



**chef's tasting menu
vegetarian**

'panna-pakodi', summer mango, lentil fritter
goat's milk 'sholay', sultana ketchup
papdi chaat, crackling spinach
villa sandi, asolo prosecco superiore, veneto, italy

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'danthal', heart of palm, doli roti
riesling, pewsey vale, eden valley, australia

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tender turnips, 'gōnth jēr', walnut floss
gruner veltliner, loimer, kamptal, austria

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wild mushroom, pepper fry, truffle
valpolicella superiore, col de la bastia, fattori, veneto, italy

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melon and khus sorbet

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sour shrub paneer, ratlami sev, summer corn kadhi
nizza docg, 'montevenre', caudrina romano, doglitti, piedmont, italy

or

smoked arbi, fried lentil, taar korma
zinfandel, 'vinters reserve', kendal jackson, california, usa

black dairy dal
wasabi and kakdi raita
indian accent kulcha

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mawa kachori, masala maple

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mango-pista kulfi, coconut, berenjak
moscato d'asti docg, 'la caudrina', caudrina romano dogliott, pedmont, italy

₹ 5800 per person
additional ₹ 9100 per person for 6 glasses of reserve wines

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.

executive chef
rijul gulati



**chef's tasting menu
non vegetarian**

'panna-pakodi', summer mango, lentil fritter
goat's milk 'sholay', sultana ketchup
papdi chaat, crackling spinach
villa sandi, asolo prosecco superiore, veneto, italy

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meat ka karela, baked naan, kalonji seed
valpolicella superiore, col de la bastia, fattori, veneto, italy

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dry aged duck, khandvi, 'fajeto'
gruner veltliner, loimer, kamptal, austria

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tiger prawn, 'till bugga', amritsari vadi rice
riesling, pewsey vale, eden valley, australia

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melon and khus sorbet

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old delhi chicken, hot butter, fenugreek
nizza docg, 'montevenre', caudrina romano, doglitti, piedmont, italy

or

iberico pork roast, seaweed poha, bacon sev
zinfandel, 'vinters reserve', kendal jackson, california, usa

black dairy dal
wasabi and kakdi raita
indian accent kulcha

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mawa kachori, masala maple

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mango-pista kulfi, coconut, berenjak
moscato d'asti docg, 'la caudrina', caudrina romano dogliott, pedmont, italy

₹ 5950 per person
additional ₹ 9100 per person for 6 glasses of reserve wines

our wine pour for the tasting menu is 75ml.
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some food items may contain traces of nuts, dairy or gluten. please inform us if you have any allergies.
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