

Gluten ~ Intolerance

Starters

Aloo Tikki ~ Honey Yoghurt	12
Crispy potato cake, tamarind, mint chutney	
Paneer ~ Pakora	14
Cottage cheese, apple, peas, smoked ketchup	
Prawns ~ Masala	16
Roscoff onion coconut, sesame, peanut	
Crab ~ Sundal	16
Soft shell, chutney, passionfruit, chickpea	
Chicken ~ Harissa	14
Dried lemon, red chilli, palm vinegar	
Goat ~ Shami Kebab	14
Yoghurt bearnaise, fennel bulb, lentil	

Tandoor / Grills

Paneer Tikka ~ Black Garlic	14
Cottage cheese, sweet mango, burnt tomato	
Tandoori Broccoli ~ Morel	16
Wild mushroom, berries, truffle	
Salmon ~ Mooli	16
Tandoori tikka, raita, breakfast radish pickle	
Chicken ~ Reshmi Kebab	16
Gram flour, egg, lentil salad	
Pheasant ~ Seekh Kebab	18
Mincemeat, mint chutney, onion pickle	
Lamb ~ Black Cumin	28
Tandoori chop, kachumber salad, mustard	



Desserts

Chocolate ~ Honeycomb	12
Micro sponge, soil, mousse	
Coconut ~ Payasum	10
Melon, green cardamom, saffron	
Mango Passionfruit ~ Sorbet	8
Lemon curd, chilli, orange zest	

Mains

Bhindi ~ Do Pyaza	18
Crispy okra, onions, tomato	
Truffle ~ Pulao	24
Wild mushrooms, goji berry, raita	
Paneer ~ Palak	20
Cottage cheese, spinach, ground spices	
Chemmeen ~ Manga	26
Wild prawns, raw mango, coconut	
Sea Bass ~ Neelgiri	24
Pan-seared, jaggery, yoghurt rice	
Chicken Tikka ~ Masala	24
Tomato, fenugreek, Kashmiri chilli	
Lamb Shank ~ Rogan Josh	28
Slow-cooked, artichoke, Kashmiri chilli	
Duck ~ Andhra	24
Pan-roasted breast, poppy seed, fennel	
Venison ~ Green Peppercorn	24
Slow-cooked, clarified butter, yoghurt	
Guinea Fowl ~ Biryani	26
Boneless, basmati rice, fried onion, raita	

Sides

Kutir ~ Kaali Dal	10
Black lentil, fenugreek, vine tomato	
Double Tadka ~ Dal	9
Yellow lentil, cumin seed, asafoetida	
Gobhi ~ Masala	10
Cauliflower, garlic, tomato	
Baingan ~ Bharta	9
Smoked aubergine, peas, onion	
Missi ~ Roti	5
Gram-flour bread	
Steamed ~ Rice	5
Saffron ~ Rice	8

