



appetizers

sweet potato, starfruit, crispy okra
grilled summer corn, chutney butter, corn kebab
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 murgh

mid-courses

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

mains

paper roast dosa, mushrooms, water chestnuts
spinach kofta, green pea salan
tawa paneer khurchan, roomali roti pancakes, chutneys
baked sea bass, patrani butter, berry pulao
soft shell crab, malvani dried shrimp pulao
chicken malai tikka, green chili cream, sugar snap peas, summer 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
kesar mangoes, almond shrikhand
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