CHEF’S DEGUSTATION MENU
INR 5000

- Shaved Home Cured Duck
  White Balsamic Dressing
- Morels, Cepes Reduction Shooter
  Truffle Filo
- Blueberry Sorbet
- Lamb Medallions
  Butternut Squash Puree
- Plum Parfait
  Passion Fruit Consommé

CHEF’S DEGUSTATION MENU
INR 6000

- Poached Scallops
  Ragout of Tender Leeks
- Pan Seared Tuna
  Candied Lemon and Orange
- American Red Grapes
  and Barbaresco Sorbet
- Lobster Crépinette
  Sweet 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 1450
  Truffle, Figs

- Marinated Prawns 1650
  Spiral Granny Smith Apple

- Crab 1650
  Avocado Salad, Melba

- Morel, Wild Mushroom Napoleon 1350
  Truffle Emulsion, Chestnut Wafers

- Celeriac Gratin 1350
  Charred Asparagus, Corn

- Sweet Pepper Salad 1350
  Mixed Mesclun

SOUP

- Duet of Seafood 850
  Provençal Seafood, Onion and Crab

- Lamb Barley 850
  Edamame

- Vegetable Bouillabaisse 750
  Rouille Crostini

- Green Apple and White Balsamic Soup 750
  Pepper Biscotti

- Tomatillo Gazpacho 750
  Guacamole Tart

※ Non vegetarian ※ Vegetarian

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

DESSERT

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

Non-vegetarian Vegetarian

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