



## FISHERMAN'S WELCOME

### OYSTERS

<b>½ DOZEN ROASTED OYSTER*</b> <i>spiced lemon &amp; dill butter</i>	\$28
<b>SEA URCHIN OYSTER*</b> <i>mango &amp; nori granita, sriracha cream, avocado</i>	\$10/ea

### CAVIAR

<b>PETROSSIAN TSAR IMPERIAL*</b> 1Oz <i>naan blinis, foam, chives, onion, egg yolk, egg white</i>	\$350
<b>DR DELICACY OSETRA AMBER*</b> 1Oz <i>naan blinis, foam, chives, onion, egg yolk, egg white</i>	\$200

## APPETIZERS

<b>CHAAT</b> <i>batata harra, garbanzo beans, aloo tikki mousse, kale khakhra, chutneys</i>	\$18
<b>SAMOSA</b> <i>jackfruit meat, shredded fillo, ajvar chutney, desi slaw</i>	\$16
<b>CRISPY SICHUAN EGGPLANT</b> <i>pickled cabbage, carrot, cucumber</i>	\$16
<b>WATERMELON &amp; BURRATA SALAD</b> <i>basil foam, Kashmiri chili sofrito</i>	\$18
<b>MALAI BROCCOLI</b> <i>Amul cheese fondue, masala panko crumb</i>	\$20
<b>TUNA TARTARE *</b> <i>yellow fin, quinoa tabbouleh, avocado granny smith chokha, salmon roe</i>	\$20
<b>TIGER PRAWNS</b> <i>skull island, tandoori basil marination, moilee espuma, pepper jam</i>	\$35
<b>OCTOPUS</b> <i>pickled onion, potato mousse, saffron potato, chermoula vinaigrette</i>	\$32
<b>PORK BELLY</b> <i>sweet &amp; tangy pickle sauce, apple murabba, jalapeño</i>	\$20
<b>CHICKEN MEATBALLS</b> <i>makhani salsa, cashew, tomato</i>	\$20
<b>OSTRICH SEEKH KEBAB</b> <i>avocado cilantro chutney, masala onion</i>	\$24

## STEAKS

### SERVED WITH CHOICE OF SIDE

<b>FILET MIGNON 6 Oz*</b>	\$59
<b>BONE-IN RIBEYE 18 Oz*</b>	\$85
<b>NEW YORK STRIP 14 Oz *</b> <i>center cut</i>	\$70
<b>A5 MIYAZAKI RIBEYE 16 Oz*</b>	MKT

### YOUR STYLE MATTERS

<b>RUB</b> - <i>masala rub / salt &amp; pepper</i>	
<b>BASTING</b> - <i>spice butter/ bone marrow butter/ garlic butter</i>	
<b>SAUCE</b> - <i>madras curry/ chimichurri/ mushroom &amp; caper sauce</i>	
<b>CAULIFLOWER STEAK</b> <i>aloo gobi puree, caramelised onion, sumac</i>	\$28

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

<b>COMPRESSED MATAR PANEER</b> <i>layered peas &amp; cottage cheese, pudina lababdar sauce</i>	\$26
<b>PAN SEARED EXOTIC MUSHROOMS</b> <i>tempered spinach, and fried garlic</i>	\$34
<b>CHEESE &amp; PRUNES MALAI KOFTA</b> <i>cashew, birista, cream</i>	\$28
<b>JACK FRUIT BIRYANI</b> <i>long grain basmati rice, saffron</i>	\$32
<b>HOKKAIDO SCALLOPS*</b> <i>roasted cauliflower &amp; potato puree, onion, caper</i>	\$56
<b>BRANZINO</b> <i>butterfly cut, lemon, caper &amp; fennel sauce</i>	\$50
<b>CHILEAN SEA BASS</b> <i>brussels sprout foogath, kokum coconut sauce</i>	\$56
<b>CHICKEN BREAST</b> <i>classic tandoori marination, wilted spinach, makhani sauce</i>	\$32
<b>BEEF SHORTRIB</b> <i>nihari, chimichurri, potato jhuri, pickled onion</i>	\$48
<b>RARA LAMB CHOPS*</b> <i>crispy eggplant, spiced ground lamb, mint</i>	\$52
<b>LAMB SHANK</b> <i>red wine braised, millet, cilantro gremolata, ginger</i>	\$50
<b>QUEENS DUCK*</b> <i>whole roast duck, rumali pancake, tamarind hoisin, pickles</i>	\$100

## SIDES

<b>DAL MAKHANI</b>	\$12
<b>GARBANZO BEAN CURRY</b>	\$12
<b>SPICY TANGY POTATOES</b>	\$12
<b>BRUSSELS SPROUTS FOOGATH</b>	\$15
<b>TANDOORI MAC &amp; CHEESE</b>	\$12
<b>TRUFFLE MASH POTATO</b>	\$16
<b>WILTED SPINACH w/ SPICED BUTTER</b>	\$14
<b>STEAMED BASMATI RICE</b>	\$6

## BREADS

<b>WAGYU KULCHA, BONE MARROW BUTTER</b>	\$6
<b>SAVOY SPINACH &amp; GOAT CHEESE KULCHA</b>	\$6
<b>WHISKY NAAN</b>	\$6
<b>GARLIC NAAN</b>	\$5
<b>HABANERO LACCHA</b>	\$5
<b>TANDOORI ROTI</b>	\$4
<b>RUMALI ROTI</b>	\$6
<b>MISSI ROTI</b>	\$4

## ESSENTIALS

<b>DILL PEPPERCORN YOGURT</b>	\$3	<b>AJVAR CHUTNEY</b>	\$3
<b>AVOCADO CILANTRO CHUTNEY</b>	\$3	<b>BERRIES CHUTNEY</b>	\$3
<b>PICKLE TASTING</b>	\$6	<b>ONION TASTING</b>	\$6
<b>SPICED BOONDI YOGURT</b>	\$10	<b>HOUSE SALAD</b>	\$12
<b>CUCUMBER &amp; DILL YOGURT</b>	\$10	<b>ESSENTIALS TASTING</b>	\$20

*“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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