







starters – vegetarian

- potato sphere chaat, white pea ragda, kachalu, watermelon 
portion: 160 gms | energy 228.51 kcal
- atta and semolina panipuri, potato, five waters 
portion: 230 gms | energy 334.14 kcal
- baked beet, dill raita, orange, bengal mustard dressing 
portion: 150 gms | energy 176.46 kcal
- ash roasted sweet potato chaat, house pickles, crispy okra
portion: 180 gms | energy 389.10 kcal
- burrata chaat, lotus stem papdi, mustard tomato jam 
portion: 175 gms | energy 346.43 kcal
- pulled jackfruit phulka taco, lime chutney, salsa 
portion: 110 gms | energy 254.95 kcal
- tofu medu vadai, madras gunpowder, sambar cream 
portion: 140 gms | energy 336.77 kcal
- baked paneer pinwheel, coriander pesto, baby cucumber achar, chutneys 
portion: 150 gms | energy 547.61 kcal
- kashmiri morel musallum, parmesan papad, walnut, green chilli 
portion: 130 gms | energy 189.88 kcal
- ghee roast soya boti, chutneys, lachha, roomali roti pancake 
portion: 190 gms | energy 418.85 kcal

starters – non vegetarian

- chicken khurchan cornet, smoked papad, tomato pickle 
portion: 120 gms | energy 218.94 kcal
- murgh malai, summer truffle, chilli avocado, pine nut 
portion: 150 gms | energy 565.64 kcal
- tawa salmon, black garlic, rice puffs 
portion: 180 gms | energy 435.32 kcal
- kanyakumari crab, xo balchao, mirchi pao 
portion: 170 gms | energy 262.11 kcal
- smoked duck shaami, crispy sevai, barberry chutney 
portion: 125 gms | energy 294 kcal
- meetha achar pork ribs, green apple 
portion: 160 gms | energy 256.09 kcal
- ghee roast mutton boti, chutneys, lachha, roomali roti pancake 
portion: 190 gms | energy 328.56 kcal



gluten



crustaceans



dairy



eggs



fish



nuts



soya



sulphites

fssai guidelines have mandated indicating the above parameters and recommend that an average active adult requires 2,000 kcal energy per day. however, calorie needs may vary.

some food items may contain traces of nuts, dairy or gluten. please ask your server for details.

mains – vegetarian

- ▣ tadka vegetables, toasted sesame salan 🌿 🥜 🥑
portion: 190 gms | energy 348.29 kcal
- ▣ jackfruit and sweet potato podimas, coconut curry 🥥
portion: 190 gms | energy 368.52 kcal
- ▣ kadhai paneer, roast pepper, charred coriander curry 🌿 🥥 🥜
portion: 220 gms | energy 568.15 kcal
- ▣ saag tart, tossed vegetables, roast almond, makhni 🌿 🥥 🥜
portion: 240 gms | energy 381.38 kcal
- ▣ hundred layer paneer, tamatar chaaman, nadru 🥥 🥜
portion: 190 gms | energy 392.46 kcal
- ▣ 'guchhi matar', asparagus, kashmiri morel pulao 🥥 🥜
portion: 220 gms | energy 279.12 kcal

mains - non vegetarian

- ▣ chicken tikka meatballs, flame roast tomato makhni 🌿 🥥
portion: 240 gms | energy 364.68 kcal
- ▣ chettinad chicken keema, curry leaf lemon seviyan, sago puffs 🌿 🥥 🥜 🥑
portion: 250 gms | energy 379.21 kcal
- ▣ baked fish, amritsari masala butter, potato grits, preserved lemon 🐟 🐟 🥥
portion: 220 gms | energy 466.70 kcal
- ▣ gunpowder prawns, red rice, smoked chilli & raw mango curry 🐟 🌿 🥥
portion: 180 gms | energy 238.03 kcal
- ▣ pulled pork kofta, punjabi lobia, bacon chilli glaze 🌿 🥥 🥜
portion: 220 gms | energy 420.41 kcal
- ▣ slow cooked lamb shank nihari, onion, baked roti 🌿 🥥
portion: 250 gms | energy 377 kcal



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indian accent breads

- apple wood smoked bacon kulcha  
portion: 160 gms | energy 795.28 kcal
- chilli hoisin duck kulcha, sesame oil   
portion: 65 gms | energy 149.97 kcal
- butter chicken kulcha, dry fenugreek butter  
portion: 65 gms | energy 183.59 kcal
- wild mushroom kulcha, truffle oil drizzle  
portion: 65 gms | energy 89.65 kcal
- paneer makhni kulcha, dry fenugreek butter  
portion: 65 gms | energy 176.97 kcal
- roast pumpkin and cheddar kulcha, pepitas  
portion: 150 gms | energy 320.78 kcal
- black garlic naan, french butter  
portion: 120 gms | energy 323.50 kcal
- parmesan chur chur parantha  
portion: 120 gms | energy 318.36 kcal
- gluten free millet roti 
portion: 120 gms | energy 75.20 kcal

traditional indian breads

sides

- wasabi and kakdi raita 
portion: 180 gms | energy 211.57 kcal
- baby potatoes, himalayan dog mustard tadka 
portion: 160 gms | energy 688.87 kcal
- dal moradabadi, crispy lentils, buknu masala 
portion: 150 gms | energy 248.11 kcal
- indian accent black dairy dal 
portion: 220 gms | energy 224.97 kcal
- kashmiri morel pulao, cardamom, pine nuts  
portion: 160 gms | energy 351.95 kcal



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desserts

- ▲ warm doda burfi treacle tart, vanilla bean ice-cream 🌾 🥚 🐠
portion: 130 gms | energy 369.95 kcal
- ▲ 'old monk' rumball, 70% valrhona chocolate 🌾 🥚 🐠
portion: 130 gms | energy 495 kcal
- ▲ dark chocolate mousse, sesame patti, berries 🌾 🥚 🐠
portion: 120 gms | energy 419.80 kcal
- ▣ daulat ki chaat, rose petal chikki, roast almond 🥚 🐠
portion: 50 gms | energy 180.22 kcal
- ▣ gobindobhog kheer, sorbet, milk crisp 🥚 🐠
portion: 120 gms | energy 220 kcal
- ▣ badam halwa pie, cranberries, cheeni malai ice-cream 🌾 🥚 🐠
portion: 190 gms | energy 623.11 kcal
- ▣ pistachio chandrakala, lachha rabri, white chocolate 🌾 🥚 🐠
portion: 180 gms | energy 347.24 kcal
- ▣ haji ali inspired custard apple cream
portion: 180 gms | energy 154 kcal

to truly savour the indian accent experience, we highly recommend our
chef's tasting menu

vegan, gluten free and jain tasting menus are also available. please ask your server.

culinary director
manish mehrotra

head chef
rijul gulati



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government taxes as applicable

a recommended 10% service charge is added to your bill and is distributed amongst every person working at the restaurant.