



first 14-

sweet potato shakarkandi, kohlrabi, crispy okra
yogurt and goat cheese kebab, pickled beet, tomato rasa
bengal rice khichdi, crispy lentils, smoked papad
soy keema, quail egg, lime leaf pao
phulka: pulled jackfruit or chili pork
tuna and salmon bhel, kurkure
sweet pickle ribs, sundried mango, onion seeds

second 22-

paper roast dosa, wild mushrooms, water chestnuts
winter root vegetables, sarson ka saag, fenugreek tart
poha, beaten rice, asparagus, green peas, broccolini
salmon, dill, chutney potatoes
seared scallops, prawn koliwada, malvani dried shrimp pulao
chicken kofta, punjabi kadhi, onion pakora
ghee roast lamb, roomali roti pancakes 34 (*supp. 10*)

two course lunch 34-

eight course chef's tasting 95-

accompaniments

black dairy dal 7
mustard and caper raita 7
morel pulao 6
naan 4
choice of kulcha: 9
wild mushroom; paneer makhni; 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, strawberries
meethe chawal, sweet rice, almond milk, barberries