

CHEF TASTING

FIRST

SOUP

lamb samosa

SECOND

SCALLOP AND PRAWN

tomato and curry leaf chutney
upma

-or-

TANDOORI QUAIL

chicken keema, pine nuts
wild mushrooms
duck egg

THIRD

TRUFFLE NAANLETTE

foie gras
fig chutney

INTERMEZZO

FOURTH

CHILEAN SEA BASS

charred poblano-mango chutney
apricot pulao
romanesco
grape tomatoes

-or-

RACK OF VENISON

blackberry demi-glace
moong bean kichdi
onion jam
garlic asparagus

FIFTH

SAFFRON CRÈME BRÛLÉE

berries, vanilla cream

SIXTH

CHAI & BISCUITS

Chef's signature blend

115

LOBSTER TASTING

SHORBA

LOBSTER BISQUE

black truffle butter

SALADE

LOBSTER CLAW

mango, avocado, orange
baby greens

INTERMEZZO

ENTREE

TANDOORI LOBSTER TAIL

lobster risotto

DESSERT

THE SWARG

raspberry lime cream
coconut crumble
strawberry-ginger sorbet
berries

DIGESTIF

COFFEE

biscotti

145



Please let your server know of any allergies and dietary preferences.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

20% gratuity will be charged for tables of six or more.

For everyone's comfort, we kindly ask to please refrain from using cellular phones at the table.

SADYA TASTING

FIRST

TOMATO SAFFRON SOUP

palak chaat

SECOND

PANI POORI

&

SEV BATATA POORI

lentil dumplings, yogurt
mint & tamarind chutney
pomegranate
masala cashews

THIRD

GOBI CARPACCIO

besan ka chilla
mango pickle

INTERMEZZO

FOURTH

DOSA SAMBAR

coconut chutney
tomato and curry leaf chutney

-or-

POORI

aloo chole
mango chutney
lime pickle

FIFTH

SHRIKHAND

saffron-honey yogurt
berries

SIXTH

CHAI & SAMOSA

Chef's signature blend
chocolate samosa

95