



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 LEMON & DILL 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 \$20**
- CHARRED OCTOPUS pickled onion, zaffrani potato, chermoula vinaigrette \$28**
- SKULL ISLAND TIGER PRAWN, green chili, tamarind, onion, curry leaf \$35**
- 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

ROASTED BROCCOLI STEAK \$26
amul cheese & tomato fondue, panko crumb

JACK FRUIT BIRYANI \$32
long grain basmati rice, saffron

JASSI's BUTTER CHICKEN \$28
peppadew juanita pepper & cashew nut gravy, fenugreek butter powder

PULLED TANDOORI LEG OF LAMB \$50
grilled avocado, peppers, onion, Cauliflower, gold leaf

RARA LAMB CHOPS \$52
crispy eggplant, spiced ground lamb, mint

LOBSTER TAIL & MUSSEL \$48
butter poached lobster, tempered millet, pickled carrots, yogurt

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

CHILEAN SEA BASS \$56
spiced broccolini, kokum coconut sauce

BEEF SHORTRIB \$48
nihari, chimichurri, potato jhuri, pickled onion

BONE-IN RIBEYE 18Oz * \$78
masala rub, madras curry, spice butter, served sliced

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 boondi
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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