

Starters

Aloo Tikki ~ Honey Yoghurt	12
Crispy potato cake, tamarind, mint chutney	
Prawns ~ Masala	14
Roscoff onion coconut, sesame, peanut	
Soft Shell Crab ~ Tellicherry	14
Crab meat, pepper, tomato	
Lobster ~ Idli	14
Steamed rice lentil cake, stew, chutney	
Scallops ~ Truffle	14
Baked, chestnut, green chilli	

Tandoor / Grills

Paneer Tikka ~ Sorrel	12
Lime murabba, tomato salsa, crispy rice	
Tandoori Broccoli ~ Morel	16
Wild mushroom, berries, papad, truffle	
Salmon ~ Mooli (2pcs)	16
Tandoori tikka, raita, breakfast radish pickle	
Chicken ~ Tulsi (2pcs)	14
Tandoori chop, puy lentil, basil	
Lamb ~ Black Cumin (2pcs)	24
Tandoori chop, quinoa salad, mustard	



Mains

Aubergine ~ Salan	18
Peanut, sesame, curry leaf	
Kathal ~ Pulao	22
Jackfruit, goji berry, raita	
Jheenga ~ Moilee	24
Wild jumbo prawns, coconut, curry leaf	
Stone Bass ~ Kokum	24
Pan-seared fish, Kerala sauce, fenugreek	
Chicken Tikka ~ Masala	22
Tomato, fenugreek, Kashmiri chilli	
Lamb Shank ~ Artichoke	26
Black cardamom, bone marrow, chokha	
Duck ~ Madras	24
Pan-roasted breast, tamarind, curry leaf	
Guinea Fowl ~ Biryani	26
Boneless, basmati rice, fried onion, raita	

Sides

Kutir Kaali Dal	9
Black lentil, fenugreek, vine tomato	
Double Tadka Dal	8
Yellow lentil, cumin seed, asafoetida	
Saag Makkai	8
Spinach, sweetcorn, garlic	
Courgette Masala	8
Onions, garlic, cumin	
Missi Roti	4
Maize-flour bread	
Steamed Rice	5

Desserts

Date Pecan ~ Cinnamon	10
Kulfi, caramel, pistachio	
Raspberry ~ Malai	9
Lime, vanilla, chocolate	
Pineapple ~ Coconut	9
Sous vide, pink pepper, caramel	
Sorbet ~ Trio	8
Mango passionfruit, coconut, blood orange	