



two course 55 three course 75 four course 95 chef's tasting 110

first

please select any two from this section

potato sphere *chaat*, white pea mash
house-made paneer, butter, pepper, garlic
kashmiri morel, roasted walnut, parmesan papad
soy keema, quail egg, lime leaf butter *pao*
sweet pickle rib, sundried mango, onion seeds
duck chettinad, foie gras, *idli*, pearl onion chutney

to share

	<i>supplement</i>
ghee roast lamb, <i>roomali roti</i> pancakes	38
tasting of papads, wild boar pickle, prawn <i>balchao</i> , house chutneys	22

second

shiso leaf *chaat*, water chestnuts
sweet potato *shakarkandi*, kohlrabi, crispy okra
baby squid, crispy rice, everything chutney
kolhapuri chicken, peanuts, cucumber, tomatoes, avocado
pathar beef kebab, garlic chips, bone marrow *nihari*

** please inform us about any allergies or dietary restriction*

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



third

paper roast dosa, wild mushrooms, black truffles, water chestnuts

silken tofu *kofta*, quinoa *pulao*, bottle gourd curry

tamarind sea bass, herb barley, spinach *poriyal*, kerala *moilee*

pork belly *vindaloo*, goan red rice

chicken *seekh*, kashmiri plum korma

dal gosht, lamb, lentils, cumin sunchokes

accompaniments

	<i>supplement</i>
black dairy dal, fennel dill <i>raita</i> , choice of <i>kulcha</i> :	14
wild mushroom; saag paneer; butter chicken; smoked bacon; pastrami	
<i>dal moradabadi</i> , <i>chur chur parantha</i>	14

fourth

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

doda barfi treacle tart, vanilla bean ice cream

besan ladoo cheesecake, amaranth

crispy *seviyan*, rice pudding, coconut jaggery ice cream

pairings : wine 70 reserve wine 110 beverage 35/55 tea service 15

chef manish mehrotra
chef vivek rana