



lunch chef's tasting

blue cheese naan, pumpkin coconut shorba

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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

sweet pickle ribs, sundried mango, onion seeds

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kulchas, black dairy dal, mustard and caper raita

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choice of entrée

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mangoes, 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