



appetizers

- sweet potato *shakarkandi*, kohlrabi, 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; 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