



**VEGETARIAN  
TASTING MENU**  
By, Chef Pujan Sarkar

**Canapés**

**PANI PURI** [Hawk Creek Farm, SF]  
Passion Fruit Water, Avocado, Mango

**ARTICHOKE KEEMA TARTE**

Potato, Peas, Tiya Masala

**Course 1**

**YOGURT CHAT (v)**

Yogurt Mousse, Tamarind Mint, Raspberry Chaat Masala

**Course 2**

**ASPARAGUS PEPPER FRY**

Avial Jelly, Crispy Curry Leaf Quinoa

*or*

**MUSHROOM - MOMO**

Chanterelle Shorba, Chili Oil, Truffle

Supplement Course \$12 each

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**CAULIFLOWER PAKODA**

Carrot Pachadi, Peanut Thecha, Kumquat, Curry Leaf

**TANDOORI AVOCADO**

Green Chickpea Hummus, Dosa Crisp

**EDAMAME & ASPARAGUS KEBAB**

Mango Chunda Coulis, Solkhadi, Mint Chutney

**PINK GUAVA & CHILI SORBET**

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**Course 3**

**ORGANIC SACH PANEER POLLICHATHU**

Curry Leaf, Malabar Curry, Ginger

*or*

**BAKED POTATO QUICHE**

Saffron Dum Gravy, Sea Buckthorn Chutney, Pistachio

*or*

**FARMER'S MARKET ROASTED VEGETABLES**

Sambar Curry, Homemade Crisp, Fermented Curd Rice

*Accompaniments To Share*

Black Dairy Dal . Garlic or Plain Naan . Saffron Rice

**RASMALAI TRES LECHES**

Saffron Syrup, Rabri Foam, Raspberry Compote, Gold

*or*

**TENDER COCONUT PAYASAM**

Coconut Ice Cream, Narkel Naru Crumble,

Coconut Cryo

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**PETIT FOUR**

TASTING MENU \$95 per person

WINE PAIRING \$70 per person

A 21% service charge for the tasting menu service and parties of 6 and above 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 consult our staff.

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