
ENTREES

SALMON AND MELON TARTAR GREEN OLIVES, MANDARIN, FINGER LIME	16
AVOCADO PANI-POORI TOMATO CHUTNEY, TAMARIND AND KAFFIR LIME DRESSING	12
CHICKEN LOLLIPOP GREEN-HUMMUS, LIME YOGURT, FRIED CHICKPEAS	16
SQUID KOLIWADA SOUR CHILLIES, PICKLED ONION, WARRINGAL GREEN PESTO	16
MALAI KOFTA SMOKED YOGURT, MINT CHUTNEY, BELL PEPPERS	14
ORANGE, RADICCHIO SALAD MIXED GREENS, CHIA SEED DRESSING	12

MAINS

JAIPUR LAAL-MAAS SLOW COOKED LAMB SHOULDER, HOUSE MADE SPICES	28
RANGOLI BUTTER CHICKEN CHICKEN MARINATED IN YOGURT AND HOUSE MADE SPICES, COOKED IN CREAM SAUCE	28
BENGAL GOAT STEW SLOW COOKED GOAT MEAT WITH BONE, MILK BUNS, SOUR CREAM	28
GOAN PORK RIBS SLOW BRAISED PORK, CINNAMON BARK, PICKLE VEGETABLES	45
TANDOOR FISH WHOLE FISH COOKED IN TANDOOR, CRISPY BRUSSEL SPROUTS	45

ACCOMPANIMENTS

DAAL TADKA	8	GARLIC AND CHILLI NAAN	8
BASMATI RICE	6	PINEAPPLE AND DATE CHUTNEY	6
BENGALI PILAU RICE	12	CUCUMBER AND POMEGRANATE RAITA	6
PLAIN NAAN	6		

DESSERT

ORANGE CAKE KULFI ICE CREAM, PRESERVE ORANGE, ROSEWATER GLAZE	14
CHOCOLATE LAVA CAKE SAFFRON POACHED PEARS, ICE CREAM, FRESH FRUITS	14
CHOCOLATE TART TOASTED WHITE CHOCOLATE, CARAMELISED FIGS, RHUBARB JAM	14
VEGAN BROWNIES DARK CHOCOLATE MOUSSE, VEGAN MERINGUE, HAZELNUT	14