



VEGAN TASTING MENU
BY, CHEF PUJAN SARKAR

PANI PURI

Passion Fruit Water

ARTICHOKE KEEMA TARTE

Potato, Peas, Tiya Masala

Course 1

CAULIFLOWER PAKODA

Carrot Pachadi, Peanut Thecha, Kumquat, Curry Leaf

Course 2

ASPARAGUS PEPPER FRY

Avial Jelly, Crispy Curry Leaf Quinoa

or

MUSHROOM – MOMO

Chanterelle Shorba, Chili Oil, Truffle

Supplement Course \$12 each

JACKFRUIT TACO A LA PLANCHA

Green Tomatillo Chutney, Lime

TANDOORI AVOCADO

Green Chickpea Hummus, Dosa Crisp

EDAMAME & ASPARAGUS KEBAB

Mango Chunda Coulis, Solkhadi, Mint Chutney

SORBET

Pink Guava & Chili

Course 3

EGGPLANT & POBLANO KOFTA

Salan Gravy, Collard Salli

or

FARMER'S MARKET ROASTED VEGETABLES

Sambar Curry, Homemade Crisp, Fermented Curd Rice

Accompaniments To Share

Whole Wheat Roti, Basmati Rice, Savoy Cabbage Foogath

Dessert

TENDER COCONUT PAYASAM

Coconut Ice Cream, Narkel Naru Crumble, Coconut Cryo

Or

RHUBARB & STRAWBERRY SORBET

PETIT FOUR

TASTING MENU \$95 per person

WINE PAIRING \$70 per person

A 21% service charge for the tasting menu service and parties of 6 and above will be added to your final bill.

An optional 5% surcharge will be applied to the final bill in support of employee welfare. If you wish to have this surcharge removed, please consult our staff.

* Consumption of raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of foodborne illness. Inform us on your dietary restrictions.