



TASTING MENU

vegetarian five course meal

\$69



MUSHROOM TEA

Wild Mushroom Consommé | Truffle Toastie | Mushroom Duxelle



KHICADHI ARANCINI

*Rice and Lentil Croquettes | Achaar Mayol
Pappad Cigar | Tomato salsa*



GHEE ROAST KATHAL CORNETTO

Coastal Spiced Jackfruit | Puff Pastry | Podi | Curry Leaf Dust



SAAG PANEER

Charred Paneer | Winter Greens | Pea Wasabi | Chili Crisp

— or —



BAIGAN CHOKHA KULCHA

*Airy Feta Kulcha | Smoked eggplant | Pomegranatel
Red Chili Pickle*



PAAN RASS

*Betel Leaf | Blueberry Crush | Gulkand Cheese |
Silver Leaf | Cherry*

GLUTEN SESAME EGGS SHELLFISH FISH VEGAN WINE
 DAIRY SOYA NUTS PEANUT SPICY MUSTARD



TASTING MENU

non-vegetarian five course meal

\$79



MARAG -E- SHAHI

*Silken Awadhi Chicken Broth | Indian Aromatics |
Chaar-koni naan*



MURGH BARRA

Smoky kebab | Yuzu Aioli | Pickled galangal



KARAVALI PRAWN

Golden Coconut Stew | Curry Leaf Dust | Puffed Sago



SMOKED BUTTER CHICKEN KULCHA

Airy Cheese Kulcha | Pickle Onion | Mint Chutney | Cream

— or —



NIHARI KULCHA

Airy Cheese Kulcha | Fresh Jalapeños | Ginger | Chili Oil



PAAN RASS

*Betel Leaf | Blueberry Crush | Gulkand Cheese |
Silver Leaf | Cherry*

GLUTEN SESAME EGGS SHELLFISH FISH VEGAN WINE
 DAIRY SOYA NUTS PEANUT SPICY MUSTARD