



## chef's tasting menu - vegetarian

smoked eggplant, maple papdi  
churan ka karela, papad  
masala dosa, sambar, pearl onion chutney  
chandon brut, nv, nashik, india

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stuffed morel, gobindobhog & mushroom payesh, summer truffles  
moulin de gassac, chardonnay, 2021, languedoc-roussillon, france

\* \* \*

soy keema ghughra, caramelized carrot khaman, tamarind  
frescobaldi 'pater', sangiovese, 2019, tuscan, italy

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herb lentil vada, thengai paal rasam, rice puffs  
serenissima, pinot grigio, veneto, italy

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anar & churan kulfi sorbet

\* \* \*

hundred layer paneer, tamatar chaman, kohlrabi  
senorita 'angel' reserva, malbec, 2018, central valley, chile

or

goat cheese mirchi vada, butternut squash, kadhi  
h.sichel sohne, 'blue nun', riesling, 2021, rhine, germany

indian accent kulcha  
black dairy dal  
wasabi and kakdi raita

\* \* \*

dahi jalebi  
pista ki lauj

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mango cheesecake cannoli, aamras, white chocolate  
four cousins, natural sweet white, muscadet, south africa

₹ 4800 per person

additional ₹ 4800 per person for 6 half glasses (75ml) of wine

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.



## **chef's tasting menu - non vegetarian**

smoked eggplant, maple papdi  
churan ka karela, puffed rice cracker  
masala dosa, sambar, pearl onion chutney  
chandon brut, nv, nashik, india

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murgh malai, gobindobhog & mushroom payesh, summer truffles  
moulin de gassac, chardonnay, 2021, languedoc-roussillon, france

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duck ghughra, caramelized carrot khaman, tamarind  
frescobaldi 'pater', sangiovese, 2019, tuscan, italy

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pulled lamb dumpling, 'aab gosht', rice puffs  
villa maria, 'private bin', pinot noir, 2020, marlborough, new zealand

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anar & churan kulfi sorbet

\* \* \*

butter poached lobster, raw mango curry, red rice  
h.sichel sohne, 'blue nun', riesling, 2021, rhine, germany  
or

mint sea bass, summer corn chaat, tomato rassa  
h.sichel sohne, 'blue nun', riesling, 2021, rhine, germany  
or

braised pork kofta, punjabi lobia, bacon chili glaze  
senorita 'angel' reserva, malbec, 2018, central valley, chile

indian accent kulcha  
black dairy dal  
wasabi and kakdi raita

\* \* \*

dahi jalebi  
pista ki lauj

\* \* \*

mango cheesecake cannoli, aamras, white chocolate  
four cousins, natural sweet white, muscadet, south africa

₹ 4900 per person  
additional ₹ 4800 per person for 6 half glasses (75ml) of wine

**culinary director**  
manish mehrotra

**executive chef**  
shantanu mehrotra