



### **appetizers**

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

### **mid-courses**

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

### **mains**

paper roast dosa, mushrooms, water chestnuts  
green pea kofta, cauliflower, coconut curry  
tawa paneer khurchan, roomali roti pancakes, chutneys  
baked sea bass, patrani butter, berry pulao  
soft shell crab koliwada, malvani dried shrimp pulao  
chicken malai tikka, green chili cream, sugar snap peas, truffle  
pepper chicken kerala, vegetable stew  
beef tenderloin, bakarkhani, potato and fenugreek cheela  
ghee roast lamb, roomali roti pancakes **(supplement 10)**

### **accompaniments**

choice of kulcha: wild mushroom; saag paneer; butter chicken; hoisin duck; smoked bacon

**or**

black dairy dal with lachha naan

**or**

fava bean pulao with mustard and caper raita

**or**

kadhai snow peas, pine nuts

### **desserts**

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

**three courses 75      four courses 90**

*choice of any three or four courses and one accompaniment*

**additional course 15 | additional accompaniment 9**

**three courses wine pairing 45      four courses wine pairing 58**