



four course menu - vegetarian

smoked eggplant, maple papdi

churan ka karela, papad

masala dosa, sambar, pearl onion chutney

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soy keema ghughra, caramelized carrot khaman, tamarind

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anar & churan kulfi sorbet

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hundred layer paneer, tamatar chaman, kohlrabi

or

goat cheese mirchi vada, butternut squash, kadhi

black dairy dal

wasabi and kakdi raita

indian accent kulcha

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mango cheesecake cannoli, aamras, white chocolate

four course menu

₹ 3900 per person

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

taxes extra as applicable

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



four course menu - non vegetarian

smoked eggplant, maple papdi

churan ka karela, papad

masala dosa, sambar, pearl onion chutney

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duck ghughra, caramelized carrot khaman, tamarind

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anar & churan kulfi sorbet

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mint sea bass, summer corn chaat, tomato rassa

or

braised pork kofta, punjabi lobia, bacon chilli glaze

black dairy dal

wasabi and kakdi raita

indian accent kulcha

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mango cheesecake cannoli, aamras, white chocolate

four course menu

₹ 3900 per person

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

taxes extra as applicable

culinary director
manish mehra

executive chef
shantanu mehra