



chef's tasting menu **vegetarian**

indian accent shorba
blue cheese naan

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multani moth kachori, chilli onion
chana jor garam, masala black chickpea
papdi chaat, crackling spinach

vila sandi, 'il fresco' spumante prosecco doc, veneto, italy

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sweet sour 'kashiphal', 'aam ki launji'
gewürztraminer, wolfberger, alsace, france

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'dilli shawarma', masala paneer, pickle
chardonnay, avalon, california, usa

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smoked 'dhingri', kalari, black truffle
monastrell-syrah, el goru, ego bodegas, jumilla, spain

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indian accent kulfi sorbet

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green jackfruit, coconut, native tamarind
loureiro, quinta do ameal, vinho verde, portugal

or

chilli cheese vada, red amaranth keema, brun pao
grenache-syrah, 'edition 1912m', chateau pesquié, rhone valley, france

black dairy dal
wasabi and kakdi raita
indian accent kulcha

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motichoor soft serve

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amritsari black plum, saffron mascarpone, crispy seviyan
chenin blanc, natural sweet wine, robertson winery, south africa

₹ 5500 per person

additional ₹ 4900 per person for 6 glasses of wines
or ₹ 7900 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.

executive chef
rijul gulati



chef's tasting menu
non vegetarian

indian accent shorba
blue cheese naan

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multani moth kachori, chilli onion
chana jor garam, masala black chickpea
papdi chaat, crackling spinach

vila sandi, 'il fresco' spumante prosecco doc, veneto, italy

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tandoori pulled pork, bacon bhujiya, carambola
monastrell-syrah, el goru, ego bodegas, jumilla, spain

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'dilli shawarma', chicken rara, pickle
chardonnay, avalon, california, usa

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crab varuval, pepper butter, potato crisp
gewürztraminer, wolfberger, alsace, france

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indian accent kulfi sorbet

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dry aged duck, khandvi, golden corn kadhi
loureiro, quinta do ameal, vinho verde, portugal

or

braised lamb shank, tangy gourd, green almond korma
grenache-syrah, 'edition 1912m', chateau pesquié, rhone valley, france

black dairy dal
wasabi and kakdi raita
indian accent kulcha

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motichoor soft serve

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amritsari black plum, saffron mascarpone, crispy seviyan
chenin blanc, natural sweet wine, robertson winery, south africa

₹ 5750 per person
additional ₹ 4900 per person for 6 glasses of wines
or ₹ 7900 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.
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