



Tasting Menu Sample

Amuse Bouche

Beet Tartare Puchka + Tamarind Vin + Lime Granita + Chiwda *contains Peanuts

Course 1

Thayir Sadam - Puffed grains + Spicy hung curd + Pomegranate seeds + Tadka
+ Roasted Grape Chutney

Course 2

Ghee smoked Chicken Thigh + Bottle Masala marinade + Turnip Apple slaw + Grilled Lime
+ Curry Leaf cream

Course 3

Kheema Samosa + Black Truffle + Spring Pea salad

Course 4

Seared Catch of the Day - Recheado Crust + Coconut Risotto + Pomegranate Molasses

Course 5

Rose Lemon Posset + Vanilla Cream + brandied Fruit compote + Pistachio and Rose

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