



* 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

LAMB KEEMA

Potato Textures, Peas, Masala Babka

TIGER SHRIMP XEC XEC

Miso, Bengal Chili, Gooseberry Chutney

CHICKEN GUSHTABA

Amul Cheese Fondue, Leeks, Burgundy Truffle

HAMACHI BHEL

Young Millet, Red Onion, Buttermilk Sol Kadhi

PINK GUAVA & CHILI SORBET

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