

chef's tasting menu



₹ 4000



Coconut & Raw Papaya Koshimbir

red chilli date emulsion, tempered peanuts



Ragda Pattice

white pea curry, in house chutney



Dahi Goat Cheese Kebab

quinoa, strawberry chilli chutney



Pulled Jackfruit Ghee Roast

kallapam, corn cream, pickles

Passionfruit

jalapeno, amla



Paneer Makhani

kasturi methi butter, blistered cherry tomatoes

or

Squash Pollichatu

nuts & seed crumble, curry leaf

or

Mango Alleppey Curry

sweet potato, raw mango chunda

SIDES



Ladakhi Dum Aloo Kulcha

tempered yogurt, walnut radish chutney

or



Wild Mushroom Kulcha

truffle mozzarella, caramelised onion

ACCOMPANIMENTS



Dal Makhani



Caper Kasundi Raita



Kalakand Tres Leches

honeycomb, fruit

or



Tellicherry Pepper & Kerala Chocolate Tart

seabuckthorn jelly, dark jaggery toffee

Should you be allergic to any ingredient, please bring it to the attention of the server.
A discretionary service charge of 10% is applicable | 18% GST is applicable on all prices

 contains milk/
milk products

 contains
gluten

 contains
nuts