

appetizers

sweet potato shakarkandi, kohlrabi, crispy okra
beet and peanut butter tikki, goat cheese raita
potato sphere chaat, white pea mash
smoked eggplant bharta cornet, pickled ricotta
crab claws, butter-pepper-garlic, cauliflower
smoked duck vadai, barberry chutney

mid-courses

soy keema, quail egg, lime leaf butter pao*
assamese pork dumplings, broth, nettle oil, crispy black rice
tofu masala, shishito peppers
tiger prawns, indian sorrel chutney, peanut sago vada
sweet pickle ribs, sundried mango, onion seeds
tandoori lamb chops, bharta, smoked papad
pathar beef kabab, bone marrow nihari

mains

green pea kofta, cauliflower, coconut curry
baked paneer, baby turnips, makhni
fenugreek chicken, crisp parsnip, home-style curry
pepper chicken, kerala vegetable stew
baked sea bass, patrani butter, berry pulao
gunpowder scallops, cauliflower 65, sago pongal
braised lamb ribs, cumin sunchokes, saffron korma
ghee roast lamb, roomali roti pancakes (**supplement 10**)

accompaniments

wild mushroom kulcha, truffle butter
saag paneer kulcha, chilli butter
butter chicken kulcha, sundried fenugreek
barbequed duck kulcha, hoisin butter
black dairy dal with traditional naan **or** garlic naan
avocado & pomegranate raita
fresh corn & spinach, roasted pine nuts
kadhai sesame vegetables

desserts

makhan malai, saffron milk, rose petal jaggery brittle, almonds
doda barfi treacle tart, vanilla bean ice cream
meethe chawal, sweet rice, almond milk, barberries
carrot halwa crumble, salted pistachio ice cream
'old monk' rum ball, valrhona chocolate

three courses 78 four courses 93

choice of any three or four courses and one accompaniment

additional course 15 | additional accompaniment 10

three courses wine pairing 45 four courses wine pairing 58

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