



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

'aloo chaat', indian accent  
quinoa dahi vada, chilean cherries, seeds  
fig & goat cheese samosa  
**la rosa paloma**  
artisanal french rose lemonade

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chilli winter roots, sago pongal, green beans  
**mallow ginger**  
hibiscus, lime, mint, ginger ale

\* \* \*

steamed soy keema gujiya, pickle, wild rice  
**ozzy jumble**  
lemon grass, basil, black pepper, pineapple juice, soda

\* \* \*

kashmiri morel musallum, chenna, saffron  
**kombucha**  
orange & basil flavored fermented tea

\* \* \*

indian accent kulfi sorbet

\* \* \*

roomali paneer, sweet pepper, roast tomato, makhni  
**seedlip spice 94**  
non alcoholic spirit served with tonic water

or

green jackfruit, matta rice, smoked chilli curry  
**seedlip spice 94**  
non alcoholic spirit served with tonic water

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  
**kashmiri kehwah**  
kashmiri tea flavoured with saffron and almonds

## **chef's tasting menu**

₹ 3900 per person

additional ₹ 2200 per person for non alcoholic pairing with each course

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  
**la rosa paloma**  
artisanal french rose lemonade

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chilli crab, sago pongal, green beans  
**mallow ginger**  
hibiscus, lime, mint, ginger ale

\* \* \*

steamed duck confit gujiya, pickle, wild rice  
**ozzy jumble**  
lemon grass, basil, black pepper, pineapple juice, soda

\* \* \*

baked sea bass, amritsari butter, garlic grits  
**kombucha**  
orange & basil flavored fermented tea

\* \* \*

indian accent kulfi sorbet

\* \* \*

chicken tikka meatballs, roast tomato, makhni  
**seedlip spice 94**  
non alcoholic spirit served with tonic water

or

braised lamb, matta rice, smoked chilli curry  
**seedlip spice 94**  
non alcoholic spirit served with tonic water

black dairy dal  
bathua and purple potato raita  
indian accent kulcha

\* \* \*

black carrot halwa soft serve, pistachios

\* \* \*

daulat ki chaat  
dark chocolate, ajmer til papadi, berries  
**kashmiri kehawah**  
kashmiri tea flavoured with saffron and almonds

## **chef's tasting menu**

₹ 4200 per person

additional ₹ 2200 per person for non alcoholic pairing with each course

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

taxes & service charge extra