



### **lunch chef's tasting**

blue cheese naan, pumpkin coconut shorba

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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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soy keema, quail egg, lime leaf butter pao\*

**or**

sweet pickle rib, sundried mango, onion seeds

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kulchas, black dairy dal, avocado & pomegranate raita

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king trumpet mushroom, cauliflower 65, sago pongal

**or**

gunpowder scallops, cauliflower 65, sago pongal

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carrot & white chocolate halwa

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ras malai

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doda barfi treacle tart, vanilla bean ice cream

### **chef's tasting 98**

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