



**TASTING MENU**  
By, Chef Pujan Sarkar

Canapés  
PANI PURI  
Passion Fruit Water, Avocado, Mango  
MEDU VADA DOUGHNUT  
Kara Chutney, Sambar Leather, Coconut Podi

Course 1  
YOGURT CHAT (v)  
Yogurt Mousse, Tamarind Mint, Raspberry Chaat Masala

Course 2  
\* SCALLOP – BALCHAO  
Uni Malai Curry, Finger Lime, Caviar  
*Or,*  
MUSHROOM – MOMO (V)  
Chanterelle Shorba, Chili Oil, Truffle

Supplement Course \$16 each

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LAMB KEEMA  
Potato Textures, Peas, Masala Babka  
TIGER SHRIMP XEC XEC  
Miso, Bengal Chili, Gooseberry Chutney

CHICKEN GUSHTABA  
Amul Cheese Fondue, Leeks, Burgundy Truffle

HAMACHI BHEL  
Young Millet, Red Onion, Buttermilk Sol Kadhi

PINK GUAVA & CHILI SORBET

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Course 3  
ORGANIC SACH PANEER POLLICHATHU (v)  
Curry Leaf, Malabar Curry, Ginger  
*Or,*  
GUNPOWDER SEABASS  
Baby Courgette, Bay Shrimp, Alleppey Curry  
*Or,*  
LAMB CHOP BURRA  
Shammi Kabab, Mint, Tomato, Nihari

*Accompaniments To Share*

Black Dairy Dal . Garlic Naan . Saffron Rice

TENDER COCONUT PAYASAM  
Milk Ice Cream, Coconut Caramel, Coconut Cryo, Rhubarb  
*Or,*  
BESAN BARFI CHOCOLATE OPERA  
Pistachio Ice Cream, Orange Chutney, Gold

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TASTING MENU \$95 per person

WINE PAIRING \$55 per person

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

\* A 21% service charge will be added to your final bill for the tasting menu service.

\* A 5 % SF Mandate will be added to the check reflecting the SF Health Care Security Ordinance surcharge, to cover health care coverage for all full-time employees.