



first 14-

sweet potato *shakarkandi*, starfruit, crispy okra
beet and peanut butter *tikki*, goat cheese *raita*
bengal rice *khichdi*, crispy lentils, smoked *papad*
soy *keema*, quail egg, lime leaf *pao*
phulka: pulled jackfruit or chili pork
tuna and salmon *bhel*, *kurkure*
sweet pickle ribs, sundried mango, onion seeds

second 22-

paper roast dosa, wild mushrooms, water chestnuts
arbi, paneer, *sarson ka saag*, corn roti
poha, beaten rice, asparagus, green peas, fiddlehead ferns
salmon, dill, chutney potatoes
soft-shell crab *koliwada*, *malvani* dried shrimp pulao
chicken *kofta*, punjabi *kadhi*, onion *pakora*
ghee roast lamb, *roomali* roti pancakes 34 (*supp. 10*)

two course lunch 34-

eight course chef's tasting 95-

accompaniments

black dairy dal 7
wasabi cucumber *raita* 7
morel *pulao* 6
naan 4
choice of *kulcha*: 9

wild mushroom; paneer *makhni*; butter chicken; hoisin duck; pastrami mustard

desserts 12-

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