



**new year's eve menu**  
**vegetarian**

'misal pav' indian accent, umeboshi rassa  
laurent-perrier, 'la cuvee brut', nv, france

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crispy arbi, tomato kasundi, sago pongal  
pinot grigio, borgo conventi, isonzo del friuli doc, italy

\* \* \*

kashmiri morel and wild mushroom pie, walnut cream, truffle  
pinot noir, domaines schlumberger 'les princes abbes', alsace, france

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pulled jackfruit, vindaloo, sanna  
montepulciano d'abruzzo doc, fishing cat, abruzzo, italy

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indian accent sorbet

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paneer, tadka saag, herb feta crumble  
sauvignon - semillon, cheval quancard reserve, bordeaux, france

or

honey and cumin roasted carrots, koshihikari rice, green pea korma  
cabernet - merlot - sangiovese, sasso al poggio rosso toscana, tuscany, italy

dal mash  
nettle and purple potato raita  
gobhi methi chur chur

\* \* \*

cream roll, tutti frutti

\* \* \*

dark chocolate, ajmer til patti, winter berries  
tawny porto, niepoort, portugal

₹ 7000 per person  
additional ₹ 8900 per person for 6 glasses of reserve wine pairings

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.



**new year's eve menu**  
**non vegetarian**

'misal pav' indian accent, umeboshi rassa  
laurent-perrier, 'la cuvee brut', nv, france

\* \* \*

kanyakumari crab, tomato kasundi, sago pongal  
pinot grigio, borgo conventi, isonzo del friuli doc, italy

\* \* \*

malai chicken and wild mushroom pie, walnut cream, truffle  
pinot noir, domaines schlumberger 'les princes abbes', alsace, france

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braised pork belly, n'duja vindaloo, sanna  
montepulciano d'abruzzo doc, fishing cat, abruzzo, italy

\* \* \*

indian accent sorbet

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braised lamb loin, shab deg, baby turnip  
cabernet - merlot - sangiovese, sasso al poggio rosso toscana, tuscan, italy  
or

rawa fish, buttermilk cilli curry, lentil vadai  
sauvignon - semillon, cheval quancard reserve, bordeaux, france

dal mash  
nettle and purple potato raita  
gobhi methi chur chur

\* \* \*

cream roll, tutti frutti

\* \* \*

dark chocolate, ajmer til patti, winter berries  
tawny porto, niepoort, portugal

₹ 7000 per person  
additional ₹ 8900 per person for 6 glasses of reserve wine pairings

**executive chef**  
shantanu mehrotra

**head chef**  
hitesh lohat