

Plant Based Tasting Menu



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

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

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

Butterfly pea and hibiscus sorbet

Rice and roasted pumpkin dumpling, wild amaranth mousse

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

Bajra cakes, white khadi gravy

Orange jelly and fresh oregano

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

Sesame and jaggery Jagal with digestive spice infusion

S Y A H



Stylishly Rooted

FINE DINE RESTAURANT

Meat Based Tasting Menu



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

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

Chicken skewers
with soya dip and clear soup

Butterfly pea and hibiscus sorbet

Fire charred fish, Ajawain leaf hollandaise

Chicken terrine, cauliflower puree, carrot leaf salsa

Overnight stewed lamb with corn and Kumath khicdi

Orange jelly and fresh oregano

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

Sesame and jaggery Jagal with digestive spice infusion

S Y A H



Stylishly Rooted

FINE DINE RESTAURANT