

## Gluten-Free

### Starters

<b>Aloo Tikki ~ Honey Yoghurt</b>	12
Crispy potato cake, tamarind, mint chutney	
<b>Prawns ~ Masala</b>	14
Roscoff onion coconut, sesame, peanut	
<b>Soft Shell Crab ~ Tellicherry</b>	14
Crab meat, pepper, almonds, tomato	
<b>Lobster ~ Idli</b>	14
Steamed rice lentil cake, stew, chutney	
<b>Baked ~ Scallops</b>	14
Sri Lankan spice, lemongrass, kafir lime	

### Tandoor / Grills

<b>Paneer Tikka ~ Sorrel</b>	12
Lime murabba, tomato salsa, crispy rice	
<b>Tandoori Broccoli ~ Morel</b>	16
Wild mushroom, berries, papad, truffle	
<b>Salmon ~ Mooli (2pcs)</b>	16
Tandoori tikka, raita, breakfast radish pickle	
<b>Chicken ~ Tandoori</b>	14
Charred breast, chaat, pate	
<b>Lamb ~ Black Cumin (2pcs)</b>	24
Tandoori chop, quinoa salad, mustard	



### Mains

<b>Aubergine ~ Salan</b>	18
Peanut, sesame, curry leaf	
<b>Truffle ~ Pulao</b>	22
Wild mushrooms, goji berry, raita	
<b>Jheenga ~ Moilee</b>	26
Wild jumbo prawns, coconut, curry leaf	
<b>Sea Bass ~ Neelgiri</b>	24
Pan-seared, jaggery, yoghurt rice	
<b>Chicken Tikka ~ Masala</b>	22
Tomato, fenugreek, Kashmiri chilli	
<b>Lamb Shank ~ Artichoke</b>	26
Black cardamom, bone marrow, chokha	
<b>Duck ~ Madras</b>	24
Pan-roasted breast, tamarind, curry leaf	
<b>Guinea Fowl ~ Biryani</b>	26
Boneless, basmati rice, fried onion, raita	

### Sides

<b>Kutir Kaali Dal</b>	9
Black lentil, fenugreek, vine tomato	
<b>Double Tadka Dal</b>	8
Yellow lentil, cumin seed, asafoetida	
<b>Saag Makkai</b>	8
Spinach, sweetcorn, garlic	
<b>Courgette Masala</b>	8
Onions, garlic, cumin	
<b>Missi Roti</b>	4
Maize-flour bread	
<b>Steamed Rice</b>	5

### Desserts

<b>Chocolate ~ Orange</b>	9
Meringue, murabba, soil	
<b>Date Pecan ~ Cinnamon</b>	10
Kulfi, caramel, pistachio,	
<b>Rose ~ Kulfi</b>	10
Reduced milk, edible gold leaf, gulkand	
<b>Saffron ~ Falooda</b>	9
Rice noodles, jelly, rabri, basil seeds	
<b>Pineapple ~ Coconut</b>	9
Sous vide, pink pepper, caramel	
<b>Sorbet ~ Granita</b>	8
Mango passionfruit, coconut, ginger beer	