

A la Carte

Starters

Aloo Tikki ~ Honey Yoghurt	10
Crispy potato cake, tamarind, mint chutney	
Sarson Ka Saag ~ Maize	10
Pickle, mustard, leaf, clarified butter	
Cauliflower ~ Textures	12
Samosa, pickle, chutney	
Paneer ~ Sweet Pepper	12
Cottage cheese, chutney, raw papaya	
Morels ~ Gooseberry	14
Wild mushrooms, white turmeric, papad	
Prawns ~ Masala	14
Pink prawns, coconut, sesame, peanut	
Buttered Baked Crab ~ Garlic	16
Tellicherry pepper, malvani spice, naan	
Jheenga ~ Squid Ink	18
Wild tiger prawns, dill, coconut	
Salmon ~ Mooli	16
Tandoori tikka, raita, pickle	
Chicken ~ Black Olive	14
Tandoori chops, pickle, lentil salad	
Quail Naan ~ Truffle	12
Masala scrambled egg, shave, oil	
Lamb ~ Black Cumin	22
Tandoori chops, kachumber, mustard	

Mains

Jackfruit ~ Kale	16
Dumplings, capsicum, cashew nut	
Truffle ~ Pulao	18
Wild mushrooms, goji berries, raita	
Paneer ~ Parcels	16
Cottage cheese, vine tomatoes, ground spices	
Lobster ~ Coconut	26
Curry leaf, mustard, tomato	
Sea Bass ~ Alleppey	20
Pan-seared, curry leaf, coconut	
Chicken Tikka ~ Masala	20
Fenugreek, tomato, Kashmiri chilli	
Lamb Shank ~ Purple Potato	22
Black cardamom, smoke, chokha	
Venison ~ Istew	20
Slow cooked, Southern spice, potato	
Guinea Fowl ~ Biryani	22
Boneless, garlic, basmati rice, fried onion	

Sides

Kutir Kaali Dal	8
Black lentil, fenugreek, vine tomato	
Tadka Dal	7
Yellow lentil, cumin seed, asafoetida	
Saag Makkai	8
Spinach, sweetcorn, garlic	
Breads Basket	10
Chef's selection – 3 pcs	
Steamed Rice	5
Dhungaar Raita	3
Poppadums & Chutneys	6

