

**chef's tasting menu
jain**

masala avocado, maple plantain

dilli papdi chaat

burrata chaat, lotus root papdi, mustard tomato jam

panipuri, five waters

* * *

tofu medu vadai, madras gunpowder, tomato pickle

* * *

pulled jackfruit phulka taco, lime cream, salsa

* * *

herb lentil vada, thengai paal rasam, puffed rice

* * *

anar and churan kulfi sorbet

* * *

malai paneer, flame roast tomato, makhni

indian accent kulcha

dal moradabadi, crispy lentils, buknu masala

anar and avocado raita

* * *

mishti doi cannoli

pista ki lauj

* * *

badam halwa pie, cranberries, cheeni malai ice 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, dairy or gluten. please ask your server for details.