

CHEF TASTING

FIRST

SCALLOP

southern succotash

SECOND

PRAWN MASALA DOSA

sambar, coconut chutney

-or-

DUCK CONFIT

upma, duck demi

duck egg

INTERMEZZO

THIRD

CHILEAN SEA BASS

charred poblano-mango chutney
apricot pulao

-or-

RACK OF LAMB

blackberry demi-glace
moong bean kichdi

FOURTH

PANCHAMRIT

rasmalai, pineapple chutney
vanilla genoise, pistachio rabri

-or-

CHOCOLATE DECADENCE

valrhona chocolate mousse cake
chocolate ganache samosa
chocolate ice cream

FIFTH

AMARETTO CHAI & BISCUITS

Chef's signature blend
house-made cookies

110

LOBSTER TASTING

SHORBA

LOBSTER BISQUE

black truffle butter
garlic naan

SALADE

LOBSTER CLAW

avocado, blood orange

INTERMEZZO

ENTRÉE

TANDOORI LOBSTER TAIL

lobster risotto

-or-

LOBSTER CURRY

saffron rice pulao

DESSERT

THE SWARG

yogurt lime cream, meringue
roasted coconut
candied ginger, ruby chocolate
crème de cassis sorbet

DIGESTIF

MALABAR COFFEE

biscotti

145

SADYA TASTING

FIRST

RASAM

vada
onion chutney

SECOND

ALOO MASALA DOSA

sambar, coconut chutney

-or-

KACHORI

mango chutney
dahi pakori

INTERMEZZO

THIRD

GOBI CARPACCIO

besan chilla
mango pickle

-or-

PORTOBELLO, POTATO

& PANEER

eggplant, red onion, bell pepper
pineapple, balsamic reduction

FOURTH

SHRIKHAND

saffron-honey yogurt
berries, pistachios

FIFTH

AMARETTO CHAI & SAMOSA

Chef's signature blend
chocolate ganache samosa

95

The Chef defines her cuisine as a combination of cultures, philosophies and cooking techniques. Sourced from local purveyors and the Gulf waters, our food is inspired by the Awadhi style of cooking – the art of cooking over a slow fire, with the subtle use of spices and herbs to create delicate flavors. Much of the food is cooked in tandoors and wood-burning ovens in the style of the Indian North-West Frontier Province. Our dishes are inventive but authentic to the traditions and style of north Indian cuisine.

Join us on a journey and experience our signature dishes with these tasting menus.