



chef's tasting menu
vegan

'panna-pakodi', summer mango, lentil fritter
avocado bonda
papdi chaat, crackling spinach
villa sandi, 'il fresco', spumante prosecco doc, veneto, italy

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'danthal', heart of palm, millet roti
chardonnay, 'chene', grover vineyards, nashik, india

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tender turnips, 'gōnth jēr', walnut floss
clairette-grenache blanc, 'edition 1912m', chateau pesquie, rhone valley, france

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wild mushroom, pepper fry, truffle
st.laurent, black tower, pfalz, germany

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melon and khus sorbet

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tadka vegetables, crispy shisho, curry leaf coconut
chianti docg, la piuma, tuscan, italy

or

green jackfruit, smoked chilli curry
cabernet sauvignon, montgras mg estate, central valley, chile

dal moradabadi, crispy lentils, buknu masala
anar and avocado raita
wild mushroom kulcha, truffle oil drizzle

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sicilian pistachio ice cream

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dark chocolate mousse, sesame patti, berries
chenin blanc, natural sweet wine, robertson winery, south africa

₹ 5800 per person
additional ₹ 5700 per person for 6 glasses of 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 or gluten. please inform us if you have any allergies.
government taxes as applicable. we do not levy any service charge.

executive chef
rijul gulati