



\$75 | 2024 Spring Menu

AMUSE

AVOCADO PURI sweet & sour yogurt, tamarind, raspberry chaat masala
BAY SHRIMP & CRAB BONDA kasundi aioli, lime & coconut thecha

COURSE 1 | (Choose One)

LOCAL BURRATA heirloom tomato kut, green garlic chutney

or

BLACK SHEEP KEEMA (PLANT-BASED LAMB) green peas, potato mousse,
buttered brioche

or

HEMP SEED ROAST CORNISH HEN garlic aioli, bhang chutney, burnt lime

or

SHRIMP GONGURA grilled shrimp, gongura chutney, chili garlic, fennel salad,
togarashi

COURSE 2 | (Choose One)

PANEER PINWHEEL red pepper makhani, fenugreek, butter powder, peppercini

or

KURKURE MAITAKE MUSHROOM millet & yellow kichdi, curd chili

or

TRADITIONAL BUTTER CHICKEN red pepper makhani, fenugreek, butter powder

or

LAMB PEPPER FRY coconut, curry leaf, ginger

ACCOMPANIMENTS | (Choose One)

Saffron Rice | Garlic Naan

DESSERT | (Choose One)

CASHEW PRALINE CAKE phirni mousse, almond peppercorn ice cream,
black rice wafer

or

COCONUT LACHES CAKE coconut & lychee jelly, crushed honeycomb