



TASTING MENU
By, Chef Pujan Sarkar

Canapés

PANI PURI [Hawk Creek Farm, SF]
Passion Fruit Water, Avocado, Mango

ECLAIR [Maple Leaf Farm, Sonoma]
Duck Galouti, Apricot Leather, Nasturtium

Course 1

YOGURT CHAT (v)
Yogurt Mousse, Tamarind Mint, Raspberry Chaat Masala

Course 2

SCALLOP BALCHAO
Uni Malai Curry, Seabuckthorn Chutney, Caviar

or

BONE MARROW KHURCHAN MOREL
Madras Curry, Chili Oil, Truffle

Supplement Course \$14 each

KERALA CHICKEN WING

Hemp Seed Chutney, Buddha's Hand Aioli

TIGER SHRIMP XEC XEC

Miso, Fermented Gooseberry, Nira Garlic Chutney

LAMB KEEMA

Potato Textures, Peas, Masala Babka

PINK GUAVA & CHILI SORBET

Course 3

STUFFED CHICKEN FARCHA

Smoked *butter sauce*, baby radish achar

or

COAL ROASTED BARRAMUNDI

Crab Cutlet, Bengal Mustard Curry, Kadumbuttu

or

LAMB CHOP BURRA

Shammi Kabab, Mint, Tomato, Nihari

Accompaniments To Share

Black Dairy Dal . Garlic Naan . Saffron Rice

RASMALAI TRES LECHES

Saffron Syrup, Rabri Foam, Raspberry Compote, Gold

or

CHOCOLATE MURMURA PAVE

Fudge Caramel, Black Rice Papad, Buttermilk Ice Cream

PETIT FOUR

TASTING MENU \$105 *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.