



TASTING MENU \$175

ACHAPPAM

rose cookie, roasted pepper, guava chutney, avocado

BEET FAGOTTINO

beetroot, mango leather, pistachio, pomegranate, cream cheese

MUSHROOM DO PAYAZA TART

mushroom ragout, cream cheese, potato mousse,
pickled shimeji, scallion, red onion, crispy leeks

A. Bergère 'Origine,' Brut, Champagne, France NV

LYCHEE CEVICHE

cychee, yuzu coconut sauce,
homemade tooti frooti

OR

TONKA TORANI CEVICHE

cured flounder, fermented coconut and rice water,
ginger, serrano, raspberry, black berry, toasted millets

Weingut Hüls Riesling 'Sonnenuhr,' Mosel, Germany 2021

CAVIAR | 50

kaluga, crispy beet discs, habanero emulsion, crème fraîche

Jurtschitsch Grüner Veltliner 'Ried Käferberg,' Kamptal, Austria 2023 | +30

JEERA ANANAS OYSTER / RAMBUTAN | 20 / 18

cured oyster / rambutan, cumin, oats oyster shell, cilantro, charred pineapple

Jurtschitsch Grüner Veltliner 'Ried Käferberg,' Kamptal, Austria 2023 | +30

TOMATILLO RASAM

choice crab/jackfruit cake, tomatillo rasa (broth) cumin, garlic, black pepper, curry leaf podi

Do Ferreira Albariño, Rías Baixas, Spain 2024

TAMARIND SORBET

tamarind, dates, black pepper, cumin, lentil crumble

CHAPLI PARATHA

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

Michel Sarrazin Givry 'Sous la Roche,' Burgundy, France 2023

CHAANP | 15

chargrilled lambchop, crushed cilantro,
crème fraîche, yuzu eggplant

Gramercy Cellars Syrah 'Lower East,' Columbia Valley, Washington 2021 | +15

ENTRÉE

FISH MOILEE

seabass, madras onion, coconut,
turmeric; basmati rice

OR

MALAI KOFTA

cottage cheese (paneer), cashew,
brown onion; garlic naan

Enfield Wine Co. Chardonnay 'Brosseau Vineyard,' Chalone, California 2022

DAL MUSAAFER | 15

72 hours cooked black lentils, fenugreek, smoke chili

QUBANI

qubani compote, vegan vanilla whip, lavender soil

Royal Tokaji Red Label 5 Puttonyos Aszú, Tokaji, Hungary 2018

20% service charge applies.