



TASTING MENU

AMUSE BOUCHE

cumin & truffle macaron

ACHAPAM

rose cookies, roasted sweet pepper, guvava chutney, avocado

BERRY TART

rhubarb, caramelized white chocolate, chat berries, black pepper

LYCHEE CEVICHE

lychee, yuzu coconut sauce,
homemade tooti frooti

OR

TOMATO & ESCOLAR CEVICHE

escolar & tomato mille feuille, tomato
ginger water, coconut, salted blackberry; tenkasu

CAVIAR (ADD \$25)

kaluga, crispy beet discs, habanero emulsion, cream fraiche

COCONUT & CURRY LEAF OYSTERS (ADD \$12)

coconut milk, ginger, curry leaf, chili oil; crunchy millet

MASALA PAPAD

choice of ahi tuna or roasted bell pepper, achar emulsion, pickled serrano & ginger, karvanda, sesame

SQUASH

grilled squash, caramelized onion, tomato and pumpkin seed chutney, melon seed chutney,
sunflower seed chutney

MELON SORBET

cantaloupe, musk melon, spring honey, lemon mint

SHAMMI KEBAB

choice of minced soy or beef patties, chana dal, red onions, radish, pickled raw papaya, spiced crisp discs

TUJ SOY SKEWERS

soy chaanp, ver marinade, walnut &
radish chutney

OR

CHAANP

lamb chop, coriander, chili, crème fraiche,
beetroot dust

PANEER RIZALA

paneer, rose petal, brown onion, serrano,
cilantro; garlic naan

OR

FISH MOILEE

seabass, madras onion, coconut, turmeric;
short grain rice

MANGO DOLLY

mango pate de fruit, cocoa crumb, alphonso mango creamux, fig impression

PAAN

passion fruit chocolate, digestive spices, raspberry crisp

20% service charge applies