



TASTING MENU

\$175 | WINE PAIRING ADD + \$95

ALOO GOBHI TART

spiced cauliflower, ginger, potato, tomato chutney

ACHAPAM

rose cookie, roasted sweet pepper, guvava chutney, avocado

SHISHITO PEPPERS

choice of beef or black chick pea tartar, serrano emulsion, parmesan cheese, crispy shallot

CAVIAR (ADD \$30)

kaluga, crispy beet discs, habanero emulsion, crème fraiche

CEVICHE

choice of cured escolar or lychee, yuzu coconut sauce, homemade tooti footi, crispy corn

ONION PAKODA

black truffle aioli, onion, spice potato, truffle & onion skin ash

MASALA PAPAD

choice of ahi tuna or roasted bell pepper, achar emulsion, pickled serrano & ginger, karvanda, sesame

CITRUS SORBET

yuzu, honey suckle, chargrilled orange, mint, meyer lemon

BARRAH KEBAB (ADD \$12)

chargrilled lamb chops, spiced yogurt, kasoori methi, pomegranate molasses

JHOL MOMO

choice of chicken or mushroom, tomato sesame jhol, marigold leaves oil, crispy shallot

65 (SIXTY FIVE)

choice of chicken or cauliflower, curry leaf aioli, nigella seed, baby leaf salad; dosai

MALABARI FISH CURRY OR

seabass, madras onion, coconut, turmeric; malabari paratha

PANEER CHANDANI

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

RAS MALAI

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

TIL BESAN LADOO

sesame praline, chickpea ganache, gajak crumble

20% service charge applies.

 MICHELIN 2024