

Starters

Aloo Tikki ~ Honey Yoghurt	12
Crispy potato cake, tamarind, mint chutney	
Jackfruit ~ Galavat	12
Cashew, rose petal, crisp	
Prawns ~ Masala	14
Roscoff onion coconut, sesame, peanut	
Crab ~ Pepper Fry	14
Soft shell, shallots, string hopper	
Lobster ~ Pollichathu	16
Southern spices, oil	
Chicken ~ Harissa	14
Dried lemon, red chilli, palm vinegar	

Tandoor / Grills

Paneer Tikka ~ Sorrel	14
Lime murabba, tomato salsa, crispy rice	
Tandoori Broccoli ~ Morel	16
Wild mushroom, berries, truffle	
Salmon ~ Mooli	16
Tandoori tikka, raita, breakfast radish pickle	
Chicken ~ Chops	14
Charred, lentil salsa, mint basil	
Duck ~ Cranberry	16
Seekh kebab, mix sprout, chutney	
Lamb ~ Black Cumin	24
Tandoori chop, quinoa salad, mustard	



Mains

Kamal Kakdi ~ Salan	18
Lotus root, peanut, sesame, mustard, seeds	
Truffle ~ Pulao	22
Wild mushrooms, goji berry, raita	
Paneer ~ Makhani	18
Cottage cheese, 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	
Baingan ~ Bharta	8
Onions, peas, garlic, cumin	
Missi ~ Roti	4
Gram-flour bread	
Steamed ~ Rice	5

Desserts

Chocolate ~ Peanut	10
Valrhona ganache, crumble, hazelnut	
Date Pecan ~ Cinnamon	10
Kulfi, caramel, pistachio	
Pineapple ~ Coconut	10
Sous vide, pink pepper, caramel	
Sorbet ~ Granita	8
Mango passionfruit, coconut, ginger beer	