



# SPRING — TASTING MENU

## AMUSE BOUCHE

cumin & truffle macaron

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## ACHAPAM

rose cookies, roasted sweet pepper, guvava chutney, avocado

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## BERRY TART

rhubarb, caramelized white chocolate, chat berries, black pepper

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## LYCHEE CEVICHE

lychee, yuzu coconut sauce,  
homemade tooti frooti

OR

## TOMATO & ESCOLAR CEVICHE

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

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## CAVIAR (ADD \$25)

kaluga, crispy beet discs, habanero emulsion, cream fraiche

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## COCONUT & CURRY LEAF OYSTERS (ADD \$12)

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

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## MASALA PAPAD

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

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## SQUASH

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

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## MELON SORBET

cantaloupe, musk melon, spring honey, lemon mint

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## SHAMMI KEBAB

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

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## TUJ SOY SKEWERS

soy chaanp, ver marinade, walnut &  
radish chutney

OR

## CHAANP

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

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## PANEER RIZALA

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

OR

## FISH MOILEE

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

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## MANGO DOLLY

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

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## PAAN

passion fruit chocolate, digestive spices, raspberry crisp

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20% service charge applies.