



starters - vegetarian

potato sphere chaat, white pea ragda, green apple	625
baked paneer, coriander pesto, baby cucumber pickle	675
tofu medu vadai, lime leaf gun powder, onion chutney	675
baby potatoes, himalyan dog mustard, chura, munakka	650
kashmiri morel musallum, parmesan papad	1400

starters - non vegetarian

methi murg cornet, crisp fenugreek leaves	875
chicken meat balls, truffle butter, avocado, pine nut	1100
smoked duck shammi, roast potatoes, barberry chutney	1450
meetha aachar pork ribs, sun dried mango, puffs	1525
pulled lamb phulka taco, pickled cabbage, chutneys	1150

mains - vegetarian

tadka vegetables, baby spinach, roasted sesame salan	900
tempered ricotta vada, pao bhaji, kafir lime butter pao 'chowpatty in a bowl'	900
braised asparagus, spinach tart, roast almond	1050
kadhai paneer, roast pepper, coriander curry	1100

mains - non vegetarian

chettinad chicken keema, curry leaf lemon seviyan, sago puffs	1325
pulled pork steak, black eye bean, sweet onion curry	1575
braised lamb, bone marrow nihari, baked roti	1700
fried prawns, goan red rice, smoked chilli curry	1750

desserts

'old monk' rum ball, 70% valrhona chocolate	725
warm doda burfi treacle tart, vanilla bean ice cream	725
• daulat ki chaat, roast almond, rose petal chikki	725
• badam halwa pie, cranberries, chinni malai ice cream	725
• misti doi canoli, charred figs	725

all main course dishes are served with indian accent breads and sides

choose the dishes from the above menu and ask your server for details
3 course Rs.2800 per person | 4 course Rs.3000 per person

government taxes as applicable, service charge extra
some food items may contain traces of nuts, dairy or gluten. please ask your server for details.