



FISHERMAN'S WELCOME

OYSTERS* ½ Dozen

ON THE HALF SHELL <i>lemon, Kashmiri chili mignonette, hot sauce</i>	\$28
RED VEIN SORREL & CHAMPAGNE GRANITA <i>pickled granny smith apple & cucumber</i>	\$30
ROASTED <i>masala panko, spiced lemon & dill butter</i>	\$30

CAVIAR*

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

APPETIZERS

PRAWN COCKTAIL <i>skull island tiger prawns, soft poached & chilled, gochujang cocktail sauce</i>	\$35
TUNA CRUDO* <i>yuzu shikanji, ginger & orange vinaigrette, pickled cucumber</i>	\$28
OCTOPUS <i>pickled onion, potato mousse, chermoula vinaigrette</i>	\$32
PORK BELLY <i>sweet & tangy pickle sauce, apple murabba, serrano pepper</i>	\$20
LAMB PEPPER FRY <i>curry leaf mousse, spiced puff pastry pinwheel</i>	\$26
OSTRICH SEEKH KEBAB <i>avocado cilantro chutney, pickled onion, fennel salad</i>	\$24
CHAAT <i>batata harra, garbanzo beans, aloo tikki mousse, kale khakhra, chutneys</i>	\$18
SAMOSA <i>jackfruit meat, shredded fillo, ajvar chutney, desi slaw</i>	\$16
TRUFFLE RAJ KACHORI <i>masala mushroom, lentil fritters, white peas, yogurt</i>	\$30
WATERMELON & BURRATA SALAD <i>basil foam, Kashmiri chili sofrito</i>	\$18
MALAI PANEER TIKKA <i>cottage cheese, masala scramble, peppers</i>	\$24

ESSENTIALS

CUCUMBER & DILL RAITA	\$10	BERRIES CHUTNEY	\$3
SPICED BOONDI RAITA	\$10	HOUSE SALAD	\$12
DILL PEPPERCORN YOGURT CHUTNEY	\$3	PICKLE TASTING	\$6
AJVAR CHUTNEY	\$3	ONION TASTING	\$6
AVOCADO CILANTRO CHUTNEY	\$3	ESSENTIALS TASTING	\$20

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

- Chef Jassi Bindra

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.



STEAKS*

SERVED WITH CHOICE OF SIDE

FILET MIGNON 6 Oz	\$59
BONE-IN RIBEYE 18 Oz	\$85
ROSEWOOD WAGYU, TEXAS RAISED, STRIP 14 Oz	\$110
A5 GRADE JAPANESE WAGYU 4 Oz Min.	\$30 /OZ

YOUR STYLE MATTERS

RUB - *masala rub / salt & pepper*

BASTING - *spice butter/ bone marrow butter/ garlic butter*

SAUCE - *madras curry/ chimichurri/ mushroom & caper sauce*

ENTRÉES

HOKKAIDO SCALLOPS* <i>roasted cauliflower & potato puree, onion, caper</i>	\$56
BRANZINO <i>butterfly cut, lemon, caper & fennel sauce</i>	\$50
CHILEAN SEA BASS <i>brussels sprout foogath, kokum coconut sauce</i>	\$58
CHICKEN BREAST <i>classic tandoori marination, wilted spinach, makhani sauce</i>	\$34
BEEF SHORTRIB <i>nihari, chimichurri, potato two ways, pickled onion</i>	\$48
RARA LAMB CHOPS* <i>crispy eggplant, spiced ground lamb, mint</i>	\$54
PORK VINDALOO <i>meatball, garlic, chilies, malt vinegar</i>	\$40
QUEENS DUCK* <i>whole roast duck, rumali pancake, tamarind hoisin, pickles</i>	\$110
PAN FRIED PANEER <i>cottage cheese, sweet potato khurchan, green peas, fenugreek sauce</i>	\$28
EXOTIC MUSHROOMS <i>spinach, fried garlic</i>	\$34
TANDOOR ROASTED VEGETABLES <i>cashew & birista sauce, cream</i>	\$28
JACK FRUIT KOFTA <i>mint lababdar sauce</i>	\$32

SIDES

BREADS

DAL MAKHANI	\$12	CHICKEN TIKKA KULCHA	\$6
GARBANZO BEAN CURRY	\$12	SAVOY SPINACH & GOAT CHEESE KULCHA	\$6
SICHUAN EGGPLANT	\$15	WHISKY NAAN	\$6
PAN-ROASTED CAULIFLOWER & ONION	\$15	GARLIC NAAN	\$5
SPICED BROCCOLINI	\$15	SUN DRY TOMATO & BASIL NAAN	\$5
TRUFFLE MASH POTATO	\$16	HABANERO LACCHA	\$5
WILTED SPINACH w/ SPICED BUTTER	\$14	TANDOORI ROTI	\$5
LEMON RICE	\$8	GLUTEN FREE NAAN	\$4

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