



**chef's tasting menu
non vegetarian**

indian accent shorba
blue cheese naan

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smoked eggplant, maple plantain
churan ka karela, rice cracker
dilli papdi chaat

chhole bhature, pickled green chilli

villa sandi il fresco spumante prosecco doc, nv, veneto, italy

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murgh malai, gobindobhog & mushroom payesh, summer truffles

pinot grigio, fattori, delle venezie, italy

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smoked duck shaami, crispy sevai, barberry chutney

merlot, atrium by torres, penedes, spain

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pulled lamb dumpling, aab gosht, rice puffs
pinot noir, montgras mg estate, central valley, chile

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anar and churan kulfi sorbet

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sea food stew, raw mango, smoked chilli curry

riesling, dr. schmitt, mosel, germany

or

braised pork kofta, punjabi lobia, bacon chilli glaze

malbec, argento, mendoza, argentina

indian accent kulcha
black dairy dal
wasabi and kakdi raita

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mishti doi cannoli

pista ki lauj

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warm doda burfi treacle tart, homemade vanilla bean ice-cream

dow's fine tawny port, duoro, portugal

₹ 4400 per person

additional ₹ 3900 per person for 6 half glasses (75ml) of wine

or ₹ 6900 if you prefer pairings with reserve wines

culinary director
manish mehrotra

head chef
rijul gulati