



\* A 21% service charge will be added to your check.  
\* 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.

**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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**AVOCADO KABAB (V)**  
Yellow Pepper Pachadi, Tonburi, Watercress

**TIGER SHRIMP XEC XEC**  
Miso, Bengal Chili, Gooseberry Chutney

**CHICKEN GUSHTABA**  
Amul Cheese Fondue, Leeks, Burgundy Truffle

**CHILI CHEESE KULCHA \$8**

**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

**TASTING MENU \$95 per person**  
**WINE PAIRING \$55 per person**

\* 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.  
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