



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

**À LA CARTE MENU**  
By, Chef Pujan Sarkar

### **Small Plates**

**CAULIFLOWER PAKODA \$16**

*Carrot Pachadi, Peanut Thecha, Kumquat, Curry Leaf*

**YOGURT CHAT \$17**

*Strawberry, Crispy Potato, Tamarind, Mint*

**TANDOORI AVOCADO \$18**

*Green Chickpea Hummus, Dosa Crisp*

**PANEER BHURJI ROLL \$18**

*Crispy Kataifi, Chili-Peanut Chutney*

**SEASONAL MELON TERRINE \$18**

*Pomegranate, Balsamic Caviar, Cucu Melon Ceviche*

**TANDOORI BABY BELLA SANDWICH \$22**

*Stuffed Baby Courgette, Parmesan Yakhni*

**CHICKEN GUSHTABA \$21**

*Amul Cheese Fondue, Leeks, Summer Truffle*

**DUCK SEEKH KEBAB \$22**

*Apricot & Chili Chutney, Pickled Fruits*

**GOAT GHEE ROAST TACO \$22**

*Pickled Onion, Chettinadu-Birria, Lime*

**POMEGRANATE GLAZED PORK BELLY \$22**

*Charcoal Grilled, Pomegranate, Ginger Glazed,  
Charred Padron Peppers*

**\* HAMACHI BHEL \$24**

*Young Millet, Red Onion, Buttermilk Sol Kadhi*

**TIGER SHRIMP XEC XEC \$26**

*Miso, Bedgi Chili, Gooseberry Chutney*

**LAMB KEEMA \$26**

*Potato Textures, Peas, Masala Babka*

**PARMESAN LACCHA ROTI \$18**

*Smoked Goat Yogurt, Tomato & Rhubarb Chutney*

### **Large Plates**

**EGGPLANT & POBLANO DUMPLING \$30**

*Poppy Seed Salan, Peanut Thecha, Collard Sali*

**ROASTED ACORN SQUASH \$30**

*Bisi Bele Bhat, Sambar, Rice Papad*

**ORGANIC SACH PANEER POLLICHATHU \$32**

*Curry Leaf, Malabar Curry, Ginger*

**BUTTER CHICKEN \$32**

*Smoked Red Pepper Makhani, Fenugreek*

**BEEF SHORT RIBS \$42**

*Madras Curry, Grilled Root Vegetables, Snail Chutney*

**GUNPOWDER SEA BASS \$46**

*Coconut & Green Mango Curry, Bay Shrimp, Courgette*

**LAMB SHANK ROAST \$48**

*Zarda Pulao, Caramelized Onion, Cashew, Mint, Nihari*

### **Sides**

Garlic / Plain Naan \$6

Saffron Rice \$6

Black Dairy Dal \$14