

CHEF CLAUDE BOSI



UPSTAIRS  
at  
INDIAN ACCENT



## non vegetarian chef's tasting menu

mushroom custard, coconut and curry  
domaine laroche chablis saint martin

\* \* \*

warm beetroot terrine, feta cheese and passion fruit  
domaine schlumberger, riesling 'les princes abbés'

\* \* \*

kanyakumari crab, apple and nimbu lemon  
villa maria 'private bin' sauvignon blanc marlborough

\* \* \*

river sole a la grenobloise  
leeuwin estate 'prelude vineyards' chardonnay

\* \* \*

goat, black lentils, coconut and coriander  
allegri valpolicella classico doc

\* \* \*

mango and black sesame

\* \* \*

chocolate tart, vanilla ice cream  
mulled warm red wine

## vegetarian chef's tasting menu

- mushroom custard, coconut and curry  
domaine laroche chablis saint martin

\* \* \*

- warm beetroot terrine, feta cheese and passion fruit  
domaine schlumberger, riesling 'les princes abbés'

\* \* \*

- vegetable dumpling with toasted rice  
leeuwin estate 'prelude vineyards' chardonnay

\* \* \*

- kashmiri morels and kaffir lime  
allegri valpolicella classico doc

\* \* \*

- sweet potato nosotto, pomelo  
château ste. michelle syrah, columbia valley

\* \* \*

- mango and black sesame

\* \* \*

- szechuan pepper parfait, pineapple  
mulled warm red wine

### chef's tasting menu

₹ 3000 per person

add ₹ 2000 per person for 6 glasses (75ml) of wine

taxes & service charge extra

please ask your server for special offers for citi card members

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NEW DELHI

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