

TASTING MENU | \$195

WINE PAIRINGS

Standard Wine Pairing \$95 | Sommelier's Selection \$145

CELERICAC & TOMATO TART   
roasted celeriac, tart ring, tomato jelly, blackberry

ACHAPPAM 
rose cookie, roasted sweet pepper, guava chutney, avocado

BEEF FAGOTTINO  
sliced beetroot, citrus zest, toasted pistachios, pomegranate
Sula Tropicale Brut, IND
Telmont Champagne Brut, FR

JEERA ANANAS OYSTER/RAMBUTAN (ADD \$18) 
cured oyster/rambutan, cumin, oats oyster shell, cilantro, charred pineapple

CAVIAR (ADD \$45)   
kaluga, crispy beet discs, habanero emulsion, crème fraîche
Travaglino Brut Rose, ITA

LYCHEE CEVICHE  OR TONKA TORANI CEVICHE    
lychee, yuzu coconut sauce, homemade tooti frooti
cured flounder, fermented coconut and rice water, ginger, serrano, raspberry, blackberry, toasted millets



ONION PAKODA  
onion wedge, spiced potato, garlic emulsion, onion skin ash



TOMATILLO RASAM   
choice of crab/jackfruit cake, tomatillo rasa (broth) cumin, garlic, black pepper, curry leaf podi
Sula Chenin Blanc, IND
Renaissance Sancerre, FRA

TAMARIND SORBET 
tamarind pulp, dates, black pepper, cumin, lentil crumble

JHOL MOMO 
edamame, butternut squash, timur pepper, crispy shallots

CHAPLI PARATHA  
choice of beef or soy smash chapli kebab, avocado mousse, chili aioli, pomegranate chutney, mint raita

CHAANP (ADD \$16)  
chargrilled lamb chop, coriander, chili, crème fraîche, beetroot dust
Grover "Vijay Amritraj", Cabernet/Shiraz, IND
Fortunate Son "The Dreamer", Cabernet Sauvignon, Napa Valley

FISH MOILEE   OR MALAI KOFTA   
seabass, madras onion, coconut, turmeric, malabari parotta
cottage cheese (paneer), cashew, brown onion, garlic naan
Mauro Molino Nebbiolo de Langhe, ITA
Moscone "Bussia", Barolo, ITA

QUBANI 
qubani compote, vegan vanilla whip, lavender soil
La de Vi "Late Harvest", Sauvignon Blanc, Paso Robles

MYSORE PAK 
roasted chickpea flour ganache, cardamom cream

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

 contains gluten  contains egg  contains nuts  contains dairy
 contains fish  contains shellfish  sesame allergy  contains peanut

20% service charge applies.