



HOLY MOLY BREADS

Quintessential breads from India, made chic.

BACON, CARAMELIZED ONION & APPLE KULCHA \$8
BUTTER CHICKEN KULCHA \$8
SAVOY SPINACH & GOAT CHEESE KULCHA \$8
GILAFI NAAN \$5
WHISKY NAAN \$6
SUNDRIED TOMATO OLIVE BASIL NAAN \$5

CHUTNEYS & DIPS

DILL PEPPERCORN YOGURT \$3
AVOCADO CILANTRO CHUTNEY \$3
BERRIES CHUTNEY \$3
CHANNA MASALA HUMMUS \$6
AJVAR CHUTNEY \$3
PINEAPPLE CHUNDA \$3

FISHERMAN'S WELCOME

CAVIAR SERVICE *

MARKET PRICE

PETROSSIAN TSAR IMPERIAL 1Oz
DR DELICACY KALUGA IMPERIAL GOLD 1Oz
DR DELICACY OSETRA AMBER 1Oz
DARTAGNAN OSETRA MALOSSOL 1Oz

*served with, naan blinis, foam, chives,
onion, egg yolk, egg white*

OYSTERS *

MARKET PRICE

PEACH CHILI ICE, GINGER BEER
LEMONADE, SWEET CUCUMBER
SEA URCHIN, YUZU ICE

SMALL PLATES

TARTARE * *yellow fin tuna, quinoa tabboileh, avocado granny smith chokha, salmon roe \$20*
CHAAT *batata harra, garbanzo beans, aloo tikki mousse, kale khakhra, chutneys \$18*
BURRATA *anchovies, spiced tomato, kashmiri chili sofrito \$18*
SAMOSA *jackfruit meat, shredded filo, ajvar chutney, desi slaw \$16*
POBLANO PEPPER VADA *soy keema, fondue, masala panku churma \$19*
CHARRED OCTOPUS *pickled onion, zaffrani potato, chermoula vinaigrette \$22*
GREEN CIRCLE BASIL CHICKEN TIKKA *spicy refried white beans, jalapeno sour cream \$20*
OSTRICH SEEKH KEBAB *pickled kohlrabi, spiced parsnip mousse \$24*

We prepare our dishes with produce from local farms, sustainable seafood & natural free-range poultry & meats wherever possible.

* This item may be ordered raw/ undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions, kindly inform your server of any food allergies



ENTRÉES

COMPRESSED MATAR PANEER \$26

*layered green peas & cottage cheese,
pudina lebabdar sauce*

CAULIFLOWER STEAK \$28

aloo gobhi puree, caramelized onion, sumac

PAN SEARED EXOTIC MUSHROOM \$34

tempered spinach, fried garlic

JACK FRUIT BIRYANI \$32

long grain basmati rice, saffron

GREEN CIRCLE CHICKEN MAKHANI \$28

*peppadew juanita pepper & cashew nut
gravy, fenugreek butter powder*

RED WINE BRAISED LAMB SHANK \$48

truffle upma, cilantro gremolata, chilli rogan

PULLED TANDOORI LEG OF LAMB \$50

*grilled avocado, peppers, onion,
cauliflower*

TAWA HOKKAIDO SCALLOP MANCHURIAN * \$52

egg fried rice, bell peppers

ACHARI MONKFISH \$38

millet & beet khichdi, tadka yogurt

CHILEAN SEA BASS \$52

asparagus poriyal, kokum coconut sauce

BONE-IN RIBEYE 18Oz * \$72

*masala rub, madras curry,
spice butter*

QUEENS DUCK * \$100

*whole roast duck, rumali pancake,
tamarind hoisin, pickles*

SIDES

DAL MAKHANI \$12

GARBANZO BEAN CURRY \$12

ASPARAGUS PORIYAL \$15

SPICY TANGY POTATOES \$12

MASALA CORN KERNELS \$12

SPICED BROCCOLINI \$15

STEAMED BASMATI RICE \$6

ONION TASTING \$6

PICKLE TASTING \$6

TRUFFLE MASH POTATO \$16

TANDOORI MAC & CHEESE \$14

WILTED SPINACH *with*

SPICE BUTTER & GARLIC \$14

RAITA \$10

masala okra

cucumber & dill leaf

BREADS

HABANERO LACCHA

PARATHA \$5

RUMALI ROTI \$6

BUTTER NAAN \$5

GARLIC NAAN \$5

TANDOORI ROTI \$4

MISSI ROTI \$4

*"Food must be a joy, nothing less. Food must be a celebration of our
culture, journeys & self reflections"*

- Chef Jassi Bindra

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