

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

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

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stuffed morel, gobindobhog & mushroom payesh, fresh truffles

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baked paneer pinwheel, coriander pesto, baby cucumber achar

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sweet corn vada, thengai paal rasam, rice puffs

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strawberry kala khatta kulfi sorbet

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kadhai paneer, sweet peppers, charred coriander

or

root vegetable shaami, courgette, nihari, hajikami

herb and pearl millet roti

black dairy dal

smoked eggplant raita, bhujia

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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

₹ 4400 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.