



Blending a culinary philosophy that pays tribute to India's rich legacy, culinary historian Pritha Sen and Executive Chef Pinaki Ray serve up a menu featuring niche ingredients sourced across South East Asia, a poetic and irreverent experience awaits...

## **A La Carte**

All prices are subject to prevailing GST and 10% service charge.

## Small Plate (Veg)

|                                                                                                                                                                                                      |    |
|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----|
| <b>Badami Kebab</b><br>Potato   Nuts   Raisins                                                                                                                                                       | 26 |
| <b>Badal Jam, Flax Seed Labneh</b><br>Japanese Eggplant   Sundried Tomato   Flaxseed   Yogurt   Crushed Walnuts                                                                                      | 26 |
| <b>Chaat Banarasi</b><br>Sweetened Aerated Yogurt   Pomegranate   Tamarind   Jeera Mathri   Lentil Dumplings   Beetroot Pillows   Potato   Black Chickpea   Chaat Masala   Cumin Powder   Mung Beans | 26 |
| <b>Faizabadi Shammi Kebab</b><br>Minced Lotus Root Kebab   Pine Nuts   Salsa Cruda                                                                                                                   | 26 |
| <b>Achari Paneer Tikka</b><br>Cottage Cheese   Pickle Stuffing   Mint Chutney                                                                                                                        | 28 |
| <b>Kolkata Club Kachori</b><br>Spiced Puffed Bread   Spicy Potatoes   Bengal Gram                                                                                                                    | 26 |
| <b>Rajasthani Mirchi Vada</b><br>Green Chilli   Potato   Batter Fried                                                                                                                                | 26 |

## Small Plate (Non-Veg)

|                                                                                                          |    |
|----------------------------------------------------------------------------------------------------------|----|
| <b>Adraki Chaamp</b><br>Lamb Chops   Tandoor   House Spices                                              | 42 |
| <b>Bolgatty Fish Fry</b><br>King Fish   Turmeric   Curry Leaf   Carrot Pachadi                           | 30 |
| <b>Kankra-Chingri Paturi</b><br>Fresh Prawn   Crab   Mustard   Coconut   Banana Leaf                     | 32 |
| <b>Hyderabadi Patthar Gosht</b><br>Wagyu Beef Fillet   Stone Moss   Homemade Garam Masala                | 34 |
| <b>Mappillai Tharavu Fry</b><br>Pulled Duck   Shoru Chakli Rice Pancakes   Mango Salsa   Popped Amaranth | 34 |
| <b>Murg Gulabi Kebab</b><br>Delicate Chicken Kebab   Rose Petal   Cashew   Pepper                        | 32 |
| <b>Nizam's Kathi Kebabs</b><br>Charcoal Mutton Kebabs   Binchotan   Mini Paratha   Mustard Oil           | 32 |
| <b>Royalla Vepudu</b><br>Andhra Spiced Prawns   Crispy Appams   Tomato Chutney                           | 32 |
| <b>Murg Ka Sula</b><br>Spiced Chicken   Finished in the Tandoor                                          | 30 |

## Large Plate (Veg)

|                                                                                             |    |
|---------------------------------------------------------------------------------------------|----|
| <b>Poorvi Alu Dum</b><br>Baby Potatoes   Onions   Cumin   Garam Masala   Evaporated Milk    | 32 |
| <b>Bhindi Bejor</b><br>Okra   Mustard                                                       | 36 |
| <b>Dungare Paneer</b><br>Cottage Cheese   Kasoori Methi   Cloves   Smoke                    | 38 |
| <b>Jaipuri Pyaz Paneer Ki Sabzi</b><br>Button Onions   Cottage Cheese   Asafoetida   Fennel | 36 |
| <b>Palak Anjeer Kofta</b><br>Spinach Kofta   Coconut   Fig                                  | 36 |
| <b>Pindi Chole</b><br>Chickpea   Ginger   Dried Mango                                       | 32 |
| <b>Char Saag</b><br>Local Seasonal Greens   Edamame   Ginger   Onions   White Butter        | 36 |
| <b>Baingan Bharta</b><br>Smoked Eggplant   Fragrant Spices   Cottage Cheese Crumble         | 36 |

## Large Plate (Non-Veg)

|                                                                                          |    |
|------------------------------------------------------------------------------------------|----|
| <b>Chingri Malaikari</b><br>King Prawns   Coconut Milk   Homemade Garam Masala           | 44 |
| <b>Lobster Chiney Kebab</b><br>Maine Lobster Tail   Coconut Milk   Homemade Garam Masala | 52 |
| <b>Bohri Machhli Ka Salan</b><br>Kuhlbarra Barramundi   Spiced Onion Sauce               | 44 |
| <b>Purani Dilli Murgh Makhani</b><br>Kasoori Methi   Cloves   Smoke                      | 44 |
| <b>Steamer Fowl Curry</b><br>Rustic Chicken Curry   Mustard Oil   Dried Prawns           | 42 |
| <b>Darchini Gosht</b><br>Baby Goat   Cinnamon   Onion                                    | 48 |
| <b>Jhal Gosht</b><br>Beef Cheek   Wild Celery Seeds   Fennel   Mustard   Mustard Oil     | 44 |

Dals

|                                                                                  |    |
|----------------------------------------------------------------------------------|----|
| <b>Dal Moradabadi</b><br>Yellow Dal   Chat Masala   Kachumbar   Mint Chutney     | 28 |
| <b>Ma Ki Dal</b><br>Black Urad Dal   Kasoori Methi   Cloves                      | 30 |
| <b>Sultani Dal</b><br>Split Chickpea Lentils   Onions   Garlic   Aromatic Spices | 30 |

Sides

|                              |    |
|------------------------------|----|
| <b>Boondi Raita</b>          | 15 |
| <b>Mixed Vegetable Raita</b> | 15 |
| <b>Roasted Papad</b>         | 10 |

Rice

|                                                                                                        |    |
|--------------------------------------------------------------------------------------------------------|----|
| <b>Hyderabadi Chicken dum Biryani</b><br>Hyderabadi Spices   Chicken   Basmati                         | 46 |
| <b>Nawabi Tarkari Biryani (v)</b><br>Seasonal Vegetables   Cottage Cheese   Mint   Coriander   Saffron | 42 |
| <b>Rampur Mutton Biryani</b><br>Meat Two Ways   Basmati   Fennel   Coriander   Black Pepper            | 48 |
| <b>Murshidabadi Seafood Biryani</b><br>Barramundi   Prawn   Basmati Rice                               | 42 |
| <b>Buttered Rice</b>                                                                                   | 15 |
| <b>Steamed Rice</b>                                                                                    | 12 |

Breads

|                                            |    |
|--------------------------------------------|----|
| Jawar Ki Roti (GF)                         | 6  |
| Kulcha (Butter Chicken   Cheese and Chili) | 12 |
| Luchi (2pcs)                               | 8  |
| Naan (Plain   Butter   Garlic)             | 6  |
| Paratha Tandoor (Laccha   Pudina)          | 8  |
| Paratha Tawa (Gulabi)                      | 8  |
| Tandoori Roti                              | 6  |

Sweets

|                                                             |    |
|-------------------------------------------------------------|----|
| Bhapa Doi                                                   | 24 |
| Steamed Yoghurt   Mahua Treacle   Black Berry   Mahua Flora |    |
| Baked Gajar Halwa                                           | 24 |
| Carrot Compote   Almonds   Pistachio   Malai                |    |
| Rasmalai                                                    | 24 |
| Cottage cheese dumpling, saffron                            |    |
| Saffron-flavoured Crispy Jalebi Rabri                       | 24 |
| Flavoured flour fritters, cardamom flavoured reduced milk   |    |