



CHEF'S DEGUSTATION MENU INR 5000



- Shaved Home Cured Duck White Balsamic Dressing
- Morels, Cepes Reduction Shooter Truffle Filo
 - Blueberry Sorbet
 - Lamb MedallionsButternut Squash Puree
 - Plum ParfaitPassion Fruit Consommé



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- Poached ScallopsRagout of Tender Leeks
- Pan Seared TunaCandied Lemon and Orange
- American Red Grapes and Barbaresco Sorbet
- Lobster CrépinetteSweet Shrimp Ratatouille, Beurre Noisette
- Black Bean Yoghurt Mousse
 Pistachio Marshmallow

■ Non vegetarian

Vegetarian

All prices are in Indian Rupees and subject to government taxes. Please inform our associates if you are allergic to any ingredient.



STARTER



•	Confit Duck Leg Truffle, Figs	1450
•	Marinated Prawns Spiral Granny Smith Apple	1650
•	Crab Avocado Salad, Melba	1650
•	Morel, Wild Mushroom Napoleon Truffle Emulsion, Chestnut Wafers	1350
•	Celeriac Gratin Charred Asparagus, Corn	1350
•	Sweet Pepper Salad Mixed Mesclun	1350



SOUP



•	Duet of Seafood Provencal Seafood, Onion and Crab	850
•	Lamb Barley Edamame	850
•	Vegetable Bouillabaisse Rouille Crostini	750
•	Green Apple and White Balsamic Soup Pepper Biscotti	750
•	Tomatillo Gazpacho Guacamole Tart	750

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FISH



	Poached Salmon Caper Cilantro Salsa	2000
•	Cod Unilateral Mustard Puy Lentil	2200
•	Crispy Chilean Sea Bass Basil Gnocchi	2100
•	Pan Seared Halibut Braised Fennel, Bok Choy	2000
•	Lobster Crépinette Sweet Shrimps Ratatouille, Beurre Noisette	2100
•	Tagliolini Clams	1700



MEAT



•	Grilled Corn Fed Chicken Freekeh Ragout	1600
•	Pan Seared Duck Breast Mediterranean Salad	2500
•	Lamb Chop, Confit Lamb Shank Braised Carrot	2400
•	Grilled Pork Loin, Cider Braised Pork Belly Fig Compote	1850

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VEGETARIAN



•	Grilled Cepes Truffle Quinoa	1500
•	Tofu Roulade Yuzu Beurre Noisette	1500
•	Conchiglie Roasted Eggplant Caponata	1500
•	Californian Prune Risotto Goat Cheese	1500
•	Grilled Vegetables Wild Rice	1400
•	Assorted Cheese Platter Fruit Jam, Granny Smith Apple, Olives, Cheese Cracker	2000



DESSERT



•	Valrhona Soft Chocolate Pudding Hazelnut Ice Cream, Pine Nut Soil	950
•	Pear and Almond Tart Vanilla Bean Ice Cream	950
•	Duet of Iced Parfait Mango, Cherry	750
•	Trio of Sorbet Mandarin and Mint, American Red Grapes and Barbaresco, Champagne and Lemon	750
•	Sugar Free Blueberry Chocolate Cake Sugar Free Gelato	650

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