



appetizers

sweet potato shakarkandi, kohlrabi, crispy okra
yogurt and goat cheese kebab, pickled beet, tomato rasa
potato sphere chaat, white pea mash
crab claws, butter-pepper-garlic, cauliflower
bheja fry, goat brains, khasta roti
mathri trio: smoked eggplant bharta; duck khurchan; methi murgh

mid-courses

soy keema, quail egg, lime leaf butter pao
bengal rice khichdi, crispy lentils, smoked papad
phulka: pulled jackfruit **or** chili pork
pathar beef kebab, bone marrow nihari
sweet pickle ribs, sundried mango, onion seeds

mains

paper roast dosa, mushrooms, water chestnuts
winter root vegetables, sarson ka saag, fenugreek tart
baked sea bass, patrani butter, berry pulao
seared scallops, prawn koliwada, malvani dried shrimp pulao
chicken kofta, punjabi kadhi, onion pakora
beef tenderloin, bakarkhani, potato and fenugreek cheela
ghee roast lamb, roomali roti pancakes (**supplement 10**)

accompaniments

choice of kulcha: wild mushroom; paneer makhni; butter chicken; hoisin duck; smoked bacon
or
black dairy dal with lachha naan
or
mustard and caper raita with morel pulao

desserts

makhan malai, saffron milk, rose petal jaggery brittle, almonds
doda barfi treacle tart, vanilla bean ice cream
kheer, crispy seviyan, coconut and jaggery ice cream, strawberries
meethe chawal, sweet rice, almond milk, barberries

three courses 75 four courses 90

choice of any three or four courses and one accompaniment

additional course 15 | additional accompaniment 9

three courses wine pairing 45 four courses wine pairing 58