



CHEF'S TASTING MENU

AMUSE BOUCHE

cumin & truffle macaron

CORNETS

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

TAMARIND

jaggery, raw mango, cumin, chili

CEVICHE

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

CAVIAR (ADD \$15)

kaluga, kalappam, cured mushroom, crème fraiche

T-UNI PURI (ADD \$15)

uni, cured tuna, serrano, shallots, ginger, sesame

MASALA PAPAD

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

SOLKADHI SORBET

coconut milk, kokum, ginger, serrano, cilantro

BALCHAO BAO

choice of brisket or jackfruit, skillet white onion, radish

CHAANP OR PANEER

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

FISH MOILEE

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

OR

KOFTA

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

MANGO DOLLY

alphonso mango semifreddo, mango pate de fruit, cocoa mud crumble, dill, crystallized fig leaf

BETEL MENDIANT

white chocolate, betel leaf, fennel, anise, rose, coriander