



**TASTING MENU \$175**  
Suggested Wine Pairing \$120

**TRIO OF SNACKS**

**ACHAPPAM**

rose cookie, roasted pepper, guava chutney, mango, avocado

**BEET FAGOTTINO**

beetroot, mango leather, pistachio, pomegranate, cream cheese

**GAJAR MUTTER DOUGHNUT TART**

carrot mousse, green peas, charcoal tart

Champagne Gosset

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**LYCHEE CEVICHE**

cured lychee, yuzu coconut sauce,  
homemade tooti frooti, crispy corn

Pinot Gris, Alsace

OR

**SCALLOP CEVICHE**

scallop carpaccio, shallot ginger dressing,  
green apple and cilantro water, citrus segments

Pinot Gris, Alsace

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**ADD ON**

**CAVIAR | +\$50**

kaluga gold, khakhra, crème fraîche, habanero emulsion

Blanc de Blanc, Billecart-Salmon +\$35

**TRUFFLE KACHEELA | +\$50 | +\$35**

choice of bison / black chickpeas tartare, crispy potato terrine, winter truffle

Blanc de Blanc, Billecart-Salmon +\$35

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**PANDRA RASSA**

choice of chicken or soya champ, poppy seed, coconut,  
cilantro foam, crispy millet

Resonance Pinot Noir, Willamette Valley

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**POMEGRANATE SORBET**

pomelo, sudachi and himalayan pink salt

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**BIRRIA TACO**

choice of lamb or jackfruit, Indian cheddar,  
red onion; nihari consommé

Cab Franc Carmenère Blend, Chile

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**ADD ON**

**CHAANP | +\$15**

chargrilled lambchop, crushed cilantro,  
crème fraîche, yuzu eggplant

Syrah, California +\$15

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**ENTRÉE**

**FISH MOILEE**

sea bass, shallot, coconut, curry leaf; basmati rice

Chenin Blanc, Vouvray

OR

**PANEER RIZALA**

cottage cheese, cashew, yoghurt, rose, serrano and cilantro oil,  
golden onions; garlic naan

Chenin Blanc, Vouvray

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**ADD ON**

**DAL MUSAAFER | +\$15**

72 hours cooked black lentils, fenugreek, smoke chili

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**RASMALAI**

chena sponge, rasmalai milk, pistachio & moringa joconde,  
almond cream, strawberry

Inniskilin Vidal

20% service charge applies.