



### starters

- wholemeal and semolina puchkas, masala cous cous, five waters 225  
add a shot of belvedere vodka 270
- panko crusted bharwan mirch, goat's cheese mousse, chilli aam papad chutney 325
- jimmikand anjeer kabab, beetroot tikki, amla confit, raw mango chutney 325
- baked paneer pinwheel, indian pesto 325
- chicken tikka salad and khakra mille feuille, simla mirch mayo 375
- rosemary rubbed tandoori new zealand lamb chops, wasabi raita 875
- foie gras stuffed galawat, strawberry green chilli chutney 650
- smoked salmon thayar satham, tomato tokku 625
- chettinad soft shell crab, flame roast coconut, cherry tomato habanero chutney 625
- galangal infused patrani mekong basa, tomato shorba essence 525
- roast scallops balchao, saboodana papad, kokum powder per piece 350
- tandoori scottish salmon, dill leaves, greek style yoghurt 875

### mains

- masala morels, water chestnut, asparagus, paper roast dosai 875
- tofu nariyal ke kofte, squash curry sauce, parmesan papad 625
- kashmiri tamatar chaaman grilled, lotus root - three ways 625
- garlic and khada masala roasted tandoori chicken, salad raj kachori 625
- tamarind glazed new zealand lamb shank, khasta roti fingers, crisp potato sayviah 1250
- pan fried pork belly, vindaloo masala, red rice 750
- black tiger prawns, button onions, tellicherry pepper sauce 975
- rice crusted red snapper moily, local greens, pinenut poriyal 725

### sides

- zeera gnocchi anardana, organic mustard oil 225
- anaar and avocado raita 150
- dal of the day 175
- steamed dehradun basmati 175
- couscous ki tahiri 225
- wild mushroom kulcha, truffle oil drizzle 255
- foie gras maska naan 275
- assorted bread basket 275

### desserts

- exotic fruit bowl, chor bizarre shikanjvi ice 395
- kinnaur apple, shakarpara crumble, homemade vanilla bean ice cream 375
- 'old monk' rum balls, valrhona chocolate sauce 475
- toffee chyawanprash cheese cake, badam milk 425
- coconut and jaggery brûlée, ruby grapefruit pops 375
- kahlúa, baileys, cointreau ki chuski 375

to best enjoy the indian accent experience, please ask for the  
chef's tasting menu paired with wines by charles metcalfe  
non vegetarian: rs 1900 per person - dinner; rs 900 per person - lunch  
vegetarian: rs 1800 per person - dinner; rs 800 per person - lunch  
add rs 1000 per person for 5 half glasses (75ml) of wine

government taxes as applicable, service charge extra

- vegetarian dishes