



chef's tasting menu - non vegetarian

potato sphere chaat, white pea ragda
shredded kolhapuri chicken salad, avocado koshimbir
taittinger brut reserve champagne, france

baked fish, amritsari masala butter, whitebait papad
corte giara, pinot grigio, 2011, veneto, italy

meetha achaar chilean spare ribs, sun dried mango, toasted kalonji seeds
peter lehmann shiraz, 2010, barossa valley, australia

kulfi sorbet

black pepper prawns, kundru bhaji, sago papad
lamplighter, chardonnay, 2009, california, united states of america

or

'dal gosht', indian accent
piccini chianti riserva docg, 2008, tuscan, italy

wasabi and cucumber raita

black dairy dal

indian accent kulcha

haji ali inspired sitaphal cream, ginger candy ice-cream

warm doda burfi treacle tart

torres floralis muscatel oro catalunya, spain

a charpoy of school memories

chef's tasting menu

₹ 2695 per person

add ₹ 2000 per person for 5 half glasses (75ml) of wine

taxes & service charge extra



chef's tasting menu - vegetarian

potato sphere chaat, white pea ragda
thai pomelo segment, amla murabba reduction, crispy garlic
taittinger brut reserve champagne, france

baked paneer pinwheel, indian coriander pesto
corte giara, pinot grigio, 2011 veneto, italy

kashmiri morel musallum, crushed roast walnut, parmesan papad
peter lehmann shiraz, 2010, barossa valley, australia

kulfi sorbet

tempered ricotta vada, pao bhaji, kafir lime butter pao 'chowpatty in a bowl'
miguel torres, santa digna, sauvignon blanc, 2011, curicó, chile

or

tadka vegetables, baby spinach roasted sesame salan
sula blush zinfandel, 2011 nashik, india

wasabi and cucumber raita
black dairy dal
indian accent kulcha

haji ali inspired sitaphal cream, ginger candy ice-cream
warm doda burfi treacle tart
torres floralis muscatel oro catalunya, spain

a charpoy of school memories

chef's tasting menu

₹ 2595 per person

add ₹ 2000 per person for 5 half glasses (75ml) of wine

taxes & service charge extra