

Chef's Table – Six Course

Amuse

Sev batata puri / Sweet potato samosa

Palak Chaat

Crispy baby spinach / sweet yogurt / tamarind / date chutney

**Francois Montand, Rose, Brut, NV, Jura, France*

Scallop Balchao

Bay scallops/ peri-peri masala / rice vermicelli

**Riesling, Reichsgraf von Kesselstatt, Kabinett | Mosel, Germany 2018*

Spicy Reshmi Kebab

Minced chicken / mint / coriander / green chili

**La Capranera, Fiano | Campania, Italy, 2020*

Black Cod

Fresh dill / honey / star anise / red wine vinegar

**Laurent Martray, 'Corentin' Brouilly | Beaujolais, France 2018*

Classic Curries

Chicken Tikka Masala

Broiled chicken/tomatoes/ginger

Lamb Roganjosh

Kashmiri chili / tomato / caramelized onion

Gujrati Undhiyu

Sweet potato / snow peas / green masala

Dal Makhani

Lentils/tomato/garlic/green chilies

Naan / Mint Paratha and Saffron Pulao

**Marchand-Tamse, Pinot Noir | Cote de Nuits Village, Burgundy, France, 2016*

Dessert

Apple Jalebi / Gulab Jamun / Coconut Rice Pudding / Cardamom Ice Cream

**Moscato d'Asti | Lodali | Italy 2018*

Chef's Table Non-Vegetarian Menu 90
Wine Pairing Option* 50

NON – VEGETARIAN

Grand Menu - Four-Course

Amuse

Sev batata puri / Sweet potato samosa

Palak Chaat

Crispy baby spinach / sweet yogurt / tamarind / date chutney

**Francois Montand, Rose, Brut, NV, Jura, France*

Scallop Balchao

Bay scallops/ peri-peri masala / rice vermicelli

**Riesling, Reichsgraf von Kesselstatt, Kabinett | Mosel, Germany 2018*

Classic Curries

Chicken Tikka Masala

Broiled chicken/tomatoes/ginger

Lamb Roganjosh

Kashmiri chili / tomato / caramelized onion

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Sweet potato / snow peas / green masala

Dal Makhani

Lentils/tomato/garlic/green chilies

Naan / Mint Paratha and Saffron Pulao

**Laurent Martray, 'Corentin' Brouilly | Beaujolais, France 2018*

Dessert

Apple Jalebi / Gulab Jamun / Cardamom Ice Cream

**Evolucion, Tokaj Late Harvest Furmint I Hungary, 2016*

Grand Menu 75
Wine Pairing Option* 40

Chef's Table – Six Course**Amuse**

Sev batata puri / Sweet potato samosa

Palak Chaat

Crispy baby spinach / sweet yogurt / tamarind / date chutney

Francois Montand, Rose, Brut, NV, Jura, France*Tawa Baingan**

Eggplant / spiced potatoes / jaggery peanut sauce

Riesling, Reichsgraf von Kesselstatt, Kabinett | Mosel, Germany 2018*Paneer Shashlik**

Cottage cheese / onion / bell pepper

La Capranera, Fiano | Campana, Italy, 2020*Hare Mattar Seb Tikki**

Green peas / apple murabba / mint cilantro chutney

Laurent Martray, 'Corentin' Brouilly | Beaujolais, France 2018*Classic Curries****Makhana Kaju Kofta**

Potato dumplings / puffed lotus seeds / cashew nut

Gujrati Undhiyu

Sweet potato / snow peas / green masala

Butternut Squash Bharta

Smoked butternut / onion / tomato / walnut

Dal Makhani

Lentils/ tomato/garlic/green chilies

Naan / Mint Paratha and Saffron Pulao**Marchand-Tamse, Pinot Noir | Cote de Nuits Village, Burgundy, France, 2016***Dessert**

Apple Jalebi / Gulab Jamun / Coconut Rice Pudding / Cardamom Ice Cream

**Moscato d'Asti | Lodali | Italy 2018*

Chef's Table Vegetarian Menu 80
 Wine Pairing Option* 50

Grand Menu - Four-Course**Amuse**

Sev batata puri / Sweet potato samosa

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Francois Montand, Rose, Brut, NV, Jura, France*Tawa Baingan**

Eggplant / spiced potatoes / jaggery peanut sauce

Riesling, Reichsgraf von Kesselstatt, Kabinett | Mosel, Germany 2018*Classic Curries****Makhana Kaju Kofta**

Potato dumplings / puffed lotus seeds / cashew nut

Gujrati Undhiyu

Sweet potato / snow peas / green masala

Butternut Squash Bharta

Smoked butternut / onion / tomato / walnut

Dal Makhani

Lentils / tomato / garlic / green chilies

Laurent Martray, 'Corentin' Brouilly | Beaujolais, France 2018*Naan / Mint Paratha and Saffron Pulao****Laurent Martray, 'Corentin' Brouilly | Beaujolais, France 2018***Dessert**

Apple Jalebi / Gulab Jamun / Cardamom Ice Cream

**Evolucion, Tokaj Late Harvest Furmint I Hungary, 2016*

Grand Vegetarian Menu 65
 Wine Pairing Option* 40