



chef's tasting menu - vegetarian

potato chaat, black truffle
vino spumante brut, fishing cat, italy

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green jackfruit, xo balchao, sanna
riesling, weingut st. urbans-hof (nik weis), mosel, germany

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sweet corn muthia, burrata, gujarati thalipeeth
chardonnay, moulin de gassac, pays d'oc igp, languedoc-roussillon, france

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indian accent sorbet

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malai kofta, five spice squash curry, quinoa
merlot, fishing cat, italy

or

mashed greens, summer corn, kadhi
pinot grigio, fishing cat, terre d'abruzzo, italy

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bombay tawa dirty rice, asparagus
corvina, 'scaia', tentua sant antonio, veneto, italy

dal sultani

jakhiya and mint boondi raita
indian accent bread bar

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aamras puri

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single origin manam chocolate cake, basundi, berries
moscato, riunite, italy

₹ 5800 per person

additional ₹ 5700 per person for 6 glasses of house wine pairings
or ₹ 9100 if you prefer pairings with reserve wines

FISHING CAT



BORN FROM RICH ITALIAN SOIL

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.
our wine pour for the tasting menu is 75ml.
alcohol shall not be served to anyone under the legal drinking age.



chef's tasting menu - non vegetarian

potato chaat, black truffle
vino spumante brut, fishing cat, italy

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sea scallop, xo balchao, sanna
riesling, weingut st. urbans-hof (nik weis), mosel, germany

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kolhapuri chicken, avocado, gujarati thalipeeth
chardonnay, moulin de gassac, pays d'oc igp, languedoc-roussillon, france

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indian accent sorbet

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chicken keema roulade, brown onion korma, hajikame
shiraz, koonunga hill, penfolds, australia

or

pork belly tikka, njuda keema rara
malbec, mythic mountain, mendoza, argentina

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smoked duck biryani, kohihikari rice, burhani raita
corvina, 'scaia', tentua sant antonio, veneto, italy

dal sultani

jakhiya and mint boondi raita
indian accent bread bar

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aamras puri

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single origin manam chocolate cake, basundi, berries
moscato, riunite, italy

₹ 5950 per person

additional ₹ 5700 per person for 6 glasses of house wine pairings
or ₹ 9100 if you prefer pairings with reserve wines

FISHING CAT



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executive chef
shantanu mehrotra

head chef
hitesh lohat