

**[Tasting Menu]**

**Chaat:**

Sev Batata Puri / Sweet Potato Samosa

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Palak Chaat

Crispy baby spinach / sweet yogurt / tamarind / date chutney

*Cavas Josep Masachs, Mas Fi Brut, Penedes, Spain NV*

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**Tawa - Griddle:**

Fish Chili Garlic

Sea bass / burnt garlic / banana leaf

*La Capranera Fiano, IGP Campania, Italy 2021*

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**Tandoor - Kebab:**

Spicy Reshmi Kebab

Minced chicken / mint / coriander / green chilies

*Laurent Martray, Brouilly, La Folie, Beaujolais, France 2019*

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**Classic Curries:**

Champan Gosht

Lamb / caramelized onions / black pepper / bay leaf

Chicken Tikka Masala

Onion / tomatoes / fenugreek powder

Dal Dhungaree

Smoked lentils / garlic / tomatoes

Navratna Korma

Seasonal vegetables / cashew nuts / cloves / cinnamon

Naan or Mint Paratha

Saffron Pulao

*Tempranillo, Ziboga, Rioja, Spain, 2019*

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**Dessert**

Date and Toffee Pudding / Gulab Jamun / Warm Black Rice Pudding / Cardamom Ice Cream

*La Cappuccina, 'Arzimo', Recioto di Soave, Veneto, Italy, 2018*

Tasting Menu \$80

Wine Pairing \$45

Last orders for Tasting Menu are taken at 2 pm for Lunch; 9 pm on Sunday, 9.30 pm on Monday-Thursday, and 10 pm on Friday-Saturday.

## Vegetarian Tasting Menu]

### Chaat:

Sev Batata Puri / Sweet Potato Samosa

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Palak Chaat

Crispy baby spinach / sweet yogurt / tamarind / date chutney

*Cavas Josep Masachs, Mas Fi Brut, Penedes, Spain NV*

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### Tawa - Griddle:

Tawa Baingan

Eggplant / spiced potato / olive oil / peanut sauce

*La Capranera Fiano, IGP Campania, Italy 2021*

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### Tandoor - Kebab:

Tandoori Paneer

Cottage cheese / yogurt / chilies / garam masala

*Laurent Martray, Brouilly, La Folie, Beaujolais, France 2019*

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### Classic Curries:

Navratna Korma

Seasonal vegetables / cashew nuts / cloves / cinnamon

Bhindi Aloo

Okra / potatoes / onions / dry mango powder

Sabudana Moongphali Kofta

Tapioca pearl dumpling / peanuts / curry leaves

Dal Dhungaree

Lentils / garlic / tomatoes

Naan or Mint Paratha

Saffron Pulao

*Tempranillo, Ziboga, Rioja, Spain, 2019*

### Dessert:

Date and Toffee Pudding / Gulab Jamun / Warm Black Rice Pudding / Cardamom Ice Cream

*La Cappuccina, 'Arzimo', Recioto di Soave, Veneto, Italy, 2018*

Vegetarian Tasting Menu \$70.

Wine Pairing \$45.

Last orders for Tasting Menu are taken at 2 pm for Lunch; 9 pm on Sunday, 9.30 pm on Monday-Thursday, and 10 pm on Friday-Saturday.