



**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**

**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

**FEIJOA & CHILI SORBET**

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**Course 3**  
**ORGANIC SACH PANEER POLLICHATHU (v)**  
Curry Leaf, Malabar Curry, Ginger

*Or,*

**BUTTER CHICKEN**  
Smoked Red Pepper Makhani, Fenugreek

*Or,*

**LAMB CHOP BURRA**  
Shammi Kabab, Mint, Tomato, Nihari

**Accompaniments To Share**

Black Dairy Dal . Garlic Naan . Saffron Rice

**RASMALAI TRES LECHES**

Saffron Syrup, Rabri Foam, Raspberry Compote, Gold  
*Or,*

**CHOCOLATE MURMURA PAVE**  
Fudge Caramel, Black Rice Papad, Butter Milk Ice Cream

**TASTING MENU \$95 per person**

**WINE PAIRING \$55 per person**