

[Dessert]

Date and Toffee Pudding	14.
Mixed berry coulis	
Chocolate Samosa*	14.
Chocolate mint ice cream	
Kesar Pista Kulfi*	14.
Saffron /pistachio / white chocolate-pistachio cookie	
Blood Orange Panna Cotta	14.
Sesame Tuille / Blood orange coulis	
Warm Black Rice Pudding*	14.
Cashew nut / coconut / cardamom ice cream / edible silver	
Gulab Jamun*	14.
Cardamom Ice Cream	
Rose Rasmalai*	14.
Rose mousse / passion fruit compote	
Home Made Sorbets and Ice Creams*	11.
Please be aware of cross contamination	

*dish contains nuts

Breads – All our breads are made with Organic Flour

Naan	5.
Garlic Naan	6.
Roti	5.
Mint Paratha Request without butter	6.
Onion and Sage Naan	6.
Chili Olive Naan	6.
Truffle Naan	6.
Goat Cheese Kulcha	8.

[Rice]

Basmati Rice	5.
Saffron Pulao	6.

** Consuming raw or undercooked meats poultry seafood, shellfish, or eggs may increase your risk of food borne illness especially if you have certain medical conditions."

*** This menu has been highlighted to notify guests of **DAIRY ALLERGY**. Those that highlight the entire dish cannot be modified in any way. Those that are highlighted with just the ingredients can be modified to suit the needs

Tasting Menu

Chaats - Savories

Sev Batata Puri / Sweet Potato Samosa

Palak Chaat

Crispy baby spinach / sweet yogurt / tamarind / date chutney

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

Tawa-Griddle

Fish Chili Garlic

Sea bass / burnt garlic / banana leaf

La Capranera Fiano, IGP Campania, Italy 2021

Tandoor-Kebab

Spicy Reshmi Kebab

Minced chicken / mint / coriander / green chilies

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

Classic Curries

Champan Gosht

Lamb / caramelized onions / black pepper / bay leaf

Chicken Tikka Masala

Onion / tomatoes / fenugreek powder

Navratna Korma

Seasonal vegetables / cashew nuts / cloves / cinnamon

Dal Dhungaree

Smoked lentils / garlic / tomatoes

Naan or Mint Paratha **Request without butter**

Saffron Pulao

Tempranillo, Ziaboga, Rioja, Spain, 2019

Dessert

Please ask for the sorbet selection

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

Tasting Menu	80.
Vegetarian Tasting Menu	70.
Wine Pairing	45.

Last orders for Tasting Menu are taken at 9.00 pm on Sunday, 9.30 pm on Monday-Thursday and 10 pm on Friday-Saturday

[**Tawa-Griddle**]

Salli Salmon Cake	14.
Caramelized onion / straw potato / basil mayo	
Fish Chili Garlic	14.
Sea bass / burnt garlic / banana leaf / jeera aloo	
Tawa Lobster [Request without Paratha]	21.
Maine lobster / garlic / guava chili chutney	
Kadipatte Ka Murg	12.
Chicken tenders / curry leaves / roasted lentils	
Roti Pe Boti	14.
Lamb / Kashmiri chilies / caramelized onions / paratha	
Tawa Baingan	12.
Eggplant / spiced potato / olive oil / peanut sauce	
Truffle Dosa	12.
Potatoes / truffle shavings / coconut chutney	
Beetroot Goat Cheese Tikki	12.
Roasted cumin / cashew nuts / cinnamon / honey	

[**House-made Chutneys / Papadum / Pappads**]

Eggplant Ginger Chutney	2.5 / 6.
Tomato Raisin Chutney	
Mango Chutney	
Assorted Papadum	6.
Roasted Pappad	4.

[**Sigri-Barbeque**]

Mango Shrimp	14.
Mango puree / cashew nut / ginger / coriander	
Malai Seekh Kebab	12.
Minced lamb / ginger / garlic / mint chutney	
Spicy Reshmi Kebab	12.
Minced chicken / mint / coriander / green chilies	
Veggie Seekh Kebab [Request without butter]	12.
Seasonal vegetables / cashew nut / walnut / breadcrumbs / garam masala / mint chutney	
Tandoori Paneer	12.
Cottage cheese / yogurt / chilies / garam masala	

[**Chaat-Savories**]

Sev Batata Puri	10.
Crispy biscuits / potatoes / raw mangoes / gram flour vermicelli / chutneys	
Cauliflower Bezule [Contains Eggs]	12.
Mustard seeds / green chilies / curry leaves	
Palak Chaat	15.
Crispy baby spinach / yogurt / tamarind / date	
Sweet Potato Samosa	10.
Ginger / green chilies / cranberry chutney	

A 20% gratuity will be added for groups of five or more.

[**Fish and Seafood Entrée**]

Halibut Kerala Curry	30.
Kashmiri chili / curry leaves / Malabar tamarind	
Red Snapper Rechad	28.
Balchao masala / shrimp / masala bhat	
Shrimp Manga Curry	27.
Raw mango / mustard seeds / coconut milk	
Sarson Lobster	36.
Yellow mustard / fennel / onion seeds / green chili	
Scottish Salmon Tandoori	27.
Lime leaves / ginger / garlic	
Black Cod	38.
Honey / cheddar / star anise / dill potatoes	
[Meat Entrée]	
Tandoori Chicken Tikka	22.
Chilies / garlic / garam masala	
Chicken Kolhapuri	21.
Kashmiri chili / cinnamon / clove / coriander seed	
Chicken Tikka Masala	21.
Onion / tomato / fenugreek powder	
Kozhi Vellai Korma	21.
Chicken / cashew nuts / coconut / stone flower	
Tandoori Lamb Chops [2 Pcs]	38.
Mace / cardamom / cashew nut / ginger	
Peshawari Lamb Shank	34.
Kashmiri chilies / black cardamom / Gold leaf	
Lamb Biryani	24.
Aromatic lamb / basmati rice / saffron / raita	
Champan Gosht	22.
Lamb / caramelized onions / black pepper / bay leaf	
Tandoori Duck Makhani	30.
Peking duck confit / makhani sauce / saffron rice	

[**Vegetarian Entrée**]

Paneer Lajawab	20.
Cottage cheese / black pepper / coriander / cumin	
Navratna Korma	20.
Seasonal vegetables / cashew nuts / clove / cinnamon	
Vegetable Biryani	20.
Aromatic seasonal vegetables / basmati rice / raita	
[Ayurvedic Special]	
<i>This is an excellent dish for fighting colds, flu and stimulate the immune system.</i>	
Chickpeas Kichadi	20.
Carrots / Sweet Potato / basmati rice / ginger / green chilies / Date Raita	
Sabudana Moongphali Kofta	18. / 10
Tapioca pearl dumpling / peanuts / curry leaves	
Malai Palak	18. / 10
Spinach / cumin / garlic	
Bhindi Aloo	18. / 10
Okra / potatoes / onions / dry mango powder	
Gobhi Mattar	18. / 10
Cauliflower / green peas / ginger	
Zucchini Corn Soweta	18. / 10
Black cardamom / yogurt / green chili	
Baingan Bharta	18. / 10
Smoked eggplant mash / English peas	
Dal Dhungaree	18. / 10.
Smoked lentils / garlic / tomatoes	
Cucumber Raita	7.
Cucumber / yogurt relish	