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 <b>atta and semolina puchkas, calcutta jhal potato, five waters</b>  	750
portion: 230 gms   energy 334.14 kcal	
 <b>potato sphere chaat, white pea ragda, kachalu, green apple</b> 	750
portion: 160 gms   energy 228.51 kcal	
 <b>beet and peanut butter chop, kasundi cream, beet pickle</b>   	800
portion: 125 gms   energy 209.13 kcal	
 <b>pulled jackfruit phulka taco, lime cream, salsa</b>  	800
portion: 110 gms   energy 254.95 kcal	
 <b>tofu medu vadai, madras gun powder, sambar cream</b>   	800
portion: 140 gms   energy 336.77 kcal	
 <b>baked paneer, coriander pesto, baby cucumber achar, chutneys</b>  	950
portion: 150 gms   energy 547.61 kcal	
 <b>kashmiri morel musallum, parmesan papad, walnut, green chilli cream</b>  	1550
portion: 130 gms   energy 189.88 kcal	
 <b>ghee roast soya boti, chutneys, lachha, roomali roti pancake</b>   	1800
portion: 190 gms   energy 418.85 kcal	




















### starters – non vegetarian

 <b>methi murg cornet, crisp fenugreek leaves</b>  	1000
portion: 120 gms   energy 276.46 kcal	
 <b>murgh malai meat balls, truffle butter, avocado, pine nut</b>   	1250
portion: 150 gms   energy 565.64 kcal	
 <b>smoked duck shammi, crispy sevai, barberry chutney</b>  	1600
portion: 125 gms   energy 294 kcal	
 <b>pulled pork phulka taco, lime cream, salsa</b>   	1250
portion: 110 gms   energy 217.23 kcal	
 <b>meetha aachar pork ribs, sour green apple</b>  	1700
portion: 160 gms   energy 256.09 kcal	
 <b>kanyakumari crab, braised garlic, tellicherry pepper, confit onion pao</b>    	2100
portion: 170 gms   energy 262.11 kcal	
 <b>ghee roast mutton boti, chutneys, lachha, roomali roti pancake</b>  	2100
portion: 190 gms   energy 328.56 kcal	

### mains – vegetarian

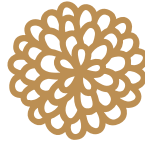
 <b>tadka vegetables, crispy betel leaf, roasted sesame salan</b>    	1050
portion: 190 gms   energy 348.29 kcal	
 <b>tempered ricotta vada, pao bhaji, kafir lime butter pao 'chowpatty in a bowl'</b>   	1100
portion: 250 gms   energy 488.84 kcal	
 <b>cauliflower paneer kofta, asparagus, smoked chilli curry</b>   	1300
portion: 190 gms   energy 244.14 kcal	
 <b>saag tart, tossed vegetables, roast almond, makhani</b>   	1300
portion: 240 gms   energy 381.38 kcal	
 <b>kadhai paneer, roast pepper, charred coriander curry</b>   	1300
portion: 220 gms   energy 568.15 kcal	

### mains - non vegetarian

 <b>chicken tikka meatballs, flame roast tomato, makhani</b>  	1600
portion: 240 gms   energy 364.68 kcal	
 <b>chettinad chicken keema, curry leaf lemon seviyan, sago puffs</b>    	1600
portion: 250 gms   energy 379.21 kcal	
 <b>pulled pork steak, black eye bean, crispy bacon, sweet onion curry</b>  	1800
portion: 220 gms   energy 470.29 kcal	
 <b>braised lamb, matta rice, smoked chili curry</b> 	1900
portion: 250 gms   energy 388.29 kcal	
 <b>baked sea bass, amritsari butter, house made preserve lemon</b>  	1900
portion: 180 gms   energy 314.40 kcal	
 <b>fried prawns, goan red rice pulao, smoked chilli curry</b>  	1950
portion: 180 gms   energy 207.78 kcal	



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.



### indian accent bread bar

butter chicken kulcha, dry fenugreek butter 🌿 🍷	495
portion: 65 gms   energy 183.59 kcal	
chilli hoisin duck kulcha, sesame oil 🌿 🍷 🍴	495
portion: 65 gms   energy 149.97 kcal	
wild mushroom kulcha, truffle oil drizzle 🌿 🍷	475
portion: 65 gms   energy 89.65 kcal	
bhuna aloo & camembert kulcha, mint butter 🌿 🍷	475
portion: 65 gms   energy 176.97 kcal	
parmesan chur chur parantha 🌿 🍷	475
portion: 120 gms   energy 318.36 kcal	
pink pepper corn & jalapeño missi roti 🌿 🍷	355
portion: 50 gms   energy 86.43 kcal	
black garlic naan, french butter 🌿 🍷	395
portion: 120 gms   energy 323.50 kcal	
naan 🌿 🍷	305
portion: 100 gms   energy 267.68 kcal	
butter naan 🌿 🍷	305
portion: 120 gms   energy 355.66 kcal	
garlic naan 🌿 🍷	305
portion: 120 gms   energy 356.33 kcal	
tandoori roti 🌿 🍷	305
portion: 40 gms   energy 100.64 kcal	

### sides

wasabi and kakdi raita 🍷 🍴	650
portion: 180 gms   energy 203.66 kcal	
baby potatoes, himalyan dog mustard tadka 🍷	800
portion: 160 gms   energy 688.87 kcal	
saag, fresh sweetcorn, herb feta 🍷	900
portion: 180 gms   energy 281.72 kcal	
black dairy dal 🍷	1150
portion: 220 gms   energy 224.97 kcal	
dal moradabadi, crispy lentils, buknu masala 🍷	1150
portion: 150 gms   energy 248.11 kcal	
kashmiri morel pulao, cardamom, pine nuts 🍷 🍴	1400
portion: 160 gms   energy 351.95 kcal	

### desserts

'old monk' rum ball, 70% valrhona chocolate 🌿 🍷 🍴	800
portion: 130 gms   energy 495 kcal	
warm doda burfi treacle tart, vanilla bean ice cream 🌿 🍷 🍴 🍴	800
portion: 130 gms   energy 369.95 kcal	
dark chocolate mousse, sesame crisp, berries 🌿 🍷 🍴	800
portion: 120 gms   energy 419.80 kcal	
daulat ki chaat, roast almond, rose petal chikki 🍷 🍴	800
portion: 50 gms   energy 180.22 kcal	
mishti doi canoli, white chocolate, tandoori figs 🌿 🍷 🍴	800
portion: 95 gms   energy 291.07 kcal	
badam halwa pie, cranberries, cheeni malai ice cream 🌿 🍷 🍴	800
portion: 130 gms   energy 369.95 kcal	

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### you can also try our express tasting menu

*please ask your server for the menu & details*

**4 course ₹ 3900 per person**

*please ask for our specially priced limited edition, premium wines by the bottle*

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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.