



**gluten-free menu
vegetarian**

banaras tamatar ki chaat, fresh burrata
dilli papdi chaat, kachalu
avocado bonda, tomato pickle

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churan ka karela, masala soy, millet roti

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tofu medu vadai, pearl onion chutney, lemon gunpowder

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monsoon corn 'khees', jeeravan, mango kimchi

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indian accent kulfi sorbet

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wild mushroom tikka, morel yakhni, saffron pulao

or

green jackfruit, konkani gashi, chickpeas

black dairy dal

laal saag raita, amaranth candy

herb and pearl millet roti

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almond and chocolate ice cream, sea salt, 64% manjari

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haji ali inspired custard apple cream

₹ 5800 per person

some food items may contain traces of nuts or dairy.
please inform us if you have any allergies.
government taxes as applicable. we do not levy any service charge.
the calorie count for the above tasting menu is 1400 kcal per serving.
actual values may vary depending on customization and preparation.

executive chef
rijul gulati



**gluten-free menu
non vegetarian**

banaras tamatar ki chaat, fresh burrata
dilli papdi chaat, kachalu
avocado bonda, tomato pickle

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meat ka karela, herb and pearl millet roti

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smoked duck shami, barberry chutney

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tawa crab, chilli butter, charred bhutta

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indian accent kulfi sorbet

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smoked chicken kabab, tomato butter, fenugreek

or

market fish cutlet, 'shutki' pulao, caper mustard salan

black dairy dal

laal saag raita, amaranth candy

herb and pearl millet roti

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almond and chocolate ice cream, sea salt, 64% manjari

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haji ali inspired custard apple cream

₹ 5950 per person

some food items may contain traces of nuts or dairy.
please inform us if you have any allergies.
government taxes as applicable. we do not levy any service charge.
the calorie count for the above tasting menu is 1475 kcal per serving.
actual values may vary depending on customization and preparation.

**executive chef
rijul gulati**