

[**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.



Dinner Menu

Menu for Vegan Guests

Items highlighted are either Vegan or can be made Vegan.

[**Tawa – Griddle**]

Ragda Pattice 12.
Spiced potatoes / chickpeas / tamarind date /
mint chutney

Avocado Banana Chaat 12.
Cumin / red chili powder / tamarind / date chutney

Tawa Baingan 12.
Eggplant / spiced potatoes / jaggery peanut
sauce

Hare Mattar Seb Tikki 12.
Green peas / chana dal / green apple murabba

Purple Potato Dosa 12.
Mustard seeds / curry leaves / coconut chutney

Patra Ni Machi 14.
Sea bass / Coconut / mint / cilantro / kachumber salad

Crab Pepper Masala 14.
Garlic / black pepper / phyllo pastry

Scallop Balchao 14.
Bay scallops/ peri-peri masala / rice vermicelli

Kolkata Lamb Roll 14.
Broiled lamb / kachumber salad / mint chutney

[**Sigri – Barbeque**]

Mango Shrimp 14.
Cashew nut / ginger / mango pulp

Spicy Reshmi Kebab 12.
Minced chicken / mint / coriander / green chili

Truffle Seekh Kebab 12.
Minced lamb / garam masala / truffle oil

Paneer Shashlik 12.
Cottage cheese / onion / bell pepper

[**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**]

Sev Batata Puri 10.
Crispy biscuits / potatoes / raw mangoes
gram flour vermicelli / chutneys

Cauliflower Bezule 12.
Mustard seeds / green chilies / curry leaves

Palak Chaat 15.
Crispy baby spinach / sweet yogurt
tamarind / date chutney

Sweet Potato Samosa 10.
Phyllo pastry / cranberry chutney

[**Entrée From Clay Oven**]

Chicken Pista Korma 20.
Cashew nut / pistachio / green cardamom

Tandoori Lamb Chops ** (2 Pcs.) 38.
Mace / cardamom / cashew nuts / ginger

Scottish Tandoori Salmon 27.
Kashmiri Chili / cinnamon / black pepper

Tandoori Chicken Tikka 22.
Chicken / garlic / mint chutney

Mixed Grill 24.
Tandoori Salmon / Chicken tikka /
Truffle seekh kebab

** Consuming raw or undercooked meats poultry seafood,
shellfish, or eggs may increase your risk of food borne illness

[**Fish and Seafood Entrée**]

Halibut Goan Curry 30.
Coconut / Kashmiri chili / tamarind

Red Snapper Pollichattu 28.
Curry leaves / garlic / lemon cashew rice

Shrimp Kerala Curry 27.
Charred onion / ground lentils / coriander seeds

Black Cod 38.
Fresh dill / honey / star anise / red wine vinegar

Lobster Hawa Mahal 36.
Onion / tomato / ginger / green chili

[**Vegetarian Entrée**]

Paneer Mirch Ka Salan 20.
Cottage cheese / peanut / desiccated coconut /
Jalapeno / saffron rice

Gujrati Undhiyu 20.
Sweet potato / green plantain / snow peas /
Carrot / eggplant / green masala

[**Meat Entrée**]

Chicken Makhani 21.
Broiled chicken / tomato / fenugreek

Chicken Green Masala 21.
Mint / coriander / ground spices

Chicken Tikka Masala 21.
Tomato / ginger / green chili

Chicken Biryani 22.
Aromatic basmati rice / raita

Lamb Roganjosh 22.
Kashmiri chili / caramelized onion / fennel

Saoji Lamb Shank 30.
Stone flower / sesame seeds / nutmeg / star anise

Duck Vindaloo 30.
Peri-Peri masala / pearl onions /coconut rice

[**Vegetarian Entrée / Sides**]

Eggplant Kozhambu 18 / 10.
Mustard / fennel / tamarind / curry leaves

Bhindi Ka Lonj 18 / 10.
Okra / caramelized onion / fresh lemon juice / black pepper

Gobhi Mattar 18 / 10.
Cauliflower / green peas / cumin

Malai Palak 18 / 10.
Spinach / garlic / green chili / onions

Makhana Kaju Kofta 18 / 10.
Potato dumplings / puffed lotus seeds / cashew nut

Butternut Squash Bharta 18 / 10.
Smoked butternut / onion / tomato / walnut

Cabbage Kadhi 18 / 10.
Savoi cabbage fritters / tempered yoghurt

Dal Makhani 18 / 10.
Lentils / tomato / garlic

Cucumber Raita 8 / 5
Cucumber / yogurt relish

[**Grand Menu**] Non Veg./Veg.

Four course Tasting Menu* 75. / 65.

Wine Pairing Option 40.

[**Chef's Table**] 90. / 80.

Six Course Tasting Menu*

Wine Pairing Option 50.

*Grand Menu / Chef's Table Menu is available till 9:30 PM on
Monday to Saturday and till 9:00 PM on Sunday.

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