



first 15-

sweet potato, starfruit, crispy okra
grilled summer corn, chutney butter, corn kebab
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
soft shell crab, malvani dried shrimp pulao
chicken malai tikka, green chili cream, sugar snap peas, summer 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 6
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
kesar mangoes, almond shrikhand
meethe chawal, sweet rice, almond milk, barberries

**consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness*