

# *Plant Based Tasting Menu*



Tamari braised kachra, aged papaya, cucumber & pears with  
pungent greens

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Fire charred lotus stem patty, young lotus seed salsa

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Clear vegetable soup with vegetable bao

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Corn symphony: "crisp citrus corn over silky corn mousse"

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Tamarind poached in jaggery and fennel syrup, fresh ajwain leaf

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Crumbed potato with corn gruel

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Steamed besan in jamun leaf, pickled onion & besan sauce

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Bajra cakes with khadi sauce

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Jamun sorbet and syrup, jamun soda

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Baked A2 yoghurt, acerola cherry compote

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Asafoetida and spearmint infusion, plum candy

S Y A H



## *Meat Based Tasting Menu*



Tamari braised kachra, aged papaya, cucumber & pears with  
pungent greens

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Fire charred lotus stem patty, young lotus seed salsa

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Clear vegetable soup with chicken bao

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Corn symphony: "crisp citrus corn over silky corn mousse"

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Tamarind poached in jaggery and fennel syrup, fresh ajwain leaf

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Whole fried baby fish corn gruel

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Chicken stewed with whole garlic, slow raised bread, smoked  
butter

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Overnight cooked lamb, bajra khichdi

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Jamun sorbet and syrup, jamun soda

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Baked A2 yoghurt, acerola cherry compote

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Asafoetida and spearmint infusion, plum candy

S Y A H



*Stylishly Rooted*

FINE DINE RESTAURANT