



**chef's tasting menu
vegetarian**

goat cheese khandvi ravioli, chutneys, crispy patra
allegri, prosecco millesimato, dry, treviso doc, veneto, italy, 2021

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tofu medu vadai, pearl onion chutney, pickled beetroot
sauvignon blanc, "il bianco", brancaia, tuscany, italy, 2021

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kashmiri morel, gobindobhog mushroom payesh, fresh truffles
chardonnay, stonefish, margaret river, australia, 2022

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sweet corn muthia, masala methi roti, fresh burrata
pinot noir, sileni estate, marlborough, new zealand, 2022

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indian accent sorbet

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root shaami, hajikame, nihari
cabernet sauvignon, "cedar vineyard", clayhouse, paso robles, usa, 2019

or

roomali paneer, flame roasted tomato and peanut salan
pinot noir, "talrain", weingut ziereisen, baden, germany, 2020

black dairy dal

indian accent kulcha

roasted cumin and pomelo raita

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kaju katli cannoli

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khubani ka meetha, crème fraîche, malai papad
bussaba, granmonte, khao yai, thailand, 2022

thb 2300 per person

additional thb 1600 per person for 6 half glasses (75ml) of wines

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
allegri, prosecco millesimato, dry, treviso doc, veneto, italy, 2021

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curry leaf crab, kasundi coconut cream
sauvignon blanc, "il bianco", brancaia, tuscany, italy, 2021

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malai chicken, gobindobhog mushroom payesh, fresh truffles
chardonnay, stonefish, margaret river, australia, 2022

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duck khurchan, masala roti, pickles
pinot noir, sileni estate, marlborough, new zealand, 2022

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indian accent sorbet

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braised lamb shank, barley haleem, sweet onion curry
cabernet sauvignon, "cedar vineyard", clayhouse, paso robles, usa, 2019

or

rawa fish, malvani rassa, sago and peanut vada
pinot noir, "talrain", weingut ziereisen, baden, germany, 2020

black dairy dal

indian accent kulcha

roasted cumin and pomelo raita

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kaju katli cannoli

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khubani ka meetha, crème fraîche, malai papad
bussaba, granmonte, khao yai, thailand, 2022

thb 3000 per person

additional thb 1600 per person for 6 half glasses (75ml) of wines

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%

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shantanu mehrotra

head chef
hitesh lohat