



to nibble

Pani puri, potato, chickpea, mint	3ea
Layered paratha, seasonal relish	8
Bhel puri, coriander, tamarind	12
Chicken tikka roll, cashew, chilli	8ea
*paneer option available	



to start

Caramelised kumara & carrot, vindaloo butter, hazelnut	17
Fried eggplant, kasundi, mint, cumin, cured egg	18
Roasted beetroot, crème fraîche, black garlic, almonds	18

Scallop, scampi, goats curd, almond relish	24
Tandoori fish, smoked yogurt, macadamia, sorrel	20
Stir-fry of beef short rib, mushrooms, spinach	22
Tuna, balmain bug, charcoal onion, cashew cream	24
Lamb chops, smoked cashew, dry korma, kumara	21
Caramelised quail, kerala spices, black pepper	25
Madras style clams, aromatic sauce, curry leaves	18



to follow

Smoked paneer & parsnip, chettinad sauce	32
Seasonal vegetables, korma sauce, almonds	30
Stir-fry potato & chickpeas, kadhai spices	28

Lamb seekh kabab, bhuna masala, ginger	32
Free range pork, achari sauce, coriander	34
Snapper, mustard, coconut	34
Tandoori chicken, malabar sauce, cassia	34
Delhi duck, kumara, lychee, cardamom	32
Prawns, celeriac, aromatic sauce	40



sides

Garlic naan	5	Kachumber salad	8
Cauliflower bhaji	10	Broccolini, spiced butter, almonds	10

to finish

Chocolate, coffee, mandarin, hazelnut	17
Apple sorbet, walnut, raspberry, white chocolate	17
Coconut and cashew, lychee, fennel, cardamom	17
Cheese selection	22

