



business lunch menu vegetarian

blue cheese naan
indian accent shorba

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starters

potato sphere chaat, white pea ragda, kachalu, watermelon 🌱
baked paneer pinwheel, coriander pesto, baby cucumber achar, chutneys 🌱🌱
pulled jackfruit phulka taco, lime cream, salsa

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mains

kadhai paneer, roast pepper, charred coriander curry 🌱🌱
root vegetable shaami, courgette, nihari, hajikami
tadka vegetables, toasted sesame salan
hundred layer paneer, tamatar chaaman, nadru 🌱🌱

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accompaniments for the table

indian accent breads
black dairy dal
smoked eggplant raita, bhujija

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desserts

gobindobhog kheer, sorbet, milk crisp
daulat ki chaat, rose petal chikki, roast almond

selection of a starter, main course and dessert each
₹ 1950 per person
taxes extra as applicable.

vegan, gluten-free and jain tasting menus are also available
kindly let us know if you have any allergies.



gluten-free



non-fried



no dairy



**business lunch menu
non vegetarian**

blue cheese naan
indian accent shorba

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starters

tawa salmon, black garlic, rice puffs 🌱🌱
murgh malai, summer truffle, chilli avocado, pine nuts
meetha achaar pork ribs, green apple 🌱

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mains

baked patrani seabass, barberry pulao, patrani butter
gunpowder prawns, red rice, smoked chilli & raw mango curry
chicken tikka meatballs, flame roast tomato makhni
slow cooked lamb shank nihari, onion, hajikami

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accompaniments for the table

indian accent breads
black dairy dal
smoked eggplant raita, bhujija

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desserts

warm doda burfi treacle tart, vanilla bean ice-cream
daulat ki chaat, rose petal chikki, roast almond

selection of a starter, main course and dessert each
₹ 2250 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.

culinary director
manish mehrotra

head chef
rijul gulati