



first 17-

sweet potato shakarkandi, kohlrabi, crispy okra
beet and peanut butter tikki, goat cheese raita
tofu masala, shishito peppers
soy keema, quail egg, lime leaf pao*
wild mushroom uttapam, roast onion chutney
kolhapuri chicken salad, golden cashew, chickpea pearls
assamese pork dumplings, broth, herb oil, crispy black rice
smoked duck uttapam, roast onion chutney
sweet pickle ribs, sundried mango, onion seeds

second 24-

green pea kofta, cauliflower, coconut curry
baked paneer, baby turnips, makhni
gunpowder scallops, cauliflower 65, sago pongal
tandoori steelhead trout, dill, heirloom potato salad
fenugreek chicken, crisp parsnip, home-style curry
pepper chicken, kerala vegetable stew
ghee roast lamb, roomali roti pancakes 34 (*supp. 10*)

two course lunch 38-
eight course chef's tasting 98-

accompaniments

black dairy dal 8
avocado & pomegranate raita 7
traditional naan or garlic naan 6
fresh corn & spinach, roasted pine nuts 8
kadhai sesame vegetables 8

choice of kulcha: 10

wild mushroom; saag paneer; butter chicken; hoisin duck

desserts 15-

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