first

please select any two from this section

potato sphere chaat, white pea mash
house-made paneer, butter, pepper, garlic
kashmiri morel, roasted walnut, parmesan papad
soy keema, quail egg, lime leaf butter pao
sweet pickle rib, sundried mango, onion seeds
duck chettinad, foie gras, idli, pearl onion chutney

to share

supplement

ghee roast lamb, roomali roti pancakes  38

tasting of papads, wild boar pickle, prawn balchao, house chutneys  22

second

shiso leaf chaat, water chestnuts

sweet potato shakarkandi, kohlrabi, crispy okra

baby squid, crispy rice, everything chutney

kolhapuri chicken, peanuts, cucumber, tomatoes, avocado

pathar beef kebab, garlic chips, bone marrow nihari

* please inform us about any allergies or dietary restriction
* consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness
third
paper roast dosa, wild mushrooms, black truffles, water chestnuts
silken tofu kofta, quinoa pulao, bottle gourd curry
tamarind sea bass, herb barley, spinach poriyal, kerala moilee
pork belly vindaloo, goan red rice
chicken seekh, kashmiri plum korma
dal gosht, lamb, lentils, cumin sunchookes

accompaniments

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black dairy dal, fennel dill raita, choice of kulcha: | 14    |
wild mushroom; saag paneer; butter chicken; smoked bacon; pastrami |       |
dal moradabadi, chur chur paratha | 14    |

fourth
makhan malai, saffron milk, rose petal jaggery brittle, almonds
doda barfi treacle tart, vanilla bean ice cream
besan ladoo cheesecake, amaranth
crispy seviyan, rice pudding, coconut jaggery ice cream

pairings: wine 70 reserve wine 110 beverage 35/55 tea service 15

chef manish mehrotra
chef vivek rana