



**chef's tasting menu**  
**non vegetarian**

indian accent shorba  
blue cheese naan

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sindhi dal pakwaan  
churan ka karela, rice cracker  
dahi bhalla, mint motichoor  
*chandon brut, nv, nashik, india*

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murgh malai, gobindobhog & mushroom payesh, fresh truffles  
*pinot grigio, fattori, delle venezie, italy*

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kanyakumari crab, xo balchao, pao  
*assyrtiko, mega spileo, cavino domain, peloponnese, greece*

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pulled lamb dumpling, 'aab gosht', rice puffs  
*pinotage, five's reserve, stellenbosch, south africa*

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strawberry kala khatta kulfi sorbet

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baked sea bass, barberry pulao, patrani butter  
*sauvignon blanc, the source, nashik, india*

or

chicken tikka meatball, flame roast tomato makhni  
*syrah, maison les alexandrins, rhône valley, france*

indian accent kulcha

black dairy dal

smoked eggplant raita, bhujija

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masala peanut soft serve

daulat ki chaat, rose petal chikki, roast almond

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khubani ka meetha, peach, malai papad

*moscato, 'sensuale' vigneti del vulture, basilicata, italy*

₹ 4900 per person

additional ₹ 4400 per person for 6 half glasses (75ml) of wine  
or ₹ 7400 if you prefer pairings with reserve wines

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.