



chef's tasting menu
jain

avocado bonda, tomato pickle
chana jor garam, masala black chickpea
papdi chaat, crackling spinach

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sweet sour 'kashiphal', 'aam ki launji'

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tawa jackfruit, moonglet, chutneys

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tofu medu vadai, lime leaf gunpowder

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anar and churan kulfi sorbet

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malai paneer, butter palak, makhani

or

tadka vegetables, crispy shisho, curry leaf coconut

dal moradabadi, crispy lentils, buknu masala

anar and avocado raita

indian accent kulcha

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motichoor soft serve

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amritsari black plum, saffron mascarpone, crispy seviyan

₹ 5500 per person

government taxes as applicable. we do not levy any service charge.
some food items may contain traces of nuts, dairy or gluten.
please inform us if you have any allergies.

executive chef
rijul gulati