

EXECUTIVE CHEF

Sujan Sarkar

DINNER

CHEF DE CUISINE

Pujan Sarkar

SHARING PLATTERS

ASSORTED PAPPADS & CRISPS 12

with Homemade Chutneys
Avocado & Yogurt | House Ketchup | Stone Fruit

CHUTNEY SAMPLER 15

Garlic Naan, Green Pea & Goat Cheese Kulcha
Avocado & Yogurt | House Ketchup | Stone Fruit

SMALL PLATES

DAHI PURI 14

Avocado, Tamarind, Mint & Cilantro Chutney, Yogurt Mousse (6 pc.)

PANEER CHILI ROLL 16

Crispy Kataifi, Alam (Ginger) Chutney, Lemon Achar Gel

TENDER COCONUT KEBAB 16

Butter Powder, Green Coconut Chutney, Alam Gel (3 pc.)

MASALA JACKFRUIT TACO 18

Pineapple Kut, Avocado, Garlic Toum (2 pc.)

CAULIFLOWER KOLIWADA 16

Peanut Chutney, Podi Masala

MUSHROOM PITHIVIER 16

Fig, Caramelized Onion, Pineapple Apricot Chutney

LAHSUNI CHICKEN TIKKA 18

Amul Cheese Fondue, Garlic Walnut Crumb

TUNA BHEL 18

Avocado, Green Mango, Tamarind, Chili, Sev Bhujia

POMEGRANATE GLAZED BBQ PORK RIBS 18

Toasted Hempseed, Pink Peppercorn

CHILI SAMBAL PRAWNS 22

Cucumber & Fennel Salad, Wasabi Mayonnaise (3 pc.)

DUCK HALEEM 22

Cream Cheese, Fried Onion, Cashew

TANDOORI OCTOPUS 24

House Pickle, Mustard Vinaigrette, Dill Cream, Nori