weekend champagne brunch
vegetarian

'kachori', pigeon peas, wild garlic
dilli papdi chaat
pao bhaji, masala onion

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chilli eggplant, walnut, baked naan

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goat's cheese kabab, water chestnut, seasonal greens

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indori corn 'khees', jeeravan, mango kimchi

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tofu medu vadai, pearl onion chutney, lemonleaf podi

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aloo bukhara 'kala khatta' kulfi sorbet

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wild mushroom tikka, morel yakhni, saffron rice
or
green jackfruit, konkani gashi, chickpea

black dairy dal
anar and avocado raita
indian accent kulcha

* * *

lucknow doodh jalebi, saffron sugar

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qatlama, stewed apples, miso caramel ice cream

₹ 7000 per person
prosecco & cocktails ₹ 8500 per person
champagne & cocktails ₹ 10500 per person

gluten crustaceans dairy eggs fish nuts soya sulphites

please inform us if you have any allergies.
all food items are prepared using either sunflower oil, mustard oil, olive oil, ghee or butter.
our wine pour for the tasting menu is 75ml.
alcohol shall not be served to anyone under the legal drinking age.
government taxes as applicable. we do not levy any service charge.
the calorie count for the above tasting menu is 1650 kcal per serving.
actual values may vary depending on customization and preparation.

executive chef
rijul gulati

weekend champagne brunch
non vegetarian

'kachori', pigeon peas, wild garlic
dilli papdi chaat
pao bhaji, masala onion

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meat ka karela, kalonji, baked naan

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malai chicken kebab, water chestnut, seasonal saag

* * *

tawa crab, chilli butter, charred bhutta

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meetha achaar pork ribs, sundried mangoes

* * *

aloo bukhara 'kala khatta' kulfi sorbet

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pulled pork, punjabi lobia, bacon chilli glaze
or
market fish cutlet, 'shutki' pulao, caper mustard salan

black dairy dal
anar and avocado raita
indian accent kulcha

* * *

lucknow doodh jalebi, saffron sugar

* * *

qatlama, stewed apples, miso caramel ice cream

₹ 7000 per person
prosecco & cocktails ₹ 8500 per person
champagne & cocktails ₹ 10500 per person

gluten crustaceans dairy eggs fish nuts soya sulphites

please inform us if you have any allergies.
all food items are prepared using either sunflower oil, mustard oil, olive oil, ghee or butter.
our wine pour for the tasting menu is 75ml.
alcohol shall not be served to anyone under the legal drinking age.
government taxes as applicable. we do not levy any service charge.
the calorie count for the above tasting menu is 1875 kcal per serving.
actual values may vary depending on customization and preparation.

executive chef
rijul gulati