

**chef's tasting menu
jain**

masala avocado, maple plantain
benaras tamatar chaat, burrata
dahi bhalla, mint motichoor

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pepper paneer cornet, smoked papad

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pulled jackfruit phulka taco, lime cream

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tofu medu vadai, madras gunpowder, tomato pickle

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strawberry kala khatta kulfi sorbet

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malai paneer, flame roast tomato, makhni

indian accent kulcha

black dairy dal

anar and avocado raita

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masala peanut soft serve

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, dairy or gluten. please ask your server for details.