



**first 15-**

sweet potato shakarkandi, kohlrabi, crispy okra  
beet and peanut butter tikki, goat cheese raita  
tofu masala, shishito peppers  
soy keema, quail egg, lime leaf pao\*  
asparagus chettinad, coconut chutney, dosa flakes  
assamese pork dumplings, broth, nettle oil, crispy black rice  
tuna and salmon bhel, kurkure\*  
sweet pickle ribs, sundried mango, onion seeds

**second 22-**

paper roast dosa, wild mushrooms, water chestnuts  
spinach kofta, peas salan  
baby idlis, summer vegetables, gunpowder  
salmon, dill, chutney potatoes  
seared scallops, prawn koliwada, malvani dried shrimp pulao  
chicken malai tikka, green chili cream, sugar snap peas, truffle  
ghee roast lamb, roomali roti pancakes 35 (*supp. 10*)

**two course lunch 35-**

**eight course chef's tasting 95-**

**accompaniments**

black dairy dal 7  
mustard and caper raita 7  
fava bean pulao 6  
kadhai snow peas, pine nuts 9  
naan 5  
choice of kulcha: 9  
wild mushroom; saag paneer; butter chicken; hoisin duck; smoked bacon

**desserts 12-**

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