



### **starters – vegetarian**

potato sphere chaat, white pea ragda, watermelon	625
baked paneer, coriander pesto, baby cucumber pickle	675
tofu medu vadai, lime leaf gun powder, onion chutney	675
baby potatoes, himalyan dog mustard, mango ginger, sunflower shoots	650
burrata, papdi, crispy lotus root, tomato chutney	1200
kashmiri morel musallum, parmesan papad	1400
ghee roast soya boti, roomali roti pancake, chutneys	1600

### **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, sour green apple	1525
kanyakumari crab, mixed pepper, confit garlic, house bread	1900
ghee roast mutton boti, roomali roti pancake, chutneys	1750

### **mains – vegetarian**

tadka vegetables, crispy shisho, 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, charred 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
tamarind crab, beans foogath, kerala moilee	1900



### indian accent bread bar

- wild mushroom kulcha, truffle oil drizzle 425
- palak paneer kulcha 425
- parmesan chur chur parantha 425
- pink pepper corn & jalapeño missi roti 325
- butter chicken kulcha, fenugreek butter 450
- chilli hoisin duck kulcha, sesame butter 450
- black garlic naan 325
- traditional indian breads 250

### sides

- yogurt, besan sev, crispy curry leaf 525
- black dairy dal 1100
- dal moradabadi 1050
- kashmiri morel pulao 1250

### desserts

- 'old monk' rum ball, 70% valrhona chocolate 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
- warm doda burfi treacle tart, vanilla bean ice cream 725

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### try our express tasting menu

*choose the dishes from the above menu or speak to the chef and curate your own meal*

**3 course ₹ 2600 per person | 4 course ₹ 3000 per person**

*please ask for our specially priced limited edition, premium wines by the bottle*

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corporate chef  
manish mehrotra

executive chef  
shantanu mehrotra

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

• vegetarian dishes