



christmas special menu
vegetarian

blue cheese and munakka naan
gajar methi shorba

laurent-perrier, 'la cuvee brut', nv, france

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winter truffle and new potato chaat
chardonnay, rutini colección, mendoza, argentina

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grilled trumpet, xo balchao, sanna
riesling, grand cru 'kessler', domaines schlumberger, alsace, france

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baked paneer, nut confit, goji berry makhni
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
malbec, colección rutini, mendoza, argentina

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black carrot soft serve, chikki

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dried spice chena poda, whiskey ice cream
chenin blanc, fratelli, late harvest, nashik, india

₹ 7000 per person
additional ₹ 5700 per person for 5 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
laurent-perrier, 'la cuvee brut', nv, france

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winter truffle and new potato chaat
chardonnay, rutini colección, mendoza, argentina

* * *

hokkaido scallop, xo balchao, sanna
riesling, grand cru 'kessler', domaines schlumberger, alsace, france

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tandoori roast turkey, flame roast tomato, sage pistachio butter
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
malbec, colección rutini, mendoza, argentina

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black carrot soft serve, chikki
dried spice chena poda, whiskey ice cream
chenin blanc, fratelli, late harvest, nashik, india

* * *

₹ 7000 per person
additional ₹ 5700 per person for 5 glasses of house wine pairings
or ₹ 8900 if you prefer pairings with reserve wines



executive chef
shantanu mehrotra

head chef
hitesh lohat