



WINTER MENU TASTING

AMUSE BOUCHE

cumin & truffle macaron

CORNETS

choice of salmon jhaal / avocado & potato jhaal, mango chutney, puffed rice

CEVICHE PANI PURI

choice of lychee ceviche / escolar ceviche, green apple & serrano water

TAMARIND

jaggery, raw mango, cumin, chili

CAVIAR +\$15

kaluga, kalappam, cured mushroom, crème fraiche

MASALA PAPAD

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

FENNEL & LAVENDER SORBET

TACO

choice of short rib or soya meat, masala paratha, pickled onion, pineapple chutney

CHAANP

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

FISH MOILEE

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

OR

KOFTA

jackfruit, apricot & pistachio dumpling, makhni sauce, cashew; garlic naan






QUBANI

qubani ka meetha, flaked apricot, lavender, vanilla whip

MUKHWAS

betel leaf ganache, rock sugar, crystalized fennel

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical problems

 vegetarian |  vegan |  gluten free |  dairy free |  contains nuts