



A LA CARTE



INDIAN FOREST PERFUME

STARTERS



A sneak peek into the forests of India.
Enjoy the aromas and the rich produce that
the Indian forests have to offer with an
earthy and woody fragrant mood.

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275

WILD MUSHROOM CHAI ^V

mushroom 'tea leaves' |
white truffle snow
55

DAHI BATATA PILLOW

aloo puchka | beet yoghurt |
tamarind caviar
45

TULSI KEBAB ^N

cumin cheese papad | tomato basil foam
60



PERI PERI MANGO PUCHKA ^V

black & gold puri | mango pearls
55

TANDOORI GUCCHI ^N

wild funghi ricotta | truffle malai |
mushroom yakhni
85

GOAT CHEESE KEBAB

almond crust | pimento fraiche |
mint chutney
65



GUJARATI KADHI RISOTTO

balushahi | khakra crisp
75

BHINDI CHAAR PYAZA

spiced onion velvet | roast & pickled
eschalots | okra salli
85

MODERNIST MALAI PANEER ^N

mixed vegetable korma | paneer film
95

GUCCHI YAKHNI PULAO ^N

truffle | sona ka warq
130

OCEANIC WAVES

SEAFOOD



This act will assimilate the flavours and cultural mood of Indian coastal cuisine. It will be a tour de force from the rich culinary background of those regions and what the sea has to offer. Dishes in this course will be a combination of novel and familiar sea produce elevated through our cutting-edge culinary techniques.

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OCEANIC WAVES

SEAFOOD

325

TUNA & SEAWEED CHAAT

bluefin tuna | goan rechado | gundur chilli
55

SALMON BHEL

tandoor cooked salmon | Indian wasabi |
puffed rice
70

VANNAMEI GARLIC PRAWNS

thayir sadam koji | samudri jhag |
sea asparagus
75



CHETTINAD SPICED LOBSTER DOSA

lobster claw | curry leaf oil | oscietra caviar
125

TANDOORI HAMACHI

burnt chilli & coriander butter | ice plant
95

MAHI TAMALE

seasonal fish | masa | koliwada spice
80



MALABAR LOBSTER MOILEE

coconut milk | curry leaf | charcoal crisp
295

KONKAN TAWA FISH

crab xec xec sukke | ambat tikhat kalvan
145

CHINGDI MALAIKARI

tiger prawns | yellow mustard |
creamy coconut curry
165

MALABAR PRAWN BIRYANI ^N

kaima rice
180

SONGS OF FIRE

ENTRÉE



Fire is considered a transcendental medium to higher realms in Indian culture. Thus, we will indulge you on a transcending journey of robust and bold flavours from the wealth of our rich heritage of Indian kebabs and curries. Dishes are prepared on open fire and tandoor clay oven with distinct charred flavours.

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SONGS OF FIRE

ENTRÉE

295

CHICKEN CAFREAL

gul mehendi stem | saltbush dust
55

NELLORE BEEF DUMPLING

pepper beef consommé | coriander oil |
rice puff
70

GALAWATI LAMB & FOIE GRAS ^N

rhubarb chutney | sheermal
85



CHANDI MURGH TIKKA

cardamom | malai marinade |
silver leaves
75

LEVANT LAMB SEEKH ^N

nihari espuma | rose dust
95

PRIME BEEF KAKORI KEBAB

butter kulcha | coriander tabbouleh
105



BARNESLEY LAMB CHOP

mathania chilli | Himalayan salt |
roasted garlic
165

HAND PULLED BUTTER CHICKEN ^N

tomato makhani gravy
140

KUNDAN KALIYA LAMB SHANK

24 carat gold | ulte tawe ki paratha
185

MUGHLAI LAMB / CHICKEN DUM PARDA BIRYANI ^N

aromatic basmati rice | spices |
cooked on dum
155



FROM OUR MEAT LIBRARY

ENTRÉE

WAGYU PATHAR KE KEBAB

wild mushrooms | truffle snow |
nilgiri green pepper salt
195

48-HOUR SOUS VIDE SHORT RIB

curry parsnip purée | curry jus | glazed
satavari | kashmiri morels
255

WAGYU RIBEYE

375

BLACK ANGUS TOMAHAWK

675

WAGYU CHEEK KULCHA

with 24 carat gold
105



Served with:

madras curry salt

nilgiri green pepper salt

roast coconut salt

chettinad black salt

goan spiced salt

Himalayan pink

mathania chilli salt



KULCHAS AND MORE

KULCHA BREAD ^N

chilli garlic | coriander pesto |
green pea & mint | four cheese & basil
35

MASKA BUN

mint balm
20

TANDOORI ROTI

plain | crispy | butter
15

LACHCHA PARATHA

pudhina | namak-mirch
20

NAAN

plain | butter | garlic
15

TRUFFLE CHEESE NAAN

45

MASALA LIBRARY BREAD TASTING

assorted bread basket
60



AGED BASMATI RICE ^V

steamed
35

DAL MAKHANWALI

36-hour slow cooked black lentils | butter |
tomatoes
70

MASOOR DAL TADKA

red lentils | ghee spice tempering
50

BOONDI CAVIAR RAITA / BARRANI RAITA

30

HYMNS OF HIMALAYAS

DESSERTS



The Himalayas are known for their snow peaks, alpine glaciers, and a series of elevational belts that display different ecological associations of flora and fauna. Our finale dessert sequence is an ode to the characteristics of the mighty Himalayas.

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HYMNS OF HIMALAYAS

DESSERTS

JALEBI CAVIAR ^N

rabdi | pistachio | saffron
85

JIGAR THANDA ^N

almond pisin | basundi | malai ice cream |
24 carat gold
55

GOAN BEBINCA

baby coconut parfait | mango crisp
65

PA-LA-DA ^N

slow cooked rice pudding |
fried coconut ice cream | berries |
milk chips
45