

**chef's tasting menu  
non vegetarian & gluten-free**

smoked eggplant, maple plantain

churan ka karela, rice cracker

dilli papdi chaat

burrata chaat, lotus root papdi, mustard tomato jam

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murgh malai, gobindobhog & mushroom payesh, summer truffles

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meetha achar pork ribs, green apple

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pulled lamb, 'aab gosht', puffed rice

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anar and churan kulfi sorbet

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sea food stew, raw mango, smoked chilli curry

or

slow cooked lamb shank nihari, onion

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herb and pearl millet roti

black dairy dal

wasabi and kakdi raita

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pear petha, saffron sugar

dark chocolate truffle, peanut butter

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haji ali inspired custard apple cream

**₹ 4400 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 or dairy. please ask your server for details.