



## **chef amit's tasting menu**

### **khumb galouti (lucknow)**

*finely minced button mushroom kebab served on warqi paratha*  
**Agricola Punica Samas, IGT 2017, Italy**

### **kaleji pav (peshawar)**

*peshawar-spiced chicken liver + royal projects mulberry on "pav" bread*

### **mutton chukka (kongunadu)**

*southern spiced shredded mutton cutlet*  
**Zuani Vigne Collio, DOC 2016, Italy**

### **daal dhokli (gujarat)**

*spinach dumplings in a delicate sweet & sour 'pigeon pea' lentil broth*

### **paturi macch (bengal)**

*bengali-style steamed seabass marinated with mustard seed paste + cucumber peanut salad*  
**Proprieta Sperino Uvaggio, 2014, Italy**

### **malabar prawn curry (kerela), chicken chettinad (tamil nadu) & raan sikandari (indus valley)**

*prawn cooked with 'kokum' (wild mangosteen) from kerala, coconut & onion curry.  
chettinad style chicken curry with 17 spices. served with lentil tempered basmati rice.  
a delectable morsel culled from our signature 7 hours slow-cooked leg of mutton,  
flaky yet fluffy, crisp yet soft flat bread.*

**Chapelle De Meyney, 2011, France, Grand Vin De Bordeaux**

### **kulfi & gulab jamun**

*reduced milk ice cream,  
cardamom and rose flavored reduced milk dumpling*

### **ayurvedic chai**

*basil, ginger, clove, cardamom, fennel seeds, honey*

**7-course journey 1,800++  
4-course wine pairing 1,400++**