



chef's tasting menu **jain**

kadhi kachori, snap melon ॐ ॐ

dilli papdi chaat ॐ ॐ

avocado bonda, tomato pickle

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tawa jackfruit, moonglet, chutneys ॐ

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paneer khurchan cornet, chutneys ॐ ॐ

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monsoon corn 'khees', jeeravan ॐ ॐ

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indian accent kulfi sorbet

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malai paneer, flame roast makhni ॐ ॐ

or

tadka vegetables, crispy shisho, curry leaf coconut ॐ

dal moradabadi, crispy lentils, buknu masala ॐ

anar and avocado raita ॐ

indian accent kulcha ॐ ॐ

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almond and chocolate ice cream, sea salt, 64% manjari ॐ

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haji ali inspired custard apple cream ॐ

₹ 5800 per person

							
gluten	crustaceans	dairy	eggs	fish	nuts	soya	sulphites

please inform us if you have any allergies.
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