



WINTER — TASTING MENU

AMUSE BOUCHE
cumin & truffle macaron

ACHAPAM
rose cookies, roasted sweet pepper, guvava chutney, avocado

TAMARIND
jaggery, raw mango, cumin, chili

CEVICHE
choice of lychee or escolar, yuzu coconut sauce, homemade tooti frooti

CAVIAR (ADD \$25)
kaluga, crispy beet discs, habanero emulsion, cream fraiche

SOL KADHI OYSTERS (ADD \$12)
kokum, coconut milk, ginger, nimbupani jelly, toasted millet

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

BALCHAO BAO
choice of brisket or jackfruit, skillet white onion, radish

CHARGRILLED ORANGE & SERRANO SORBET

SHAMMI KEBAB
choice of minced soy or beef patties, chanadal, redonions, radish, pickled raw papaya, spiced crisp disc

CHAANP
lamb chops, coriander, chili,
crème fresh, beetroot dust

OR

PANEER
paneer tikka, cottage cheese sashimi,
lentil roti, beetroot chutney, paneer papad

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

OR

RAJMA KOFTA KEBAB
red kidney bean dumpling, leeks, onion tomato sauce,
foxnuts; baby garlic naan

MANGO DOLLY
qubani ka meetha, flaked apricot, lavender, vanilla whip, seabeen fennel sorbet, dehydrated paan

HAZELNUT & MOTICHOOR