



appetizers

- sweet potato *shakarkandi*, starfruit, crispy okra 16
beet and peanut butter *tikki*, goat cheese *raita* 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*; chicken *khurchan* 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
arbi, paneer, *sarson ka saag*, corn roti 28
baked sea bass, patrani butter, berry *pulao* 37
salmon, dill, chutney potatoes 36
soft-shell crab *koliwada*, *malvani* dried shrimp *pulao* 36
chicken *kofta*, punjabi *kadhi*, onion *pakora* 30
beef tenderloin, black pepper *kurma*, green beans, turmeric potato 37
ghee roast lamb, *roomali* roti pancakes 38

accompaniments

- black dairy dal 7
wasabi cucumber *raita* 7
naan 4
morel *pulao* 6
choice of *kulcha*: wild mushroom; paneer *makhni*; butter chicken; hoisin duck; pastrami mustard 9

desserts

- makhan malai*, saffron milk, rose petal jaggery brittle, almonds 15
doda barfi treacle tart, vanilla bean ice cream 15
kesar mango, almond *shrikhand* 15
meethe chawal, sweet rice, almond milk, barberries 15