



**chef's tasting menu
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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stuffed morel, gobindobhog & mushroom payesh, summer truffles
pinot grigio, fattori, delle venezie, italy

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beet & peanut butter chop, goat cheese raita, salad
merlot, atrium by torres, penedes, spain

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herb lentil vada, thengai paal rasam, rice puffs
riesling, dr. schmitt, mosel, germany

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anar and churan kulfi sorbet

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hundred layer paneer, tamatar chaaman, nadru
pinot noir, montgras mg estate, central valley, chile

or

roots shaami, summer vegetables, nihari
sauvignon blanc, the source, nashik, india

indian accent kulcha
black dairy dal
wasabi and kakdi raita

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mishti doi cannoli
pista ki lauj

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badam halwa pie, cranberries, cheeni malai ice cream
dow's fine tawny port, duoro, portugal

₹ 3900 per person

taxes extra as applicable.

a recommended 10% service charge is added to your bill and
is distributed amongst every person working at the restaurant.

some food items may contain traces of nuts, dairy or gluten. please ask your server for details.