



appetizers

sweet potato shakarkandi, kohlrabi, crispy okra
beet and peanut butter tikki, goat cheese raita
potato sphere chaat, white pea mash
crab claws, butter-pepper-garlic, cauliflower
asparagus chettinad, coconut chutney, dosa flakes
mathri trio: smoked eggplant bharta; duck khurchan; methi murg

mid-courses

soy keema, quail egg, lime leaf butter pao*
assamese pork dumplings, broth, nettle oil, crispy black rice
tofu masala, shishito peppers
phulka: pulled jackfruit **or** chili pork
tiger prawns, indian sorrel chutney, peanut sago vada
sweet pickle ribs, sundried mango, onion seeds
tandoori lamb chops, bharta, smoked papad

mains

paper roast dosa, mushrooms, water chestnuts
spinach kofta, peas salan
tawa paneer khurchan, roomali roti pancakes, chutneys
baked sea bass, patrani butter, berry pulao
seared scallops, prawn koliwada, malvani dried shrimp pulao
chicken malai tikka, green chili cream, sugar snap peas, truffle
beef tenderloin, bakarkhani, potato and fenugreek cheela
ghee roast lamb, roomali roti pancakes (**supplement 10**)

accompaniments

choice of kulcha: wild mushroom; saag paneer; butter chicken; hoisin duck; smoked bacon

or

black dairy dal with lachha naan

or

fava bean pulao with mustard and caper raita

or

kadhai snow peas, pine nuts

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, berries
meethe chawal, sweet rice, almond milk, barberries
'old monk' rum ball, 70% valrhona chocolate

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