

SALAD	₹
<ul style="list-style-type: none"> <li> <span style="color: red;">■</span> <b>Lobster Salad</b>  fresh greens, beurre blanc, raspberry vinaigrette </li> </ul>	700
<ul style="list-style-type: none"> <li> <span style="color: red;">■</span> <b>Caesar Salad</b>  romaine, parmigiano-reggiano, anchovies, bacon </li> </ul>	650
<ul style="list-style-type: none"> <li> <span style="color: red;">■</span> <b>Smoked Chicken Salad</b>  roasted baby pineapple, daikon cress, crispy rice </li> </ul>	650
<ul style="list-style-type: none"> <li> <span style="color: green;">■</span> <b>Mixed Green Salad</b>  asparagus, arugula, baby spinach, walnuts </li> </ul>	600
<ul style="list-style-type: none"> <li> <span style="color: green;">■</span> <b>Figs</b>  wine poached figs, fig jam, manchego, cherry vinaigrette </li> </ul>	600
<ul style="list-style-type: none"> <li> <span style="color: green;">■</span> <b>Beets</b>  marinated beets, fresh greens, goat's cheese </li> </ul>	600

## SOUP

<ul style="list-style-type: none"> <li> <span style="color: red;">■</span> <b>Lobster Bisque</b>  lobster, tobiko, crème fraiche, cognac </li> </ul>	500
<ul style="list-style-type: none"> <li> <span style="color: red;">■</span> <b>Chicken Consommé</b>  chestnut, tortelli, mushroom </li> </ul>	500
<ul style="list-style-type: none"> <li> <span style="color: red;">■</span> <b>Roasted Garlic Soup</b>  confit chicken, garlic, basil oil </li> </ul>	500
<ul style="list-style-type: none"> <li> <span style="color: green;">■</span> <b>Mushroom Cappuccino</b>  mushroom, cream, parmesan foam </li> </ul>	450
<ul style="list-style-type: none"> <li> <span style="color: green;">■</span> <b>Asparagus Soup</b>  asparagus, hazelnut, hazelnut oil </li> </ul>	450
<ul style="list-style-type: none"> <li> <span style="color: green;">■</span> <b>Pumpkin Soup</b>  pumpkin, candied ginger, lime </li> </ul>	450

■ Vegetarian
■ Non Vegetarian

Our preparations do not contain trans fat

In case of any allergy to certain ingredients, kindly let our associate know, who would be glad to assist you with your preferences

Taxes as applicable.

APPETIZER	₹
<ul style="list-style-type: none"> <li> <span style="color: red;">■</span> <b>Fritto Misto</b>            assorted seafood, mint aioli, mesclun, lime         </li> </ul>	800
<ul style="list-style-type: none"> <li> <span style="color: red;">■</span> <b>Scallop</b>            caramelized orange, cauliflower puree, citrus vinaigrette         </li> </ul>	750
<ul style="list-style-type: none"> <li> <span style="color: red;">■</span> <b>Chicken</b>            spiced chicken, tomato and garlic compote         </li> </ul>	700
<ul style="list-style-type: none"> <li> <span style="color: red;">■</span> <b>Soft Shell Crab</b>            crumbs, lemon, pineapple jalapeño salsa         </li> </ul>	700
<ul style="list-style-type: none"> <li> <span style="color: green;">■</span> <b>Asparagus</b>            honey sherry glaze, baby carrots, cherry tomato         </li> </ul>	750
<ul style="list-style-type: none"> <li> <span style="color: green;">■</span> <b>Mushroom Mille Feuille</b>            mixed seasonal mushrooms, porcini foam, fresh greens         </li> </ul>	700
<ul style="list-style-type: none"> <li> <span style="color: green;">■</span> <b>Vegetable Tempura</b>            mint aioli, mesclun, lime         </li> </ul>	700

## RISOTTO

<ul style="list-style-type: none"> <li> <span style="color: red;">■</span> <b>Prawn and Calamari</b>            fried calamari, vodka         </li> </ul>	850
<ul style="list-style-type: none"> <li> <span style="color: red;">■</span> <b>Chicken and Fig</b>            shallot crisps, five spice essence         </li> </ul>	850
<ul style="list-style-type: none"> <li> <span style="color: red;">■</span> <b>Lamb</b>            white onion marmalade, sweet potato chips         </li> </ul>	850
<ul style="list-style-type: none"> <li> <span style="color: green;">■</span> <b>Asparagus</b>            toasted hazelnuts, asparagus tips         </li> </ul>	800
<ul style="list-style-type: none"> <li> <span style="color: green;">■</span> <b>Wild Mushroom</b>            white truffle essence         </li> </ul>	800

■ Vegetarian   ■ Non Vegetarian

Our preparations do not contain trans fat

In case of any allergy to certain ingredients, kindly let our associate know, who would be glad to assist you with your preferences

Taxes as applicable.

## ARTISAN PASTA

₹

- **Duck Leg Agnolotti** 850  
milanese polenta, sage reduction
- **Smoked Chicken Tortellini** 850  
red pepper sauce, chives glaze
- **Tagliatelle** 850  
mussels, squids, prawns, tomato
- **Mushroom Tortellini** 800  
parmesan foam, beet chips
- **Spaghetti** 800  
aglio olio pepperoncino *or* arrabbiata *or* pesto  
*or* alfredo *or* mamma rossa
- **Ravioli** 800  
spinach and ricotta ravioli, san marzano sauce
- **Gnocchi** 800  
lentil ragout, asparagus

## FROM THE SEA

- **Sea Bass** 1500  
poached spiced pears, porcini foam
- **Lobster** 1500  
kalamata olives, chorizo, caper foam
- **Salmon** 1200  
tomato compote, vermouth cream, basil
- **John Dory** 950  
sweet potato mash, red wine sauce, lemongrass  
velouté
- **Prawns** 950  
cous cous, red peppers, garlic parsley sauce

■ Vegetarian ■ Non Vegetarian

Our preparations do not contain trans fat

In case of any allergy to certain ingredients, kindly let our associate know, who would be glad to assist you with your preferences

Taxes as applicable.

## FROM THE LAND

₹

- |   |      |
|---|------|
| ■ <b>Rack of Lamb</b><br>celeriac puree, milk poached potato, kaffir lime sauce | 1950 |
| ■ <b>Duck</b><br>catalan spinach, anise cointreau sauce                         | 1350 |
| ■ <b>Filet Mignon</b><br>potato mash, young vegetables, five spice sauce        | 1100 |
| ■ <b>Ossobuco Milanese</b><br>braised shank, saffron risotto, edamame           | 1100 |
| ■ <b>Pork Knuckle</b><br>creamy polenta, pak choi, confit of figs, chiffonade   | 1100 |
| ■ <b>Pork Chops</b><br>o'brien potatoes, apple puree, pork jus                  | 1100 |
| ■ <b>Chicken</b><br>turnip puree, barley risotto, sauternes sauce               | 950  |

## SIDES

- |                                |     |
|--------------------------------|-----|
| ■ <b>Seasonal vegetables</b>   | 200 |
| ■ <b>House salad</b>           | 200 |
| ■ <b>Mashed potatoes</b>       | 200 |
| ■ <b>Sautéed spinach</b>       | 200 |
| ■ <b>Sautéed mushrooms</b>     | 200 |
| ■ <b>Sautéed baby potatoes</b> | 200 |
| ■ <b>French fries</b>          | 200 |

■ Vegetarian ■ Non Vegetarian

Our preparations do not contain trans fat

In case of any allergy to certain ingredients, kindly let our associate know, who would be glad to assist you with your preferences

Taxes as applicable.

DESSERT	₹
<ul style="list-style-type: none"> <li>■ Artisan Cheese Platter</li> </ul>	600
<ul style="list-style-type: none"> <li>■ Chocolate Soufflé</li> <li>homemade vanilla ice cream</li> </ul>	550
<ul style="list-style-type: none"> <li>■ Classical Tiramisu</li> <li>savoardi, espresso ice cream</li> </ul>	550
<ul style="list-style-type: none"> <li>■ Crème Brûlée Napoléon</li> <li>almond studded filo, cinnamon</li> </ul>	550
<ul style="list-style-type: none"> <li>■ Ice Cream</li> <li>choice of homemade ice cream</li> </ul>	550
<ul style="list-style-type: none"> <li>■ Sorbet</li> <li>choice of homemade sorbet</li> </ul>	550

■ Vegetarian ■ Non Vegetarian

Our preparations do not contain trans fat

In case of any allergy to certain ingredients, kindly let our associate know, who would be glad to assist you with your preferences

Taxes as applicable.

## TASTING MENU

### **Beets**

marinated beets, fresh greens, goat's cheese  
or

### **Lobster Salad**

fresh greens, beurre blanc, raspberry vinaigrette

\*\*\*

### **Pumpkin Soup**

pumpkin, candied ginger, lime  
or

### **Roasted Garlic Soup**

confit chicken, garlic, basil oil

\*\*\*

### **Wild Mushroom Risotto**

white truffle essence  
or

### **Duck Leg Agnolotti**

milanese polenta, sage reduction

\*\*\*

### **Filet Mignon**

potato mash, young vegetables, five spice sauce  
or

### **Chicken**

turnip puree, barley risotto, sauternes sauce  
or

3 glasses of wine will be paired with each menu.

Our preparations do not contain trans fat  
In case of any allergy to certain ingredients, kindly let our associate know, who would be glad to assist you with your preferences  
Taxes as applicable.

### **John Dory**

sweet potato, red wine jus, lemongrass velouté  
or

### **Spaghetti**

aglio olio pepperoncino *or* arrabbiata *or* pesto *or*  
cream *or* mamma rossa  
or

### **Gnocchi**

lentil ragout, asparagus

\*\*\*

### **Tiramisu**

savoardi, espresso ice cream  
or

### **Crème Brûlée Napoléon**

almond studded filo, cinnamon  
or

### **Artisan Cheese Platter**

	₹
FIVE COURSE TASTING MENU	3500
paired with wine	4700
THREE COURSE TASTING MENU	2400
paired with wine	3600

3 glasses of wine will be paired with each menu.

Our preparations do not contain trans fat  
In case of any allergy to certain ingredients, kindly let our associate  
know, who would be glad to assist you with your preferences  
Taxes as applicable.