

Vegetarian Tasting Menu



Salad of roasted local onion, fresh cucumber and home-grown micro greens. Miso and cold pressed sesame oil dressing

Crushed corn steamed in husk with mint coriander chutney

Crispy layered potatoes, rock salt togarashi seasoning, soya dip with clear soup

Hibiscus & butterfly pea tea sorbet

Vegetable roulade, spicy gravy, onion and ginger oil

Sprouted seeds pancakes, green peer sauce, pickled kachra

Bajra cakes, white khadi gravy

Stewed plum, baked short bread & burnt butter ice-cream

Orange jelly, lemon granita, pickled ginger shoots

Pea nut brittle with mint and raw honey tea

S Y A H



Stylishly Rooted

FINE DINE RESTAURANT

Non Vegetarian Tasting Menu



Salad of roasted local onion, fresh cucumber and home-grown micro greens. Miso and cold pressed sesame oil dressing

Pounded chicken steamed in corn husk with mint coriander chutney

Chicken skewers, soya dip with clear soup

Hibiscus & butterfly pea tea sorbet

Local fish sausage, ajwain seed foam

Twice cooked farm quail, red pepper sauce, baby mustard leaves

Lamb picatta with corn and lamb khichdi

Stewed plum, baked short bread & burnt butter ice-cream

Orange jelly, lemon granita, pickled ginger shoots

Pea nut brittle with mint and raw honey tea

S Y A H



Stylishly Rooted

FINE DINE RESTAURANT