



appetizers

- sweet potato shakarkandi, kohlrabi, crispy okra 16
- yogurt and goat cheese kebab, pickled beet, tomato rasa 16
- potato sphere chaat, white pea mash 15
- crab claws, butter-pepper-garlic, cauliflower 23
- bheja fry, goat brains, khasta roti 19
- mathri trio: smoked eggplant bharta; duck khurchan; methi murgh 21

mid-courses

- soy keema, quail egg, lime leaf butter pao 18
- bengal rice khichdi, crispy lentils, smoked papad 14
- phulka: pulled jackfruit or chili pork 18
- pathar beef kebab, bone marrow nihari 22
- sweet pickle ribs, sundried mango, onion seeds 22

mains

- paper roast dosa, mushrooms, water chestnuts 28
- winter root vegetables, sarson ka saag, fenugreek tart 28
- baked sea bass, patrani butter, berry pulao 37
- seared scallops, prawn koliwada, malvani dried shrimp pulao 36
- chicken kofta, punjabi kadhi, onion pakora 30
- beef tenderloin, bakarkhani, potato and fenugreek cheela 37
- ghee roast lamb, roomali roti pancakes 38

accompaniments

- black dairy dal 7
- mustard and caper raita 7
- lachha naan 4
- morel pulao 6
- choice of kulcha: wild mushroom; paneer makhni; butter chicken; hoisin duck; smoked bacon 9

desserts

- makhan malai, saffron milk, rose petal jaggery brittle, almonds 15
- doda barfi treacle tart, vanilla bean ice cream 15
- kheer, crispy seviyan, coconut and jaggery ice cream, strawberries 15
- meethe chawal, sweet rice, almond milk, barberries 15

chef's tasting 125 | wine pairing 85 *our full chef's tasting menu is available at the bar*