



TIYA TASTING MENU

Canapés

PANI PURI [hawk creek farm]
Passion Fruit Water, Avocado, Mango

PYAAZ KACHORI

Crispy Kachori Crackers, Onion Masala, Tamarind & Ginger
Gel

BAINGAN BHARTA CORNETTO

Roasted Eggplant, Tomato Cornetto, Curry Leaf

Course 1

YOGURT CHAAT

Yogurt Mousse, Tamarind, Mint, Raspberry, Chaat Masala

Course 2

SCALLOP BALCHAO

Uni Malai Curry, Sea Buckthorn Chutney, Caviar
or

BEEF KHURCHAN DUMPLING

Madras Curry, Chili Oil, Crispy Garlic
[add 2oz. Sakura Farms Wagyu: \$10]

Supplement Course

TIGER SHRIMP \$14

Miso, Bedgi Chili, Gooseberry Chutney

LAMB KEEMA \$14

Potato Textures, Peas, Masala Babka

CHILI CHEESE KULCHA \$ 15

Manchego Cheese, Shishito Pepper

Course 3

STUFFED CHICKEN FARCHA

Smoked Butter Sauce, Baby Radish Achar, Butter Powder
or

COAL ROASTED BARRAMUNDI

Bengal Mustard Curry, Shrimp Chop, Gobindobhog Rice Cake
or

LAMB CHOP BURRA

Shammi Kabab, Shiso Crisp, Black Garlic, Tomato, Nihari

Accompaniments To Share

Garlic Naan, Saffron Rice

Dessert

MANGO RASMALAI

Mango Cassata, Fresh Mango, Coconut Cryo, Gold
or

CHOCOLATE MURMURA PAVE

Fudge Caramel, Black Rice Papad, Buttermilk Ice Cream

CHOCOLATE PAAN CANNOLI

JAVA PLUM BON BON

TASTING MENU \$115 *per person*

WINE PAIRING \$70 *per person*

* Consumption of raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of foodborne illness. Inform us on your dietary restrictions.

A 21% service charge for the tasting menu service will be added to your final bill. An **optional** 5% surcharge will be applied to the final bill in support of employee welfare. If you wish to have this surcharge removed, please ask.