



## chef's tasting menu - vegetarian

'aloo chaat', indian accent  
quinoa dahi vada, chilean cherries, seeds  
fig & goat cheese samosa  
chandon brut, nv, nashik, india

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chilli winter roots, sago pongal, green beans  
bex, riesling, 2016, bernkastel-kues, rhine, germany

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steamed soy keema gujiya, pickle, wild rice  
sensi, chianti, sangiovese, 2018, docg, tuscany, italy

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kashmiri morel musallum, chenna, saffron  
paul jaboulet aine, syrah, 2015, hermitage, france

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indian accent kulfi sorbet

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roomali paneer, sweet pepper, roast tomato, makhni  
nederburg, sauvignon blanc, 2018, western cape, south africa

or

green jackfruit, matta rice, smoked chilli curry  
baron philippe de rothschild, mouton cadet blanc,  
bordeaux blend, 2016, bordeaux, france

black dairy dal  
bathua and purple potato raita  
indian accent kulcha

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black carrot halwa soft serve, pistachios

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daulat ki chaat  
dark chocolate, ajmer til papadi, berries  
niepoort, tawny port, nv, porto, portugal

## chef's tasting menu

₹ 3900 per person

additional ₹ 4000 per person for 6 half glasses (75ml) of wine

some food items may contain traces of nuts, dairy or gluten. please ask your server for details.

taxes & service charge extra



## **chef's tasting menu - non vegetarian**

'aloo chaat', indian accent  
quinoa dahi vada, chilean cherries, seeds  
fig & goat cheese samosa  
chandon brut, nv, nashik, india

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chilli crab, sago pongal, green beans  
bex, riesling, 2016, bernkastel-kues, rhine, germany

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steamed duck confit gujiya, pickle, wild rice  
sensi, chianti, sangiovese, 2018, docg, tuscany, italy

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baked sea bass, amritsari butter, garlic grits  
anthilia donnafugata, catarratto & ansonica, 2017, sicily, italy

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indian accent kulfi sorbet

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chicken tikka meatballs, roast tomato, makhni  
nederburg, sauvignon blanc, 2018, western cape, south africa  
or

braised lamb, matta rice, smoked chilli curry  
baron philippe de rothschild, mouton cadet blanc,  
bordeaux blend, 2016, bordeaux, france

black dairy dal  
bathua and purple potato raita  
indian accent kulcha

\* \* \*

black carrot halwa soft serve, pistachios

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daulat ki chaat  
dark chocolate, ajmer til papadi, berries  
niepoort, tawny port, nv, porto, portugal

## **chef's tasting menu**

₹ 4200 per person

additional ₹ 4000 per person for 6 half glasses (75ml) of wine

some food items may contain traces of nuts, dairy or gluten. please ask your server for details.

taxes & service charge extra