



*Fine dining, at
your doorstep.*

7 COURSE CHEF TASTING MENU

Amuse Bouché Trio

Biryani Arancini Balls / Charcoal Bombay Beet Vada/ Guava Masala Puri

Tandoori Squash Soup

Tandoori-spiced butternut squash with avocado kachumber

Lotus Root Chat

Refreshing combination of crispy lotus root and fresh avocado with yoghurt, chutney and Shev.

Konkani Coho Salmon

Konkani style semolina crusted pan-fried Salmon with curry sauce and Quinoa Pilaf

Chennai Chicken

South Indian spice-marinated chicken cooked in coconut sauce, served with creamy mashed potatoes and smoky tandoori carrots.

Mango Sorbet

Sweet and tangy refreshing sorbet with coconut crumble, green apple and basil seeds

Chikoo Panna Cotta

Sapodilla custard served with pistachio cream and walnut crunch