



appetizers

- sweet potato shakarkandi, kohlrabi, crispy okra 16
- beet and peanut butter tikki, goat cheese raita 16
- potato sphere chaat, white pea mash 15
- asparagus chetnad, coconut chutney, dosa flakes 19
- crab claws, butter-pepper-garlic, cauliflower 23
- mathri trio: smoked eggplant bharta; duck khurchan; methi murgh 21

mid-courses

- soy keema, quail egg, lime leaf butter pao* 18
- tofu masala, shishito peppers 16
- kohlapuri chicken salad, golden cashew nut, chickpea pearls 18
- tiger prawns, indian sorrel chutney, peanut sago vada 22
- assamese pork dumplings, broth, nettle oil, crispy black rice 14
- tandoori lamb chops, bharta, smoked papad 24
- sweet pickle ribs, sundried mango, onion seeds 22

mains

- paper roast dosa, mushrooms, water chestnuts 28
- green pea kofta, cauliflower, coconut curry 28
- tawa paneer khurchan, roomali roti pancakes, chutneys 30
- baked sea bass, patrani butter, berry pulao 37
- soft shell crab koliwada, malvani dried shrimp pulao 36
- chicken malai tikka, green chili cream, sugar snap peas, truffle 30
- pepper chicken kerala, vegetable stew 33
- beef tenderloin, bakarkhani, potato and fenugreek cheela 37
- ghee roast lamb, roomali roti pancakes 38

accompaniments

- black dairy dal 8
- mustard and caper raita 7
- lachha naan 6
- fava bean pulao 6
- kadhai snow peas, pine nuts 9
- choice of kulcha: wild mushroom; saag paneer; butter chicken; hoisin duck; smoked bacon 10*

desserts

- makhan malai, saffron milk, rose petal jaggery brittle, almonds 15
- doda barfi treacle tart, vanilla bean ice cream 15
- kheer, crispy seviyan, coconut and jaggery ice cream, berries 15
- meethe chawal, sweet rice, almond milk, barberries 15
- 'old monk' rum ball, valrhona chocolate 15

chef's tasting 125 | wine pairing 85 *our full chef's tasting menu is available at the bar*

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