



Main Courses

- Lobster and Avial** 89.- Chargrilled chili lobster, “Masala” polenta cake
coconut and lemongrass “Avial”, squid ink foam
- Grilled Prawns** 62.- Grilled prawns, beetroot “Khichdi” and aubergine chutney
“Burani” raita, “Amti” sauce
- Black Bean Turbot** 77.- Black bean glazed turbot, vermicelli and edamame “Upma”
“Chonka Makhni” sauce
- Olive Chicken** 57.- “Tandoori” olive chicken breast, tempered spinach
white tomato sauce, tomato wafer
- Chettinad Pork** 68.- Pan-seared Iberico pork, “Rawa Idli” cake
crispy salsifies, Chettinad sauce
- Mushroom Lamb Chops** 73.- Wild mushrooms lamb chops and lamb “Momo”
walnut bulgur, Swiss chards and morel jus

*Our meats are sourced from:
Chicken – Switzerland / Halal
Lamb – France / Halal
Pork – Spain*



Vegetarian Main Courses

- Paneer Tikka** 33.- Mint and coriander paneer "Tikka"
beetroot "Khichdi", aubergine chutney
burani raita
- "Malai" Broccoli** 38.- Olive "Malai" broccoli, tempered spinach
white tomato sauce, tomato crisp
- Chettinad Tofu** 35.- Chili tofu, edamame and pearl couscous
crispy cauliflower, Chettinad sauce
- Dum Parda Biryani** 52.- Seasonal mixed vegetables "Biryani"
"Kachumber" raita

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