

**[ Organic Bread ]**

Naan	5.
Roti	5.
Garlic Naan with Herbs	6.
Laccha Paratha	6.
Mint Paratha	6.
Onion and Sage	6.
Truffle Naan	6.
Chili and Olive Oil Naan	6.
Goat Cheese Kulcha	8.

**[ Rice ]**

Basmati Rice	5.
Vegetable Pulao	6.
Lemon Cashew Nut Rice	7.



**Lunch Menu**

**[ Tawa – Griddle ]**

<b>Ragda Pattice</b> Spiced potatoes / chickpeas / tamarind date / mint chutney	12.
<b>Avocado Banana Chaat</b> Cumin / red chili powder / tamarind / date chutney	12.
<b>Tawa Baingan</b> Eggplant / spiced potatoes / jaggery peanut sauce	12.
<b>Hare Mattar Seb Tikki</b> Green peas / chana dal / green apple murabba	12.
<b>Purple Potato Dosa</b> Mustard seeds / curry leaves / coconut chutney	12.
<b>Patra Ni Machi</b> Sea bass / Coconut / mint / cilantro / kachumber salad	14.
<b>Crab Pepper Masala</b> Garlic / black pepper / phyllo pastry	14.
<b>Scallop Balchao</b> Bay scallops/ peri-peri masala / rice vermicelli	14.
<b>Kolkata Lamb Roll</b> Broiled lamb / kachumber salad / mint chutney	14
<b>[ Sigri – Barbeque ]</b>	
<b>Mango Shrimp</b> Cashew nut / ginger / mango pulp	14.
<b>Spicy Reshmi Kebab</b> Minced chicken / mint / coriander / green chili	12.
<b>Truffle Seekh Kebab</b> Minced lamb / garam masala / truffle oil	12.
<b>Paneer Shashlik</b> Cottage cheese / onion / bell pepper	12.

**[ House-made Chutneys / Papadam ]**

Eggplant & Ginger Chutney	2.5 / 6.
Tomato & Golden Raisin Chutney	
Mango Chutney	

Assorted Papadums	6.
Roasted Lentil Papad	4.

**[ Chaat-Savories ]**

<b>Sev Batata Puri</b> Crispy biscuits / potatoes / raw mangoes gram flour vermicelli / chutneys	10.
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<b>Cauliflower Bezule</b> Mustard seeds / green chilies / curry leaves	10.
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<b>Palak Chaat</b> Crispy baby spinach / sweet yogurt tamarind / date chutney	14.
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<b>Sweet Potato Samosa</b> Phyllo pastry / cranberry chutney	10.
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**[ Entrée From Clay Oven ]**

<b>Chicken Pista Korma</b> Cashew nut / pistachio / green cardamom	20.
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<b>Tandoori Lamb Chops ** (2 Pcs.)</b> Mace / cardamom / cashew nuts / ginger	36.
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<b>Scottish Tandoori Salmon</b> Kashmiri Chili / cinnamon / black pepper	26.
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<b>Tandoori Chicken Tikka</b> Chicken / garlic / mint chutney	22.
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<b>Mixed Grill</b> Tandoori Salmon / Chicken tikka / Truffle seekh kebab	24.
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\*\* Consuming raw or undercooked meats poultry seafood, shellfish, or eggs may increase your risk of food borne illness especially if you have certain medical conditions.

**[ Fish and Seafood Entrée ]**

<b>Halibut Goan Curry</b> Coconut/ Kashmiri chili / tamarind	26.
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<b>Red Snapper Pollichattu</b> Curry leaves / garlic / lemon cashew rice	26.
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<b>Shrimp Kerala Curry</b> Charred onion / ground lentils / coriander seeds	26.
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<b>Black Cod</b> Fresh dill / honey / star anise / red wine vinegar	38.
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<b>Lobster Hawa Mahal</b> Onion / tomato / ginger / green chili	36.
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**[ Vegetarian Entrée ]**

<b>Paneer Mirch Ka Salan</b> Cottage cheese / peanut / desiccated coconut / Jalapeno / saffron rice	20.
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<b>Gujrati Undhiyu</b> Sweet potato / green plantain / snow peas / Carrot / eggplant / green masala	20.
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**[ Meat Entrée ]**

<b>Chicken Makhani</b> Broiled chicken / tomato / fenugreek	20.
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<b>Chicken Green Masala</b> Mint / coriander / ground spices	20.
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<b>Chicken Tikka Masala</b> Tomato / ginger / green chili	20.
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<b>Chicken Biryani</b> Aromatic basmati rice / raita	22.
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<b>Lamb Roganjosh</b> Kashmiri chili / caramelized onion /fennel	22.
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<b>Saoji Lamb Shank</b> Stone flower / sesame seeds / nutmeg / star anise	28.
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<b>Duck Vindaloo</b> Peri-Peri masala / pearl onions / coconut rice	29.
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**[ Vegetarian Entrée / Sides ]**

<b>Eggplant Kozhambu</b> Mustard / fennel / tamarind / curry leaves	18 / 10.
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<b>Bhindi Ka Lonj</b> Okra / caramelized onion / fresh lemon juice / black pepper	18 / 10.
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<b>Gobhi Mattar</b> Cauliflower / green peas / cumin	18 / 10.
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<b>Malai Palak</b> Spinach / garlic / green chili / onions	18 / 10.
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<b>Makhana Kaju Kofta</b> Potato dumplings / puffed lotus seeds / cashew nut	18 / 10.
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<b>Butternut Squash Bharta</b> Smoked butternut / onion / tomato / walnut	18 / 10.
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<b>Cabbage Kadhi</b> Savoi cabbage fritters / tempered yoghurt	18 / 10.
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<b>Dal Makhani</b> Lentils / tomato / garlic	18 / 10.
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<b>Cucumber Raita</b> Cucumber / yogurt relish	8 / 5
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**[ Grand Menu ]** Non Veg./Veg.

Four course Tasting Menu*	75. / 65.
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Wine Pairing Option	40.
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**[ Chef's Table ]** 90. / 80.

Six Course Tasting Menu*	
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Wine Pairing Option	50.
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\*Grand Menu / Chef's Table Menu are available till 2:00 PM

\*\*A 20% gratuity will be added for groups of five or more.