



appetizers

- sweet potato shakarkandi, kohlrabi, crispy okra 16
- beet and peanut butter tikki, goat cheese raita 16
- potato sphere chaat, white pea mash 15
- crab claws, butter-pepper-garlic, cauliflower 23
- smoked eggplant bharta cornet, pickled ricotta 18
- smoked duck vadai, barberry chutney 22

mid-courses

- soy keema, quail egg, lime leaf butter pao* 18
- tofu masala, shishito peppers 16
- 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
- pathar beef kebab, bone marrow nihari 24

mains

- baked paneer, baby turnips, makhni 27
- green pea kofta, cauliflower, coconut curry 28
- baked sea bass, patrani butter, berry pulao 37
- gunpowder scallops, cauliflower 65, sago pongal 36
- fenugreek chicken, crisp parsnip, home-style curry 30
- pepper chicken kerala, vegetable stew 33
- braised lamb ribs, cumin sunchokes, saffron korma 35
- ghee roast lamb, roomali roti pancakes 38

accompaniments

- wild mushroom kulcha, truffle butter 10
- saag paneer kulcha, chili butter 10
- butter chicken kulcha, sundried fenugreek 10
- barbequed duck kulcha, hoisin butter 10
- black dairy dal 8
- traditional *or* garlic naan 6
- avocado & pomegranate raita 7
- fresh corn & spinach, roasted pine nuts 9
- kadhai sesame vegetables 9

desserts

- makhan malai, saffron milk, rose petal jaggery brittle, almonds 15
- doda barfi treacle tart, vanilla bean ice cream 15
- meethe chawal, sweet rice, almond milk, barberries 15
- carrot halwa crumble, salted pistachio ice cream 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*