



**chef's tasting menu
vegetarian**

goat cheese khandvi ravioli, chutneys, crispy patra

* * *

tofu medu vadai, pearl onion chutney, pickled beetroot

* * *

kashmiri morel, gobindobhog mushroom payesh, fresh truffles

* * *

sweet corn muthia, masala methi roti, fresh burrata

* * *

indian accent sorbet

* * *

root shaami, hajikame, nihari

or

roomali paneer, flame roasted tomato and peanut salan

black dairy dal

indian accent kulcha

roasted cumin and pomelo raita

* * *

kaju katli cannoli

* * *

khubani ka meetha, crème fraiche, malai papad

thb 2300 per person

some food items may contain traces of nuts, dairy or gluten. please ask your server for details.
prices are in Thai Baht and subject to 10% service charge and applicable government tax 7%

executive chef
shantanu mehrotra

head chef
hitesh lohat



**chef's tasting menu
non vegetarian**

goat cheese khandvi ravioli, chutneys, crispy patra

* * *

curry leaf crab, kasundi coconut cream

* * *

malai chicken, gobindobhog mushroom payesh, fresh truffles

* * *

duck khurchan, masala roti, pickles

* * *

indian accent sorbet

* * *

braised lamb shank, barley haleem, sweet onion curry

or

rawa fish, malvani rassa, sago and peanut vada

black dairy dal

indian accent kulcha

roasted cumin and pomelo raita

* * *

kaju katli cannoli

* * *

khubani ka meetha, crème fraiche, malai papad

thb 3000 per person

some food items may contain traces of nuts, dairy or gluten. please ask your server for details.
prices are in Thai Baht and subject to 10% service charge and applicable government tax 7%

executive chef
shantanu mehrotra

head chef
hitesh lohat



chef's tasting menu
vegetarian & dairy-free

potato sphere chaat, white pea mash, watermelon

* * *

tofu medu vadai, pearl onion chutney, pickled beetroot

* * *

kashmiri morel, walnut dust, fresh truffles

* * *

sweet corn muthia, masala methi roti, everything chutney

* * *

indian accent sorbet

* * *

tadka vegetables, toasted sesame, mustard coconut

dal moradabadi

wild mushroom kulcha

* * *

mango and passionfruit

* * *

haji ali inspired custard apple cream

thb 2300 per person

some food items may contain traces of nuts or gluten. please ask your server for details.
prices are in Thai Baht and subject to 10% service charge and applicable government tax 7%

executive chef
shantanu mehrotra

head chef
hitesh lohat



**chef's tasting menu
non vegetarian & dairy-free**

potato sphere chaat, white pea mash, watermelon

* * *

curry leaf crab, kasundi coconut cream

* * *

meetha achar pork spare ribs, sundried mango, sour green apple

* * *

duck khurchan, masala roti, pickles

* * *

indian accent sorbet

* * *

rawa fish, malwani rassa, sago and peanut vada

dal moradabadi

wild mushroom kulcha

* * *

mango and passionfruit

* * *

haji ali inspired custard apple cream

thb 3000 per person

some food items may contain traces of nuts or gluten. please ask your server for details.
prices are in Thai Baht and subject to 10% service charge and applicable government tax 7%

executive chef
shantanu mehrotra

head chef
hitesh lohat



chef's tasting menu
vegetarian & gluten-free

goat cheese khandvi ravioli, chutneys, crispy patra

* * *

tofu medu vadai, pearl onion chutney, pickled beetroot

* * *

kashmiri morel, gobindobhog mushroom payesh, fresh truffles

* * *

sweet corn muthia, bajra roti, fresh burrata

* * *

indian accent sorbet

* * *

root shaami, hajikame, nihari

or

roomali paneer, flame roasted tomato and peanut salan

black dairy dal

herb millet roti

roasted cumin and pomelo raita

* * *

mango and passionfruit

* * *

haji ali inspired custard apple cream

thb 2300 per person

some food items may contain traces of nuts or dairy. please ask your server for details.
prices are in Thai Baht and subject to 10% service charge and applicable government tax 7%

executive chef
shantanu mehrotra

head chef
hitesh lohat



**chef's tasting menu
non vegetarian & gluten-free**

goat cheese khandvi ravioli, chutneys, crispy patra

* * *

curry leaf crab, kasundi coconut cream

* * *

malai chicken, gobindobhog mushroom payesh, fresh truffles

* * *

meetha achaar pork spare ribs, sundried mango, sour green apple

* * *

indian accent sorbet

* * *

braised lamb shank, barley haleem, sweet onion curry

or

tawa sea bass, malvani rassa, sago and peanut vada

black dairy dal

herb millet roti

roasted cumin and pomelo raita

* * *

mango and passionfruit

* * *

haji ali inspired custard apple cream

thb 3000 per person

some food items may contain traces of nuts or dairy. please ask your server for details.
prices are in Thai Baht and subject to 10% service charge and applicable government tax 7%

executive chef
shantanu mehrotra

head chef
hitesh lohat