

christmas special menu vegetarian

blue cheese and munakka naan gajar methi shorba casa bottega, prosecco brut, veneto, italy

winter truffle and new potato chaat chardonnay, ironstone, usa

grilled trumpet, xo balchao, sanna riesling trocken, good vibes, karl haidle, germany

baked paneer, nut confit, goji berry makhni merlot, ironstone, usa

kadhai brussel sprouts, olives
grilled baby carrots, winter peas
golden cream corn, pinenuts
charra aloo, vadi grits
hara cholia, local greens
saffron cauliflower kulcha, mascarpone
pinot noir, opawa, marlborough, new zealand

black carrot soft serve, chikki

dried spice chena poda, whiskey ice cream mulled wine

₹ 7000 per person additional ₹ 5700 per person for 6 glasses of house wine pairings or ₹ 8900 if you prefer pairings with reserve wines

our wine pour for the tasting menu is 75ml.
alcohol shall not be served to anyone under the legal drinking age.
some food items may contain traces of nuts, dairy or gluten.
please inform us if you have any allergies.
government taxes as applicable. we do not levy any service charge.



christmas special menu non vegetarian

blue cheese and munakka naan gajar methi shorba casa bottega, prosecco brut, veneto, italy

winter truffle and new potato chaat

chardonnay, ironstone, usa

hokkaido scallop, xo balchao, sanna riesling trocken, good vibes, karl haidle, germany

* * * tandoori roast turkey, flame roast tomato, sage pistachio butter

merlot, ironstone, usa

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kadhai brussel sprouts, olives
grilled baby carrots, winter peas
golden cream corn, pinenuts
charra aloo, vadi grits
hara cholia and chorizo, local greens
smoked duck kulcha, barberry butter
pinot noir, opawa, marlborough, new zealand

black carrot soft serve, chikki

dried spice chena poda, whiskey ice cream mulled wine

₹ 7000 per person additional ₹ 5700 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