

A la Carte



Starters

- Aloo Tikki ~ Honey Yoghurt** 10
Crispy potato cake, tamarind, mint chutney
- Raw Mango ~ Crunchy Kale** 10
White lentil, burnt raisin, sorbet
- Cauliflower ~ Textures** 12
Samosa, pickle, chutney, dehydrated
- Prawns ~ Masala** 14
Roscoff onion coconut, sesame, peanut
- Soft Shell Crab ~ Garlic** 14
Tellicherry pepper, plum chutney, pickle

Tandoor / Grills

- Paneer ~ Sweet Pepper (2pcs)** 12
Cottage cheese, chutney, raw papaya
- Morels ~ Gooseberry** 14
Wild mushroom, white turmeric, papad
- Jheenga ~ Sambol (4pcs)** 18
Wild tiger prawns, dill, onion
- Salmon ~ Mooli (2pcs)** 16
Tandoori tikka, raita, breakfast radish pickle
- Chicken ~ Zaitoon (2pcs)** 14
Tandoori chop, olive dust, lentil salad
- Quail Naan ~ Truffle** 12
Masala scrambled egg, shave, oil
- Lamb ~ Black Cumin (2pcs)** 22
Tandoori chop, kachumber, mustard

Mains

- Aubergine ~ Salan** 16
Peanut, sesame, curry leaf
- Truffle ~ Pulao** 20
Wild mushroom, goji berry, raita
- Paneer ~ Parcels** 18
Cottage cheese, vine tomato, ground spices
- Lobster ~ Coconut** 28
Curry leaf, mustard, tomato
- Sea Bass ~ Alleppey** 22
Pan-seared, curry leaf, tamarind
- Chicken Tikka ~ Masala** 20
Tomato, fenugreek, Kashmiri chilli
- Lamb Shank ~ Purple Potato** 24
Black cardamom, bone marrow, chokha
- Venison ~ Green Peppercorn** 22
Slow cooked, yogurt, green chilli, fennel
- Guinea Fowl ~ Biryani** 24
Boneless, basmati rice, fried onion, raita

Sides

- Kutir Kaali Dal** 8
Black lentil, fenugreek, vine tomato
- Tadka Dal** 7
Yellow lentil, cumin seed, asafoetida
- Saag Makkai** 8
Spinach, sweetcorn, garlic
- Breads Basket** 10
Chef's selection – 3 pcs
- Steamed Rice** 5
- Dhungaar Raita** 3
Smoked yoghurt, garlic, cumin
- Poppadums & Chutneys** 6

