



**first 17-**

sweet potato shakarkandi, kohlrabi, crispy okra  
beet and peanut butter tikki, goat cheese raita  
tofu masala, shishito peppers  
soy keema, quail egg, lime leaf pao\*  
asparagus chettinad, coconut chutney, dosa flakes  
assamese pork dumplings, broth, nettle oil, crispy black rice  
tuna bhel, kurkure\*  
sweet pickle ribs, sundried mango, onion seeds

**second 24-**

paper roast dosa, wild mushrooms, water chestnuts  
green pea kofta, cauliflower, coconut curry  
baby idlis, vegetables, gunpowder  
steelhead trout, dill, chutney potatoes  
soft shell crab koliwada, malvani dried shrimp pulao  
chicken malai tikka, green chili cream, summer truffles  
pepper chicken, kerala vegetable stew  
ghee roast lamb, roomali roti pancakes 34 (*supp. 10*)

**two course lunch 38-**

**eight course chef's tasting 98-**

**accompaniments**

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

**desserts 15-**

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