



### appetizers

sweet potato *shakarkandi*, kohlrabi, crispy okra  
beet and peanut butter *tikki*, goat cheese *raita*  
potato sphere *chaat*, white pea mash  
crab claws, butter-pepper-garlic, cauliflower  
*bheja fry*, goat brains, *khasta roti*  
*mathri* trio: smoked eggplant *bharta*; duck *khurchan*; chicken *khurchan*

### mid-courses

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

### mains

paper roast dosa, mushrooms, water chestnuts  
*arbi*, paneer, *sarson ka saag*, corn roti  
baked sea bass, patrani butter, berry *pulao*  
soft-shell crab *koliwada*, *malvani* dried shrimp *pulao*  
chicken *kofta*, punjabi *kadhi*, onion *pakora*  
beef tenderloin, black pepper *kurma*, green beans, turmeric potato  
ghee roast lamb, *roomali* roti pancakes (**supplement 10**)

### accompaniments

choice of *kulcha*: wild mushroom; paneer *makhni*; butter chicken; hoisin duck; smoked bacon  
**or**  
black dairy dal with choice of: naan or morel *pulao*  
**or**  
wasabi cucumber *raita* with *khasta* roti

### desserts

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

**three courses 75    four courses 90**

*choice of any three or four courses and one accompaniment*

**additional course 15 | additional accompaniment 9**

**three courses wine pairing 45    four courses wine pairing 58**



### **chef's tasting**

potato sphere *chaat*, white pea mash

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kashmiri morels, walnut powder, parmesan *papad*

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beet and peanut butter *tikki*, goat cheese *raita*  
or  
baked cod *amritsari*, mint *boondi*

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jackfruit and potato *podimas*, coconut curry  
or  
lamb and potato *podimas*, coconut curry

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*kulchas*, black dairy dal, wasabi cucumber *raita*

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*arbi*, paneer, *sarson ka saag*, corn roti  
or  
salmon, dill, chutney potatoes

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strawberry *chaat*, *khus* and mint *gola*

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*makhan malai*, saffron milk, rose petal jaggery brittle, almonds

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*doda barfi* treacle tart, vanilla bean ice cream

### **chef's tasting 120 | wine pairing 85**

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chef manish mehrotra

chef vivek rana

*\*Please inform us about any allergies or dietary restrictions*

*\*Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness*