



## lite tasting menu vegetarian

tender turnips, 'gōnth jēr', walnut floss 🌱 🥥 🥜

\* \* \*

wild mushroom, pepper fry, truffle 🥜

\* \* \*

melon and khus sorbet

\* \* \*

sour shrub paneer, ratlami sev, summer corn kadhi 🌱 🥥 🥜

or

tadka vegetables, crispy shisho, curry leaf coconut 🥥 🥜 🥜

dal moradabadi, crispy lentils, buknu masala

wasabi and kakdi raita

herb and pearl millet roti

\* \* \*

haji ali inspired custard cream 🌱 🥥 🥜

₹ 4000 per person

additional ₹ 400 per person for a glass of sparkling wine

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.



gluten-free



non-fried



dairy-free



sugar-free



keto friendly



vegan



baked

executive chef  
rijul gulati



## lite tasting menu non vegetarian

meat ka karela, herb and pearl millet roti 🌿 🍷 🍷

\* \* \*

baked fish , amritsari masala butter , potato grits 🌿 🍷 🍷 🍷 🍷

\* \* \*

melon and khus sorbet

\* \* \*

chettinad chicken keema, curry leaf lemon seviyan 🍷

or

iberico pork roast, seaweed poha, bacon sev 🌿 🍷 🍷

dal moradabadi, crispy lentils, buknu masala

wasabi and kakdi raita

herb and pearl millet roti

\* \* \*

haji ali inspired custard cream 🌿 🍷 🍷

₹ 4200 per person

additional ₹ 400 per person for a glass of sparkling wine

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