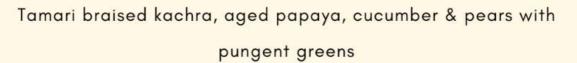
Plant Based Tasting Menu



Fire charred lotus stem patty, young lotus seed salsa

Clear vegetable soup with vegetable bao

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

Tamarind poached in jaggery and fennel syrup, fresh ajwain leaf

Crumbed potato with corn gruel

Steamed besan in jamun leaf, pickled onion & besan sauce

Bajra cakes with khadi sauce

Jamun sorbet and syrup, jamun soda

Baked A2 yoghurt, acerola cherry compote

Asafoetida and spearmint infusion, plum candy



Meat Based Tasting Menu

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

Fire charred lotus stem patty, young lotus seed salsa

Clear vegetable soup with chicken bao

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

Tamarind poached in jaggery and fennel syrup, fresh ajwain leaf

Whole fried baby fish corn gruel

Chicken stewed with whole garlic, slow raised bread, smoked

butter

Overnight cooked lamb, bajra khichdi

Jamun sorbet and syrup, jamun soda

Baked A2 yoghurt, acerola cherry compote

Asafoetida and spearmint infusion, plum candy

