



TASTING MENU
\$175

WINE PAIRING + \$95

ALOO GOBHI TART

spiced cauliflower, ginger, potato, tart
Telmont Champagne, FR

ACHAPAM

rose cookie, roasted sweet pepper, guava chutney, avocado
Telmont Champagne, FR

BEET FAGOTTINI

beetroot, citrus zest, toasted pistachios, pomegranate
Telmont Champagne, FR

CAVIAR (ADD \$45)

kaluga, crispy beet discs, habanero emulsion, crème fraîche
J Vineyards Brut Rosé, CA

COOKIE (ADD \$25 / \$12)

choice of foie gras or edamame
J Vineyards Brut Rosé, CA

CEVICHE

choice of lychee or escolar, yuzu coconut sauce, homemade tooti frooti
Sula Chenin Blanc, India

BLACK PAKODA

onion wedge, spiced potato, black garlic emulsion
Sula Chenin Blanc, India

LENTIL COCONUT SOUP

red lentil, kaffir lime leaves, lemon grass, coconut water jelly
Sula Chenin Blanc, India

KALA KHATTA SORBET

black salt, kokum syrup, roasted cumin, lime juice

JHOL MOMO

choice of chicken or mushroom, tomato sesame jhol, marigold leaf oil, timur pepper, crispy shallots
Grover "Chene" Tempranillo / Shiraz, India

NIHARI BIRRIA TACOS

choice of pulled lamb or jackfruit, Indian cheddar, nihari consommé
Grover "Chene" Tempranillo / Shiraz, India

BARRAH KEBAB (ADD \$12)

chargrilled lamb chop, pomegranate molasses, mint chutney
Grover "Chene" Tempranillo / Shiraz, India

MALABARI FISH CURRY

seabass, madras onion, coconut, turmeric,
malabari parotha

OR

PANEER CHANDANI

cottage cheese, brown onion, serrano,
cilantro, silver leaf; garlic naan

Moscone "Bussia" Barolo, IT

KULFI

saffron, cardamom and yogurt, pistachio and avocado kulfi, mango, chia seed
Vietti Moscato D'Asti, IT

MUKHWAS

pepper, mint, fennel, rose petal, fruit ganache

MICHELIN 2024

20% service charge applies.