



chef's tasting

puchkas, five waters

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shiso leaf chaat, mint, tamarind, white peas

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beet and peanut butter tikki, goat cheese raita

or

chicken malai tikka, brie, burgundy truffle

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baked paneer, everything chutney

or

baked cod amritsari, mint boondi

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soy keema, quail egg, lime leaf butter pao*

or

sweet pickle rib, sundried mango, onion seeds

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kulchas, black dairy dal, mustard and caper raita

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king trumpet mushroom, cauliflower 65, sago pongal

or

gunpowder scallops, cauliflower 65, sago pongal

-

carrot & white chocolate halwa

-

ras malai

-

doda barfi treacle tart, vanilla bean ice cream

chef's tasting 125 | wine pairing 85

chef manish mehrotra

chef chetan shetty

**please inform us about any allergies or dietary restrictions*

**consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness*