## Plant Based Tasting Menu



Local guava, cured radish, micro greens and fermented garlic honey dressing.

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Steamed fresh raw turmeric, seasonal green grams and coriander cakes, tomato chutney.

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Smoked sweet potato and karonda fritters with soya dip and clear soup

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Butterfly pea and hibiscus sorbet

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Rice and roasted pumpkin dumpling, wild amaranth mousse

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Braised red cabbage in beetroot and carrot juice, pickled local chili

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Bajra cakes, white khadi gravy

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Orange jelly and fresh oregano

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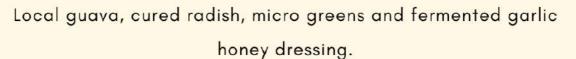
Stewed plum, baked short bread and burnt butter ice-cream

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Sesame and jaggery Jagal with digestive spice infusion



## Meat Based Tasting Menu



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Steamed fresh raw turmeric, seasonal green grams and coriander cakes, tomato chutney.

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Chicken skewers
with soya dip and clear soup

Butterfly pea and hibiscus sorbet

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Fire charred fish, Ajawain leaf hollandaise

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Chicken terrine, cauliflower puree, carrot leaf salsa

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Overnight stewed lamb with corn and Kumath khicdi

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Orange jelly and fresh oregano

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

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Sesame and jaggery Jagal with digestive spice infusion

