Appetizer

- Pan seared Atlantic scallops, English peas, lime confit and micro greens 1250
- Grilled prawns, shaved fennel salsa and pink grapefruit 1050
- Norwegian smoked salmon, soy eggs, caper berries, cucumber jelly with wasabi 950
- Symphony of chef’s seafood sampler 1250
- Chambers signature camembert soufflé, pepolata 1050
- White and green asparagus, truffle shavings, truffle vinaigrette drizzle 1150
- Creole spiced caged potato with artichoke, brie and iceberg stack 950
- Marinated beet, goat cheese panacotta, pickled melon and arugula 850

Soup

- Chicken consommé, forest mushroom 650
- Chambers crab meat soup 700
- Green asparagus, pine nut, pommery 650
- Thyme roasted butternut cappuccino, truffle 700

vegetarian
non vegetarian

Kindly inform your server, if you are allergic to any ingredient
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Pasta & Risotto

- Homemade tagliarini, fresh spinach, cherry tomato and cow milk cheese $1150
- Artisan pasta, fresh tomato, basil and bocconcini $1050
- Asparagus, barley and wild rice risotto, toasted pine nut $1150
- Chambers truffle risotto with squash and onion relish $1250
- Artisan whole wheat spaghetti, crisp cherry pink bacon, savory sabayon $1250
- Ragout of smoked chicken, wild mushroom, goat cheese, spatzle $1250

Vegetarian

- Quinoa and russet potato roesti, charred vegetable, spicy red pepper cream $1150
- Pan seared multigrain crêpes with spinach and pine nut, Greek feta and yoghurt $1150
- Chambers Burmese vegetable fricassee, lemon chilli rice $1250
- Steamed duet of white and green asparagus, Swiss fondue $1150
- Edamame and mascarpone mille feuille, cherry tomato confit $1150

* vegetarian
* non vegetarian

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Non Vegetarian

- Grilled Chilka prawn, lemon butter 1500
- Baked Chilean sea bass, citrus nage 1850
- Organic salmon, crisp potato stack, five spiced glazed beet and carrot 1850
- Steamed Kolkata beckti, gandharaj lemon butter 1250
- Coleman mustard rubbed pan seared French duck and truffle honey 1850
- Pave of tenderloin, truffle potato, pinot noir reduction 1450
- Germolata crusted Scottish lamb, basil and goat cheese mash 2450
- Grilled chicken breast, parmesan and roma tomatoes 1250

vegetarian
non vegetarian

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Desserts

- Apple tart, cinnamon ice cream, honey caramel sauce 750
- Single origin Ecuador chocolate parfait, almond brittle, poached pears 750
- Chocolate coffee soufflé, Cognac soaked almonds 750
- Orange Crème Brulee 750
- Chef’s selection of homemade ice cream 750
- Selection of international Cheese, apple mustard, truffle honey 1150

- vegetarian
- non vegetarian

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