

**chef's tasting menu  
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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stuffed morel, gobindobhog & mushroom payesh, summer truffles

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beet & peanut butter chop, goat cheese raita, salad

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herb lentil vada, thengai paal rasam, puffed rice

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anar and churan kulfi sorbet

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hundred layer paneer, tamatar chaaman, nadru

or

roots shaami, summer vegetables, nihari

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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

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