



**HOLY MOLY BREADS**

*Quintessential breads from India, made chic.*

- WAGYU KULCHA, BONE MARROW BUTTER \$8**
- BUTTER CHICKEN KULCHA \$8**
- SAVOY SPINACH & GOAT CHEESE KULCHA \$8**
- GILAFI NAAN \$5**
- WHISKY NAAN \$6**

**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 \***

- PETROSSIAN TSAR IMPERIAL 1oz \$350**
- DR DELICACY KALUGA IMPERIAL GOLD 1oz \$300**
- DR DELICACY OSETRA AMBER 1oz \$200**
- DARTAGNAN OSETRA MALOSSOL 1oz \$240**

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

**OYSTERS \***

- SPICED PUMPKIN BUTTER BAKED OYSTER \$6**
- SEA URCHIN, SRIRACHA CREAM, APPLE & NORI GRANITA, AVOCADO \$12**

**SMALL PLATES**

- 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**
- CRISPY SICHUAN EGGPLANT fried spinach, pickled cabbage \$16**
- TARTARE \* yellow fin tuna, quinoa tabbouleh, avocado granny smith chokha, salmon roe \$20**
- TANDOORI PORK BELLY sweet & tangy pickle sauce, apple murabba, jalapeño \$18**
- CHARRED OCTOPUS pickled onion, zaffrani potato, chermoula vinaigrette \$28**
- JUMBO LUMP CRAB butter-pepper-garlic, varutharacha curry, masala boondi \$32**
- 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

**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, chili rogan

**PULLED TANDOORI LEG OF LAMB \$50**  
grilled avocado, peppers, onion,  
cauliflower

**SKULL ISLAND TIGER PRAWN \$44**  
Thai green curry, wok tossed vegetables, basil

**TAWA HOKKAIDO SCALLOP MANCHURIAN \* \$52**  
egg fried rice, bell peppers

**CHILEAN SEA BASS \$52**  
spiced broccolini, kokum coconut sauce

**BEEF SHORTTRIB \$48**  
nihari, chimichurri, potato jhuri, pickled onion

**BONE-IN RIBEYE 18Oz \* \$76**  
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**

**SPICY TANGY POTATOES \$12**

**SPICED BROCCOLINI \$15**

**TANDOORI MAC & CHEESE \$12**

**TRUFFLE MASH POTATO \$16**

**STEAMED BASMATI RICE \$6**

**WILTED SPINACH with**

**SPICE BUTTER & GARLIC \$14**

**ONION TASTING \$6**

**PICKLE TASTING \$6**

**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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