



## 4 course lite tasting menu vegetarian

thai pomelo salad, honey kasundi glaze, cucumber 🌱 🌱

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pulled jackfruit, masala oat roti, greens 🌱 🌱

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indian accent sorbet

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mashed greens, summer corn, kadhi 🌱

or

baked paneer, tamatar chaman, kale 🌱

dal sultani

jakhiya and mint boondi raita

herb millet roti

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kinnaur apple, nut crumble, jaggery 🌱 🌱

₹ 4000 per person  
additional ₹ 400 per person for a glass of sparkling wine

taxes extra as applicable.  
we do not levy any service charge.  
some food items may contain traces of nuts or gluten. please ask your server for details.



gluten-free



non-fried



dairy-free



sugar-free



keto friendly



vegan



baked



## 4 course lite tasting menu non vegetarian

smoked duck and thai pomelo salad , honey kasundi glaze 🌱 🍷

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kolhapuri chicken, masala oat roti, avocado 🌱 🍷

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indian accent sorbet

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seared john dory, kerala moilee, asparagus 🌱 🍷

or

slow cooked lamb shank, brown onion korma, hajikame 🌱

dal sultani

jakhiya and mint boondi raita

herb millet roti

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kinnaur apple, nut crumble, jaggery 🌱 🍷

₹ 4200 per person  
additional ₹ 400 per person for a glass of sparkling wine

taxes extra as applicable.  
we do not levy any service charge.  
some food items may contain traces of nuts or gluten. please ask your server for details.



gluten-free



non-fried



dairy-free



sugar-free



keto friendly



vegan



baked