



## Starters

- Samosa and chaat** 32 Vegetable samosas, "Punjabi" chick peas and chutneys  
raita sphere
- Scallops, pea** 48 Gun powder scallop, pea-shrimp sundal  
pea gel, beetroot "Moilee"
- Tamarind cod** 44 Tamarind-glazed cod, carbon mash  
olive oil and coriander cake, Cartigny lentils  
caramelized banana shallots
- Malai chicken seekh** 42 "Malai" chicken seekh, chicken tikka samosa  
chicken tikka filo basket, carrot chutney
- Lamb chop, Potli** 46 Coffee lamb chops, raan potli  
mushroom "Upma", truffle oil-shimji crisp
- Rasoi platter** 52 Smoked minute salmon, achari lamb "Boti"  
mustard chicken tikka, turmeric prawns, crab chutney

*Our meat is sourced from:  
Chicken - Switzerland  
Lamb - France*

*Taxes (8%) and service included*



## Main courses

- Lobster, cocoa** 89 Grilled chilli and curry leaf lobster, ginger and broccoli "Khichdi"  
cocoa powder, spiced jus
- Hazelnut tiger prawns** 59 Char-grilled hazelnut prawns, dosa potatoes  
pomegranate "Raita", "Nilgiri" coriander sauce
- Quinoa sea bass** 69 Quinoa-crusted sea bass, mustard "Upma"  
"Lucknowi Kalia" sauce, baby courgettes, Tom berries tomatoes
- Coriander chicken** 52 Coriander chicken breast, beetroot couscous  
"Punjabi Kadi", salli potatoes, tomato chutney
- Pork Vindaloo** 72 Slow-cooked tandoori Iberico pork, sundried tomato spelt  
"Vindaloo" sauce
- Lamb shank** 68 Hyderabadi lamb shank "Nihari", saffron mash  
pepper asparagus, lamb cigar

## Desserts

- Raspberries** 22 Raspberry-coco panna cotta, "Dhokla"  
raspberry cake, lemongrass sorbet
- Chocomosa** 24 Warm dark and milk chocolate samosas  
dark chocolate black sesame  
baked yoghurt, chocolate rabdi
- Blueberry burst** 22 Blueberry "Phirnee", blueberry rabdi  
passion fruit and coffee bean ice cream
- Mango cheesecake,** 22 Mango gulab jamun cheesecake,  
**Kulfi** rose caviar, saffron lego Kulfi  
22 Pistachio soil
- Ice creams** 20 Smoked cardamom, peanut butter,  
Madras coffee, rose petal-vanilla bean
- Sorbet** 20 Raspberry-fennel, melon-cracked pepper  
pineapple-saffron, green apple-mint

*Pair your dessert with our sweet wines selection*

Coteaux du Layon, "Les Clos" Desleveaux, 2010 - **15**

Tokaji "Szamorodni" Samuel Tinon, 2007 - **19**