



## **signature tasting menu**

### **papri chaat (delhi)**

*crisp dough wafers, chickpeas, potato, yoghurt, chutney, and sev  
a popular street food snack found on street corners throughout india's capital*

***Agricola Punica Samas, IGT 2017, Italy***

### **kebab-e-malai (punjab)**

*marinated with cashew nut, cardamom, cream, and cheese. cooked over charcoal*

### **tandoori tiger prawn (punjab)**

*thai tiger prawn marinated in grain mustard, fenugreek leaves, and hung curd*

***Zuani Vigne Collio, DOC 2016, Italy***

### **raan sikandari (indus valley)**

*a delectable morsel culled from our signature 7 hours slow-cooked leg of mutton,  
flaky yet fluffy, crisp yet soft flat bread.*

### **butter chicken & palak paneer (delhi)**

*charcoal smoked chicken tikka simmered in tomato gravy, finished with butter and cream.  
cottage cheese squares & creamy spinach. served with garlic naan.*

***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*

***6-course journey 1,500++***

***3-course wine pairing 1,000++***