

## A la Carte (Halal)

### Starters

<b>Aloo Tikki ~ Honey Yoghurt</b>	12
Crispy potato cake, tamarind, mint chutney	
<b>Jackfruit ~ Galavat</b>	12
Cashew, rose petal, crisp	
<b>Cauliflower ~ Textures</b>	12
Samosa, pickle, chutney	
<b>Prawns ~ Masala</b>	14
Roscoff onion, coconut, sesame, peanut	
<b>Crab ~ Pepper Fry</b>	14
Soft shell, shallots, string hopper	
<b>Lobster ~ Pollichathu</b>	16
Brioche, Southern spices, oil	
<b>Chicken ~ Harissa</b>	14
Dried lemon, red chilli, palm vinegar	
<b>Goat ~ Chettinad</b>	14
Southern spices, puff bread, onion seed	

### Tandoor / Grills

<b>Paneer Tikka ~ Sorrel</b>	14
Lime murabba, tomato salsa, crispy rice	
<b>Tandoori Broccoli ~ Morel</b>	16
Wild mushroom, berries, papad, truffle	
<b>Salmon ~ Mooli</b>	16
Tandoori tikka, raita, breakfast radish pickle	
<b>Chicken ~ Chops</b>	14
Charred, lentil salsa, mint basil	
<b>Lamb ~ Black Cumin</b>	24
Tandoori chop, quinoa salad, mustard	



### Mains

<b>Kamal Kakdi ~ Salan</b>	18
Lotus root, peanut, sesame, mustard, seeds	
<b>Truffle ~ Pulao</b>	22
Wild mushrooms, goji berry, raita	
<b>Paneer ~ Parcel</b>	18
Cottage cheese, tomato, ground spices	
<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>Chicken Tikka ~ 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>	9
Spinach, sweetcorn, garlic	
<b>Baingan ~ Bharta</b>	8
Onions, peas, garlic, cumin	
<b>Dhungaar ~ Raita</b>	3
Smoked yoghurt, garlic, cumin	
<b>Steamed ~ Rice</b>	5
<b>Bread ~ Basket</b>	12
Chef's selection - 3 pcs	
<b>Papadoms ~ Chutneys</b>	6

