

CHEF CLAUDE BOSI



UPSTAIRS
at
INDIAN ACCENT



non vegetarian chef's tasting menu

mushroom custard, coconut and curry
domaine laroche chablis saint martin

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kanyakumari crab, apple and nimbu lemon
villa maria 'private bin' sauvignon blanc marlborough

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river sole a la grenobloise
leeuwin estate 'prelude vineyards' chardonnay

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lobster, pepper sauce
maison louis jadot bourgogne pinot noir

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chicken with black lentils, coconut and coriander
allegri valpolicella classico doc

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mango and black sesame

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chocolate tart, vanilla ice cream
mulled warm red wine

vegetarian chef's tasting menu

- mushroom custard, coconut and curry
domaine laroche chablis saint martin

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- kohlrabi, dates and onion consommé
domaine schlumberger, riesling 'les princes abbés'

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- vegetable dumpling with toasted rice
leeuwin estate 'prelude vineyards' chardonnay

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- kashmiri morels and kaffir lime
allegri valpolicella classico doc

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- sweet potato nosotto, pomelo
château ste. michelle syrah, columbia valley

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- mango and black sesame

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- chocolate tart, vanilla ice cream
mulled warm red wine

chef's tasting menu : ₹ 3000 per person
add ₹ 2000 per person for 6 glasses (75ml) of paired wines

taxes & service charge extra

please ask your server for special offers for citi card members

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NEW DELHI

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