



### **chef's tasting**

puchkas, five waters

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potato sphere chaat, white pea mash

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kashmiri morels, walnut powder, parmesan papad

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beet and peanut butter tikki, goat cheese raita

**or**

baked cod amritsari, mint boondi

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crispy hearts of palm, coconut curry

**or**

langoustine, coconut curry

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kulchas, black dairy dal, mustard and caper raita

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green pea kofta, cauliflower, coconut curry

**or**

chicken malai tikka, green chili cream, sugar snap peas, truffle

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aamras, pomegranate ice

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makhan malai, saffron milk, rose petal jaggery brittle, almonds

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doda barfi treacle tart, vanilla bean ice cream

### **chef's tasting 125 | wine pairing 85**

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chef manish mehrotra

chef chetan shetty

*\*Please inform us about any allergies or dietary restrictions*

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