Bhairo

Bhairo - a gust of wind. They say of Bhairo, that should one reveal one’s secrets to the wind, one should not blame it for revealing these to the trees........

Bhairo, where we treat your senses to European cuisine created by our chefs and where the views take us back in time to an era of royal grandeur, pomp and pageantry

Chef’s Degustation Four Course Menu ₹7250 + taxes
Chef’s Degustation Three Course Menu ₹ 6500 + taxes

Appetizers

- Eggplant, zucchini and smoked cheese rollatini
  - sundried tomato pesto and prunes relish

- Warm mushroom tartare
  - goat cheese crostini, truffle foam, thyme infused button mushroom bruschetta

- Seared sea scallops
  - asparagus, fennel heart pomegranate salad, fig compote, caper vinaigrette

- San Daniele ham
  - melon, arugula and watermelon reduction

- Balik salmon and prawn
  - Balik salmon, sour cream, mustard sprouts
  - chermoula spiced prawn, wild rice and feta cheese salad

Soup

- Cream of green peas and mint soup with butter milk foam

- Clear essence of chicken soup with chicken quenelle
  - Onion reggiano soup, choice of

- Kashmiri morels and reggiano oil
- butter poached lobster
Mains

- Spinach, plum tomato, smoked cheese and toasted almond ravioli
  mushroom veloute, brown butter and tomato tuile

- Broccoli and smoked cheese strudel
  wild rice and quinoa, saffron cheese coulis

- Palace made potato gnocchi
  cherry tomato; Kalamata olives; vegetable paysanne
  Himalayan black truffle and toasted pine nuts

- Herb and pistachio crusted New Zealand lamb rack
  goat cheese dauphinoise potato, fire roasted peperonata, smoked eggplant mousseline
  cauliflower puree, preserved lemon

- Peppers and almond flakes crusted Chilean sea bass
  cous cous salad, edamame beans, asparagus spears, olive tapenade, saffron and white wine
  mascarpone sauce

- Moulard duck breast
  duck confit arugula tagliatini, radicchio preserve and orange sauce

- Oak wood bacon wrapped chicken rollatini
  smoked cheese, gherkins, wilted spinach, goat cheese Iranian dates, sous vide carrots and
  porcini jus

- Seafood nage
  baby squids, bhekti fish, sea scallop, Parma ham dusted prawn

- Pork tenderloin, porcini dusted red pumpkin, potato and ham ragout
  shitake marmalade, gratinated broccoli, maple glaze

Desserts

- Apple and candied pecan nuts crostata
  home made pistachio ice cream

- Belgian chocolate fondant
  home made Bailey’s Irish Cream ice cream, frosted red currants

- Fresh fruit Pavlova
  vanilla Chantilly cream and raspberry sauce

Please inform our associates if you are allergic to any ingredients
All prices are in Indian Rupees. Government taxes additionally applicable are: Food 18% Non-
Alcoholic Beverages 18% Alcoholic Beverages 24%