



**chef's tasting menu
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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stuffed morel, gobindobhog & mushroom payesh, fresh truffles
pinot grigio, fattori, delle venezie, italy

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pao bhaji, 'indian accent'
assyrtiko, mega spileo, cavino domain, peloponnese, greece

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sweet corn vada, thengai paal rasam, rice puffs
riesling, dr. schmitt, mosel, germany

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strawberry kala khatta kulfi sorbet

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kadhai paneer, sweet peppers, charred coriander
cabernet sauvignon, montgras mg estate, colchagua valley, chile

or

root vegetable shaami, courgette, nihari, hajikami
sauvignon blanc, the source, nashik, india

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

₹ 4400 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.