

**chef's tasting menu
non vegetarian & gluten-free**

sindhi dal pakwaan
churan ka karela, rice cracker
dahi bhalla, mint motichoor

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murgh malai, gobindobhog & mushroom payesh, fresh truffles

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kanyakumari crab, xo balchao

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meetha achar pork ribs, green apple

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strawberry kala khatta kulfi sorbet

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baked sea bass, barberry pulao, patrani butter

or

chicken tikka meatball, flame roast tomato, makhni

herb and pearl millet roti

black dairy dal

smoked eggplant raita, bhujija

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masala peanut candy, dark chocolate

daulat ki chaat, rose petal chikki, roast almond

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haji ali inspired custard apple cream

₹ 4900 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 or dairy. please ask your server for details.