

CHEF TASTING

LOBSTER TASTING

SADYA TASTING

TO START

BUTTER TASTING

pistachio
rose petal
duck bacon

FIRST

SCALLOP

herb oil
red chili jam

SECOND

PRAWN POORI

gulf shrimp, sweet peppers

THIRD

DUCK CONFIT

duck demi-glace

INTERMEZZO

house-made sorbet

FOURTH

LAMB T-BONE

blackberry demi-glace
aloo methi
garlic naan

FIFTH

PANCHAMRIT

rasmalai, vanilla genoise
pineapple chutney
pistachio rabri

FINALE

AMARETTO CHAI & BISCUITS

Chef's signature blend
house-made cookies

175

TO START

BUTTER TASTING

pistachio
rose petal
lobster cream

FIRST

LOBSTER BISQUE

black truffle butter

SECOND

LOBSTER SALAD

poached lobster, baby carrots
mango, avocado

THIRD

LOBSTER RISOTTO

saffron cream

INTERMEZZO

house-made sorbet

FOURTH

LOBSTER CURRY

poached lobster, wild mushrooms
peanut-sesame seed curry
garlic naan

FIFTH

ICE CREAM TRIO

pistachio kulfi
paan
chai

FINALE

GODIVA CHOCOLATE & DARJEELING TEA

house-made cookies

195

TO START

BUTTER TASTING

pistachio
rose petal
vegetable medley

FIRST

RASAM

tomato consommé

SECOND

DAHI PANEER KEBAB

fresh fruit medley

THIRD

MUNG BEAN KICHDI

lime pickle, papad, spicy onions
chaas

INTERMEZZO

house-made sorbet

FOURTH

KACHORI

mango chutney
dahi pakori

FIFTH

SHRIKHAND

saffron, chai spice
& honey yogurt with
berries & pistachios

FINALE

AMARETTO CHAI & SAMOSA

Chef's signature blend
chocolate ganache samosa

145

Join us on a journey and experience our signature dishes with these tasting menus.
Wine pairing also available.

*CONSUMING UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS
MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS.

20% GRATUITY WILL BE ADDED TO TABLES OF SIX OR MORE.

