chef's tasting menu
vegetarian

'kachori', pigeon peas, wild garlic
dilli papdi chaat
pao bhaji, masala onion
le rughe prosecco brut, veneto, italy

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chilli eggplant, walnut, baked naan
valpolicella superiore, col de la bastia, fattori, veneto, italy

* * *

goat's cheese kabab, water chestnut, seasonal saag
gruner veltliner, loimer, kamptal, austria

* * *

indori corn 'khees', jeeravan, mango kimchi
chardonnay, avalon, california, usa

* * *

indian accent kulfi sorbet

* * *

wild mushroom tikka, morel yakhni, saffron rice
pinot noir, 'vinters reserve', kendall-jackson, california usa

or

green jackfruit, konkani gashi, chickpea
sauvignon blanc, cloudy bay, marlborough, new zealand

black dairy dal
anar and avocado raita
indian accent kulcha

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lucknow doodh jalebi, saffron sugar

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qatlama, stewed apples, miso caramel ice-cream
moscatel de setubal, jose maria fonseca, alambre, portugal

₹ 5800 per person
additional ₹ 9100 per person for 6 glasses of reserve wines

gluten · crustaceans · dairy · eggs · fish · nuts · soya · sulphites

please inform us if you have any allergies.
all food items are prepared using either sunflower oil, mustard oil, olive oil, ghee or butter.
our wine pour for the tasting menu is 75ml.
alcohol shall not be served to anyone under the legal drinking age.
government taxes as applicable. we do not levy any service charge.
the calorie count for the above tasting menu is 1575 kcal per serving.
actual values may vary depending on customization and preparation.

executive chef
rijul gulati

chef's tasting menu
non vegetarian

'kachori', pigeon peas, wild garlic
dilli papdi chaat
pao bhaji, masala onion
le rughe prosecco brut, veneto, italy

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meat ka karela, kalonji, baked naan
valpolicella superiore, col de la bastia, fattori, veneto, italy

* * *

malai chicken kabab, water chestnut, seasonal saag
gruner veltliner, loimer, kamptal, austria

* * *

tawa crab, chilli butter, charred bhutta
chardonnay, avalon, california, usa

* * *

indian accent kulfi sorbet

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pulled pork, punjabi lobiya, bacon chilli glaze
pinot noir, 'vinters reserve', kendall-jackson, california usa

or

market fish cutlet, 'shutki' pulao, caper mustard salan
sauvignon blanc, cloudy bay, marlborough, new zealand

black dairy dal
anar and avocado raita
indian accent kulcha

* * *

lucknow doodh jalebi, saffron sugar

* * *

qatlama, stewed apples, miso caramel ice-cream
moscatel de setubal, jose maria fonseca, alambre, portugal

₹ 5950 per person
additional ₹ 9100 per person for 6 glasses of reserve wines

gluten · crustaceans · dairy · eggs · fish · nuts · soya · sulphites

please inform us if you have any allergies.
all food items are prepared using either sunflower oil, mustard oil, olive oil, ghee or butter.
our wine pour for the tasting menu is 75ml.
alcohol shall not be served to anyone under the legal drinking age.
government taxes as applicable. we do not levy any service charge.
the calorie count for the above tasting menu is 1650 kcal per serving.
actual values may vary depending on customization and preparation.

executive chef
rijul gulati