



weekend champagne brunch vegetarian

kadhi kachori, snap melon 🌿 🥤

dilli papdi chaat, kachalu 🌿 🥤

pao bhaji, chilli onion 🌿 🥤

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churan ka karela, masala soy, baked naan 🌿 🥤 🥗

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goat's cheese kabab, water chestnut, seasonal greens 🌿 🥤

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monsoon corn 'khees', jeeravan, mango kimchi 🌿 🥤

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paneer khurchan cornet, chutneys 🌿 🥤

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aloo bukhara 'kala khatta' kulfi sorbet

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wild mushroom tikka, morel yakhni, saffron rice 🥤

or

green jackfruit, konkani gashi, chickpea 🌿 🥤 🥗

black dairy dal 🥤

laal saag raita, amaranth candy 🥤

indian accent kulcha 🌿 🥤

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lucknow doodh jalebi, saffron sugar 🌿 🥤 🥗

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qatlama, dot-banana ice cream 🌿 🥤 🥗

₹ 7000 per person

prosecco & cocktails ₹ 8500 per person

champagne & cocktails ₹ 10500 per person



gluten



crustaceans



dairy



eggs



fish



nuts



soya



sulphites

please inform us if you have any allergies.

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



weekend champagne brunch non vegetarian

kadhi kachori, snap melon 🌾 🥤

dilli papdi chaat, kachalu 🌾 🥤

pao bhaji, chilli onion 🌾 🥤

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meat ka karela, kalonji, baked naan 🌾 🥤

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dry aged duck, khandvi, 'fajeto' 🌾 🥤

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tawa crab, chilli butter, charred bhutta 🌾 🦀 🥤

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meetha aachar pork ribs, green apple 🌾

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aloo bukhara 'kala khatta' kulfi sorbet

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smoked chicken kabab, tomato butter, fenugreek 🥤

or

market fish cutlet, 'shutki' pulao, caper mustard salan 🌾 🥤 🦀 🐟

black dairy dal 🥤

laal saag raita, amaranth candy 🥤

indian accent kulcha 🌾 🥤

* * *

lucknow doodh jalebi, saffron sugar 🌾 🥤 🍯

* * *

qatlama, dot-banana ice cream 🌾 🥤 🍯

₹ 7000 per person

prosecco & cocktails ₹ 8500 per person

champagne & cocktails ₹ 10500 per person



gluten



crustaceans



dairy



eggs



fish



nuts



soya



sulphites

please inform us if you have any allergies.

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 1875 kcal per serving.

actual values may vary depending on customization and preparation.

executive chef

rijul gulati