

[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 (please request no tuille) 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 request without cookie]

*dish contains nuts

Breads – All our breads are made with Organic Flour

[Request Plain Uttapam]

Naan 5.

Garlic Naan 6.

Roti 5.

Mint Paratha 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 **Gluten 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

Chaata - Savories

Sev Batata Puri / Sweet Potato Samosa

Palak Chaata [**Cross Contamination**]
Crispy baby spinach / sweet yogurt / tamarind / date chutney
Cavas Josep Masachs, Mas Fi Brut, Penedes, Spain NV

Tawa-Griddle

Fish Chili Garlic [**Cross Contamination**]
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

Saffron Pulao

Tempranillo Ziaboga, Rioja, Spain, 2019

Dessert

Date and Toffee Pudding / Gulab Jamun / Rice Kheer / Cardamom Ice Cream

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 [Cross Contamination]

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* [Request without bread] 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

***All items cooked on the Tawa and Fried section have Cross Contamination**

House-made Chutneys / Papadam / Pappads]

Eggplant Ginger Chutney 2.5 / 6.
Tomato Raisin Chutney
Mango Chutney

Assorted Papadam 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 12.
Seasonal vegetables / cashew nut / walnut / breadcrumbs / garam masala / mint chutney

Tandoori Paneer 12.
Cottage cheese / yogurt / chilies / garam masala

[Chaat-Savories] Cross Contamination

Sev Batata Puri 10.
Crispy biscuits / potatoes / raw mangoes / gram flour vermicelli / chutneys

Cauliflower Bezule [Cross Contamination] 12.
Mustard seeds / green chilies / curry leaves

Palak Chaat [Cross Contamination] 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 (Contains Malt) 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 [Request without dough] 24.
Aromatic lamb / basmati rice / saffron / raita

Champan Gosht 22.
Lamb / caramelized onions / black pepper / bay leaf

Tandoori Duck Makhani 32.
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 [Request without dough] 20.
Aromatic seasonal vegetables / basmati rice / raita

[Ayurvedic Special]

This is an excellent dish for fighting colds, flu and stimulate the immune system.

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