




















starters – vegetarian

- potato sphere chaat, white pea ragda, kachalu, watermelon  650
 portion: 160 gms | energy 228.51 kcal
- atta and semolina panipuri, potato, five waters   650
 portion: 230 gms | energy 334.14 kcal
- baked beet, dill raita, orange, bengal mustard dressing  750
 portion: 150 gms | energy 176.46 kcal
- ash roasted sweet potato chaat, house pickles, crispy okra 950
 portion: 180 gms | energy 389.10 kcal
- burrata chaat, lotus root papdi, mustard tomato jam   1250
 portion: 175 gms | energy 346.43 kcal
- pulled jackfruit phulka taco, lime chutney, salsa   750
 portion: 110 gms | energy 254.95 kcal
- tofu medu vadai, madras gunpowder, sambar cream    800
 portion: 140 gms | energy 336.77 kcal
- baked paneer pinwheel, coriander pesto, baby cucumber achaar, chutneys   900
 portion: 150 gms | energy 547.61 kcal
- kashmiri morel musallum, parmesan papad, walnut, green chilli   1450
 portion: 130 gms | energy 189.88 kcal
- ghee roast soya boti, chutneys, lachha, roomali roti pancake     1650
 portion: 190 gms | energy 418.85 kcal

starters – non vegetarian

- chicken khurchan cornet, smoked papad, tomato pickle   950
 portion: 120 gms | energy 218.94 kcal
- murgh malai, summer truffle, chilli avocado, pine nut    1250
 portion: 150 gms | energy 565.64 kcal
- tawa salmon, black garlic, rice puffs    1700
 portion: 180 gms | energy 435.32 kcal
- kanyakumari crab, xo balchao, mirchi pao      1950
 portion: 170 gms | energy 262.11 kcal
- smoked duck shaami, crispy sevai, barberry chutney   1600
 portion: 125 gms | energy 294 kcal
- meetha achaar pork ribs, green apple  1700
 portion: 160 gms | energy 256.09 kcal
- ghee roast mutton boti, chutneys, lachha, roomali roti pancake    1950
 portion: 190 gms | energy 328.56 kcal



gluten



crustaceans



dairy



eggs



fish



nuts



soya



sulphites

fssai guidelines have mandated indicating the above parameters and recommend that an average active adult requires 2,000 kcal energy per day. however, calorie needs may vary.

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

mains – vegetarian

- ▣ tadka vegetables, toasted sesame salan 🌿 🥜 🥥 1050
portion: 190 gms | energy 348.29 kcal
- ▣ jackfruit and sweet potato podimas, coconut curry 🥥 1100
portion: 190 gms | energy 368.52 kcal
- ▣ kadhai paneer, roast pepper, charred coriander curry 🌿 🥥 🥜 1200
portion: 220 gms | energy 568.15 kcal
- ▣ saag tart, tossed vegetables, roast almond, makhni 🌿 🥥 🥜 1300
portion: 240 gms | energy 381.38 kcal
- ▣ hundred layer paneer, tamatar chaaman, nadru 🥥 🥜 1400
portion: 190 gms | energy 392.46 kcal
- ▣ 'guchhi matar', asparagus, kashmiri morel pulao 🥥 🥜 1600
portion: 220 gms | energy 279.12 kcal

mains - non vegetarian

- ▣ chicken tikka meatballs, flame roast tomato makhni 🌿 🥥 1450
portion: 240 gms | energy 364.68 kcal
- ▣ chettinad chicken keema, curry leaf lemon seviyan, sago puffs 🌿 🥥 🥜 🥥 1450
portion: 250 gms | energy 379.21 kcal
- ▣ baked fish, amritsari masala butter, potato grits, preserved lemon 🐟 🐟 🥥 1900
portion: 220 gms | energy 466.70 kcal
- ▣ gunpowder prawns, red rice, smoked chilli & raw mango curry 🐟 🥥 1900
portion: 180 gms | energy 238.03 kcal
- ▣ pulled pork kofta, punjabi lobia, bacon chilli glaze 🌿 🥥 🥜 1700
portion: 220 gms | energy 420.41 kcal
- ▣ slow cooked lamb shank nihari, onion, baked roti 🌿 🥥 1900
portion: 250 gms | energy 377 kcal



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indian accent breads

300

- ▲ apple wood smoked bacon kulcha 🍷 🥚
portion: 160 gms | energy 795.28 kcal
- ▲ chilli hoisin duck kulcha, sesame oil 🍷 🥚 🐠
portion: 65 gms | energy 149.97 kcal
- ▲ butter chicken kulcha, dry fenugreek butter 🍷 🥚
portion: 65 gms | energy 183.59 kcal
- ▣ wild mushroom kulcha, truffle oil drizzle 🍷 🥚
portion: 65 gms | energy 89.65 kcal
- ▣ paneer makhni kulcha, dry fenugreek butter 🍷 🥚
portion: 65 gms | energy 176.97 kcal
- ▣ roast pumpkin and cheddar kulcha, pepitas 🍷 🥚
portion: 150 gms | energy 320.78 kcal
- ▣ black garlic naan, french butter 🍷 🥚
portion: 120 gms | energy 323.50 kcal
- ▣ parmesan chur chur parantha 🍷 🥚
portion: 120 gms | energy 318.36 kcal
- ▣ gluten free millet roti 🥚
portion: 120 gms | energy 75.20 kcal

▣ traditional indian breads

225

sides

- ▣ wasabi and kakdi raita 🥚 650
portion: 180 gms | energy 211.57 kcal
- ▣ baby potatoes, himalayan dog mustard tadka 🥚 800
portion: 160 gms | energy 688.87 kcal
- ▣ dal moradabadi, crispy lentils, buknu masala 🥚 950
portion: 150 gms | energy 248.11 kcal
- ▣ indian accent black dairy dal 🥚 950
portion: 220 gms | energy 224.97 kcal
- ▣ kashmiri morel pulao, cardamom, pine nuts 🥚 🐠 1400
portion: 160 gms | energy 351.95 kcal



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desserts

800

- ▲ warm doda burfi treacle tart, vanilla bean ice-cream 🍷 🍷 🍷
portion: 130 gms | energy 369.95 kcal
- ▲ 'old monk' rumball, 70% valrhona chocolate 🍷 🍷 🍷
portion: 130 gms | energy 495 kcal
- ▲ dark chocolate mousse, sesame patti, berries 🍷 🍷 🍷
portion: 120 gms | energy 419.80 kcal
- ▣ daulat ki chaat, rose petal chikki, roast almond 🍷 🍷
portion: 50 gms | energy 180.22 kcal
- ▣ gobindobhog kheer, sorbet, milk crisp 🍷 🍷
portion: 120 gms | energy 220 kcal
- ▣ badam halwa pie, cranberries, cheeni malai ice-cream 🍷 🍷 🍷
portion: 190 gms | energy 623.11 kcal
- ▣ pistachio chandrakala, lachha rabri, white chocolate 🍷 🍷 🍷
portion: 180 gms | energy 347.24 kcal
- ▣ haji ali inspired custard apple cream
portion: 180 gms | energy 154 kcal

to truly savour the indian accent experience, we highly recommend our
chef's tasting menu

vegetarian ₹ 3900
non vegetarian ₹ 4400

wine pairing ₹ 3900
reserve wine pairing ₹ 6900

vegan, gluten free and jain tasting menus are also available. please ask your server.

culinary director
manish mehrotra

head chef
rijul gulati



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government taxes as applicable

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