phulka taco, lime cream, salsa** 🌾 🥔 🍲 1400  
portion: 110 gms | energy 217.23 kcal
- ▲ **meetha aachar pork ribs, sour green apple** 🌾 🥔 1900  
portion: 160 gms | energy 256.09 kcal
- ▲ **kanyakumari crab, garlic, tellicherry pepper, caramelized onion pao** 🌾 🦀 🥔 🍲 2375  
portion: 170 gms | energy 262.11 kcal
- ▲ **ghee roast mutton boti, chutneys, lachha, roomali roti pancake** 🌾 🥔 2375  
portion: 190 gms | energy 328.56 kcal

### mains – vegetarian

- █ **tadka vegetables, crispy betel leaf, roasted sesame salan** 🌾 🥔 🥗 🍲 1175  
portion: 190 gms | energy 348.29 kcal
- █ **tempered ricotta vada, pao bhaji, kafir lime butter pao 'chowpatty in a bowl'** 🌾 🥔 🥗 1250  
portion: 250 gms | energy 488.84 kcal
- █ **jackfruit and sweet potato podimas, coconut curry** 🥔 1295  
portion: 190 gms | energy 348.29 kcal
- █ **saag tart, tossed vegetables, roast almond, makhani** 🌾 🥔 🥗 1490  
portion: 240 gms | energy 381.38 kcal
- █ **kadhai paneer, roast pepper, charred coriander curry** 🌾 🥔 🥗 1490  
portion: 220 gms | energy 568.15 kcal
- █ **100 layer paneer, tamatar chaman, kohlrabi** 🥔 🍲 1590  
portion: 190 gms | energy 244.14 kcal
- █ **cauliflower kofta, asparagus, smoked chilli curry** 🌾 🥔 1690  
portion: 220 gms | energy 568.15 kcal

### mains - non vegetarian

- ▲ **chicken tikka meatballs, flame roast tomato, makhani** 🌾 🥔 1790  
portion: 240 gms | energy 364.68 kcal
- ▲ **chettinad chicken keema, curry leaf lemon seviyan, sago puffs** 🌾 🥔 🥗 🍲 1790  
portion: 250 gms | energy 379.21 kcal
- ▲ **pulled pork steak, black eye bean, crispy bacon, sweet onion curry** 🥔 🍲 1990  
portion: 220 gms | energy 470.29 kcal
- ▲ **slow cooked lamb shank nihari, onion, baked roti** 🥔 🌾 2175  
portion: 250 gms | energy 388.29 kcal
- ▲ **rice crusted john dory moilee, local greens and pinenut poriyal** 🌾 🐟 🥗 2175  
portion: 180 gms | energy 314.40 kcal
- ▲ **braised prawns, red rice, smoked chilli & raw mango curry** 🦀 🥔 2200  
portion: 180 gms | energy 207.78 kcal



gluten



crustaceans



dairy



eggs



fish



nuts



soya



sulphites



indian accent bread bar		
butter chicken kulcha, dry fenugreek butter	575	
portion: 65 gms   energy 183.59 kcal		
chilli hoisin duck kulcha, sesame oil	575	
portion: 65 gms   energy 149.97 kcal		
apple wood smoked bacon kulcha	575	
portion: 65 gms   energy 190 kcal		
wild mushroom kulcha, truffle oil drizzle	530	
portion: 65 gms   energy 89.65 kcal		
sweet and sour pumpkin kulcha, pepitas	530	
portion: 65 gms   energy 176.97 kcal		
parmesan chur chur parantha	530	
portion: 120 gms   energy 318.36 kcal		
herb bajra roti, house butter	530	
portion: 120 gms   energy 318.36 kcal		
black garlic naan	450	
portion: 120 gms   energy 323.50 kcal		
naan	350	
portion: 100 gms   energy 267.68 kcal		
butter naan	350	
portion: 120 gms   energy 355.66 kcal		
garlic naan	350	
portion: 120 gms   energy 356.33 kcal		
tandoori roti	350	
portion: 40 gms   energy 100.64 kcal		
sides		
wasabi cucumber raita	750	
portion: 180 gms   energy 203.66 kcal		
baby potatoes, himalyan dog mustard tadka	890	
portion: 160 gms   energy 688.87 kcal		
saag, fresh sweetcorn, herb feta	990	
portion: 180 gms   energy 281.72 kcal		
black dairy dal	1290	
portion: 220 gms   energy 224.97 kcal		
dal moradabadi, crispy lentils, buknu masala	1290	
portion: 150 gms   energy 248.11 kcal		
kashmiri morel pulao, cardamom, pine nuts	1575	
portion: 160 gms   energy 351.95 kcal		
desserts		
daulat ki chaat, roast almond, rose petal chikki	900	
portion: 50 gms   energy 180.22 kcal		
mishti doi cannoli, white chocolate, tandoori figs	900	
portion: 95 gms   energy 291.07 kcal		
badam halwa pie, cranberries, cheeni malai ice cream	900	
portion: 130 gms   energy 369.95 kcal		
pistachio chandrakala, lachha rabri, white chocolate	900	
portion: 130 gms   energy 369.95 kcal		
besan ladoo tart, mithai cheesecake	900	
portion: 130 gms   energy 369.95 kcal		
'old monk' rum ball, 70% valrhona chocolate	900	
portion: 130 gms   energy 495 kcal		
warm doda burfi treacle tart, vanilla bean ice cream	900	
portion: 130 gms   energy 369.95 kcal		
dark chocolate mousse, sesame crisp, berries	900	
portion: 120 gms   energy 419.80 kcal		



gluten



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