



A LA CARTE

STARTERS

DAL ~ BATI (V) green & yellow lentils, baked dough, ghee	12
ALOO ~ TIKKI (V) crispy potato, tamarind, pomegranate	12
INDORI POHA ~ CHAAT (V) dumplings, tamarind, pressed rice	12
BISI BELE ~ BATH (V) aubergine, rice, moju, pickle	10
LOTUS KIDNEY ~ KEBAB (V) walnut, radish, raita, crisp	10
SCALLOPS ~ TRUFFLE chestnut, potato, baked, pink salt	14
PRAWNS ~ GHATI MASALA peanut, sesame, pink prawns	14
MAACH ~ BHAAT tamarind, sea bass, kohlrabi, arborio	12
CHICKEN ~ PEPPER FRY green peppercorn, mustard, beans	12
GOAT ~ SHAMI KEBAB bakarkhani, roasted plum, black cardamom	12
PAPADOMS ~ CHUTNEYS trio of selection	7

GRILLS / CHARCOAL

HISPI ~ CABBAGE (V) sesame, garlic, pomegranate	10
WILD ~ PRAWNS mustard, honey, chickpeas, curry leaf	16
COCONUT ~ SEA BASS sun-dried tomato, radish, curry leaf	14
BALCHAO ~ GUINEA FOWL stone fungus, beets, onion, spinach oil	14
IMLI ~ CHICKEN peanut, papaya, harissa	12

ROTISSERIE

FISH ~ POLLICHATHU sea bass, harissa chutney, sambal	16
CHICKEN ~ KALA MASALA (3-4 guests) bone marrow sauce, burnt spices, pink salt	26

TANDOOR

PANEER TIKKA ~ KHAKRA MASALA (V) timur chilli, burnt tomato, garlic	12
SALMON ~ TIKKA (2pcs) kokum beetroot garlic, coconut, chutney	16
LAMB CHOP ~ BLACK CUMIN (2pcs) mint chutney, ginger, yogurt	24
DUCK ~ SEEKH KEBAB mix sprout, kumquat pickle, peanut thecha	14

MAINS

AMRITSARI ~ CHHOLE KULCHA (V) pickle, chickpeas, baked bread	18
ROASTED ~ BAINGAN KA SALAN (V) sesame, peanut, mustard	16
PALAK ~ PANEER (V) cottage cheese, spinach, fenugreek	18
MANGALORE ~ FISH stone bass, coconut, tamarind	24
PRAWNS ~ VINDALOO snow peas, Goan spice, celeriac mash	24
LOBSTER ~ NEELGIRI jaggery, shallots, coriander	28
BUTTER ~ CHICKEN vine tomato, Kashmiri chilli, yogurt	22
LAMB ~ BARBAT burnt spices, boneless, garlic	24
DUCK ~ DO PYAZA pan-roasted, roscoff onion, tomato	22

BIRYANIS

SEASONAL GREENS QUINOA (V) stone fungus, carrots, potatoes, fried onion	22
LAMB SHANK Slow-cooked, saffron, mint, basmati rice	28
CHICKEN TIKKA yogurt, fried onion, basmati rice	22

VEGETABLES / SIDES

KAALI ~ DAL black lentils, slow-cooked, butter	10
TADKA ~ DAL yellow lentils, cumin, tomato	9
COURGETTE ~ MASALA onion, tomato, cumin	9
DAHI ~ ALOO carom seed, yogurt, potato	9
PULAO ~ RICE basmati rice, saffron, fried onion	6
CUCUMBER ~ RAITA pink pepper, cumin, mint	4
ROGINI ~ NAAN	5
AMRITSARI ~ KULCHA	6
LACHHA ~ PARATHA	4
GARLIC CHILLI ~ NAAN	4
ROTI / NAAN	4
BREAD ~ BASKET	12
STEAMED ~ BASMATI RICE	5

Last orders at 10:30pm.

SIGNATURE DISHES

Please speak to your server for allergens information. Dishes may contain traces of allergens/nuts despite our persistent efforts. Shots may be found in game dishes. Prices include VAT. A discretionary service charge of 13% applies.