

A la Carte

Starters

Aloo Tikki ~ Honey Yoghurt	12
Crispy potato cake, tamarind, mint chutney	
Kathal ~ Galavat	12
Cashew, rose petal, crisp	
Cauliflower ~ Textures	12
Samosa, pickle, chutney	
Prawns ~ Masala	14
Roscoff onion coconut, sesame, peanut	
Baked ~ Scallops	14
Sri Lankan spice, lemongrass, kafir lime	
Chicken ~ Harissa	14
Dried lemon, red chilli, malt vinegar	
Pheasant ~ Chettinad	14
Southern spices, puff bread, onion seed	
Duck ~ Cranberry	14
Kumquat, pickle, chutney	

Tandoor / Grills

Paneer Tikka ~ Sorrel	12
Lime murabba, tomato salsa, crispy rice	
Tandoori Broccoli ~ Morel	16
Wild mushroom, berries, papad, truffle	
Salmon ~ Mooli (2pcs)	16
Tandoori tikka, raita, breakfast radish pickle	
Chicken ~ Tandoori	14
Charred breast, chaat, pate	
Quail Naan ~ Truffle	12
Masala scrambled egg, mince, oil	
Partridge ~ Beetroot	16
Single malt whisky, whole spices, pickle	
Lamb ~ Black Cumin (2pcs)	24
Tandoori chop, quinoa salad, mustard	



Mains

Aubergine ~ Salan	18
Peanut, sesame, curry leaf	
Truffle ~ Pulao	22
Wild mushrooms, goji berry, raita	
Paneer ~ Parcel	18
Cottage cheese, vine tomato, ground spices	
Jheenga ~ Moilee	26
Wild jumbo prawns, coconut, curry leaf	
Sea Bass ~ Neelgiri	24
Pan-seared, jaggery, yoghurt rice	
Chicken Tikka ~ Masala	22
Tomato, fenugreek, Kashmiri chilli	
Lamb Shank ~ Artichoke	26
Black cardamom, bone marrow, chokha	
Duck ~ Madras	24
Pan-roasted breast, tamarind, curry leaf	
Venison ~ Green Peppercorn	24
Slow-cooked, clarified butter, yoghurt	
Guinea Fowl ~ Biryani	26
Boneless, basmati rice, fried onion, raita	

Sides

Kutir Kaali Dal	9
Black lentil, fenugreek, vine tomato	
Double Tadka Dal	8
Yellow lentil, cumin seed, asafoetida	
Saag Makkai	8
Spinach, sweetcorn, garlic	
Courgette Masala	8
Onions, garlic, cumin	
Breads Basket	12
Chef's selection – 3 pcs	
Steamed Rice	5
Dhungaar Raita	3
Smoked yoghurt, garlic, cumin	
Poppadoms & Chutneys	6

