



A LA CARTE



INDIAN FOREST PERFUME

STARTERS



A sneak peek into the forests of India.
Enjoy the aromas and the rich produce that
the Indian forests have to offer with an
earthy and woody fragrant mood.

A sneak peek into the forests of India.
Enjoy the aromas and the rich produce that
the Indian forests have to offer with an
earthy and woody fragrant mood.





INDIAN FOREST PERFUME

STARTERS

275

WILD MUSHROOM CHAI ^V

mushroom 'tea leaves' |
white truffle snow
55

DAHI BATATA PILLOW

aloo puchka | beet yoghurt |
tamarind caviar
45

TULSI KEBAB ^N

cumin cheese papad | tomato basil foam
60



PERI PERI MANGO PUCHKA ^V

black & gold puri | mango pearls
55

TANDOORI GUCCHI ^N

wild funghi ricotta | truffle malai |
mushroom yakhni
85

GOAT CHEESE KEBAB

almond crust | pimento fraiche |
mint chutney
65



GUJARATI KADHI RISOTTO

balushahi | khakra crisp
75

BHINDI CHAAR PYAZA

spiced onion velvet | roast & pickled
eschalots | okra salli
85

MODERNIST MALAI PANEER ^N

mixed vegetable korma | paneer film
95

GUCCHI YAKHNI PULAO ^N

truffle | sona ka warq
130

OCEANIC WAVES

SEAFOOD



This act will assimilate the flavours and cultural mood of Indian coastal cuisine. It will be a tour de force from the rich culinary background of those regions and what the sea has to offer. Dishes in this course will be a combination of novel and familiar sea produce elevated through our cutting-edge culinary techniques.

This act will assimilate the flavours and cultural mood of Indian coastal cuisine. It will be a tour de force from the rich culinary background of those regions and what the sea has to offer. Dishes in this course will be a combination of novel and familiar sea produce elevated through our cutting-edge culinary techniques.





OCEANIC WAVES

SEAFOOD

325

TUNA & SEAWEED CHAAT

bluefin tuna | goan rechado | gundur chilli
55

SALMON BHEL

tandoor cooked salmon | Indian wasabi |
puffed rice
70

VANNAMEI GARLIC PRAWNS

thayir sadam koji | samudri jhag |
sea asparagus
75



CHETTINAD SPICED LOBSTER DOSA

lobster claw | curry leaf oil | oscietra caviar
125

TANDOORI HAMACHI

burnt chilli & coriander butter | ice plant
95

MAHI TAMALE

seasonal fish | masa | koliwada spice
80



MALABAR LOBSTER MOILEE

coconut milk | curry leaf | charcoal crisp
295

KONKAN TAWA FISH

crab xec xec sukke | ambat tikhat kalvan
145

CHINGDI MALAIKARI

tiger prawns | yellow mustard |
creamy coconut curry
165

MALABAR PRAWN BIRYANI ^N

kaima rice
180

SONGS OF FIRE

ENTRÉE



Fire is considered a transcendental medium to higher realms in Indian culture. Thus, we will indulge you on a transcending journey of robust and bold flavours from the wealth of our rich heritage of Indian kebabs and curries. Dishes are prepared on open fire and tandoor clay oven with distinct charred flavours.

Fire is considered a transcendental medium to higher realms in Indian culture. Thus, we will indulge you on a transcending journey of robust and bold flavours from the wealth of our rich heritage of Indian kebabs and curries. Dishes are prepared on open fire and tandoor clay oven with distinct charred flavours.





SONGS OF FIRE

ENTRÉE

295

CHICKEN CAFREAL

gul mehendi stem | saltbush dust
55

NELLORE BEEF DUMPLING

pepper beef consommé | coriander oil |
rice puff
70

GALAWATI LAMB & FOIE GRAS ^N

rhubarb chutney | sheermal
85



CHANDI MURGH TIKKA

cardamom | malai marinade |
silver leaves
75

LEVANT LAMB SEEKH ^N

nihari espuma | rose dust
95

PRIME BEEF KAKORI KEBAB

butter kulcha | coriander tabbouleh
105



BARNESLEY LAMB CHOP

mathania chilli | Himalayan salt |
roasted garlic
165

HAND PULLED BUTTER CHICKEN ^N

tomato makhani gravy
140

KUNDAN KALIYA LAMB SHANK

24 carat gold | ulte tawe ki paratha
185

MUGHLAI LAMB / CHICKEN DUM PARDA BIRYANI ^N

aromatic basmati rice | spices |
cooked on dum
155



FROM OUR MEAT LIBRARY

ENTRÉE

WAGYU PATHAR KE KEBAB

wild mushrooms | truffle snow |
nilgiri green pepper salt
195

48-HOUR SOUS VIDE SHORT RIB

curry parsnip purée | curry jus | glazed
satavari | kashmiri morels
255

WAGYU RIBEYE

375

BLACK ANGUS TOMAHAWK

675

WAGYU CHEEK KULCHA

with 24 carat gold
105



Served with:

madras curry salt

nilgiri green pepper salt

roast coconut salt

chettinad black salt

goan spiced salt

Himalayan pink

mathania chilli salt



KULCHAS AND MORE

KULCHA BREAD ^N

chilli garlic | coriander pesto |
green pea & mint | four cheese & basil
35

MASKA BUN

mint balm
20

TANDOORI ROTI

plain | crispy | butter
15

LACHCHA PARATHA

pudhina | namak-mirch
20

NAAN

plain | butter | garlic
15

TRUFFLE CHEESE NAAN

45

MASALA LIBRARY BREAD TASTING

assorted bread basket
60



AGED BASMATI RICE ^V

steamed
35

DAL MAKHANWALI

36-hour slow cooked black lentils | butter |
tomatoes
70

MASOOR DAL TADKA

red lentils | ghee spice tempering
50

BOONDI CAVIAR RAITA / BARRANI RAITA

30

HYMNS OF HIMALAYAS

DESSERTS



The Himalayas are known for their snow peaks, alpine glaciers, and a series of elevational belts that display different ecological associations of flora and fauna. Our finale dessert sequence is an ode to the characteristics of the mighty Himalayas.

The Himalayas are known for their snow peaks, alpine glaciers, and a series of elevational belts that display different ecological associations of flora and fauna. Our finale dessert sequence is an ode to the characteristics of the mighty Himalayas.





HYMNS OF HIMALAYAS

DESSERTS

JALEBI CAVIAR ^N

rabdi | pistachio | saffron
85

JIGAR THANDA ^N

almond pisin | basundi | malai ice cream |
24 carat gold
55

GOAN BEBINCA

baby coconut parfait | mango crisp
65

PA-LA-DA ^N

slow cooked rice pudding |
fried coconut ice cream | berries |
milk chips
45

DRINKS



MASALA
COCKTAILS



MASALA COCKTAILS COLLECTION

95

PERFUME

Vodka, Masala Chai Cordial, Indian Spices Essence
Artisanal Turmeric & Curry Leaf Extract

FIRE

Scotch Whisky, Fresh Lemon Juice,
Artisanal Mango Soda, Cloves Smoke

OCEAN

Gin Mare, Seaweed Cordial,
Fresh Lemon Juice, Peychaud's Bitters

HIMALAYA

Himalayan Pink Salt Tequila,
Pomegranate & Fresh Pink Grapefruit Juice,
Artisanal Almond & Passion Fruit Foam

PANACEA

Cardamom Infused Cachaça,
Artisanal Orange Liqueur, Fresh Lemon Juice

MASALA SHUNYA COLLECTION

55

ESSENCE

Masala Chai Cordial, Artisanal Turmeric & Curry Leaf Hydrosol,
Fresh Lemon Juice, Darjeeling & Chamomile Drops

SMOKE

Artisanal Non-Alcoholic Chocolate Liqueur,
Fresh Lemon Juice, Artisanal Mango Soda, Cloves Smoke

WAVES

Non-Alcoholic Gin, Seaweed Cordial,
Fresh Lemon Juice, Artisanal Anise Bitters

SNOW ABODE

Cranberry & Pomegranate Juice,
Fresh Pink Grapefruit Juice,
Artisanal Almond & Passion Fruit Foam

REMEDY

Artisanal Cardamom Cordial, Forest Honey,
Fresh Orange & Lemon Juices, Tonic Water

WINE

SPARKLING & CHAMPAGNE	125 ML	BOTTLE
GAUDI BRUT Vilarnau, Spain	55	280
LAURENT-PERRIER BRUT Champagne, France	180	900
SPARKLING ROSÉ		
LAURENT-PERRIER Cuvée Rosé, France	280	1400
WHITE		
CHARDONNAY COLUMBIA VALLEY Stimson Estate, Washington, USA	50	250
CHABLIS Bouchard Aîné et Fils, Burgundy, France	80	400
PINOT GRIGIO Forchir, Friuli, Italy	80	400
RIESLING Hugel et Fils, Alsace, France	80	400
ROSÉ		
BLANC DE NOIR Boschendal, Stellenbosch, South Africa	55	280
RED		
CHÂTEAU SAINT RÉMY Fronsac, France	80	400
PINOT NOIR Mud House, Central Otago, New Zealand	80	400
CABERNET SAUVIGNON Reserva, Luigi Bosca, Mendoza, Argentina	65	330
DOLCETTO D'ALBA ROSSANA Ceretto, Piemonte, Italy	100	500
SWEET		
MOSCATO D'ASTI Vignaioli di Santo Stefano, Ceretto, Italy	100	500

BEERS

DUVEL

60

ASAHI

40

TIGER BEER

40

FRANZISKANER

50 cl

60

MASALA
SPIRITS



SPIRITS

SCOTCH WHISKY

SINGLE MALT	50 ML	BOTTLE
AUCHENTOSHAN 12 Y.O.	50	625
THE GLENLIVET 12 Y.O.	80	1000
GLENMORANGIE 10 Y.O.	85	1065
GLENGOYNE 12 Y.O.	95	1190
THE GLENLIVET 18 Y.O.	150	1875
LAGAVULIN 16 Y.O.	185	2315
GLENFIDDICH 18 Y.O.	190	2660
CAOL ILA	300	3750
LAGAVULIN 2003 DISTILLERS EDITION 2019	325	2315
AUCHENTOSHAN 18 Y.O.	325	4065
BOWMORE 18 Y.O.	360	4500
BUNNAHABHAIN 18 Y.O.	390	4500
PREMIUM BLENDS		
THE FAMOUS GROUSE	55	1100 ^{1LT}
DEWARS SPECIAL RESERVE 12 Y.O.	90	1125
JOHNNIE WALKER BLACK LABEL 12 Y.O.	95	1900 ^{1LT}
JOHNNIE WALKER DOUBLE BLACK	115	2300 ^{1LT}
CHIVAS REGAL 12 Y.O.	125	1750 ^{75CL}
BALLANTINE'S 17 Y.O.	160	2240 ^{75CL}
JOHNNIE WALKER BLUE LABEL	320	6400 ^{1LT}

SPIRITS

AMERICAN WHISKEY

	50 ML	BOTTLE
JACK DANIEL'S	65	1300 1LT
MAKER'S MARK	85	1060
BULLEIT BOURBON	130	1625
FOUR ROSES SINGLE BARREL	180	2520
RITTENHOUSE STRAIGHT	180	2520

IRISH WHISKEY

JAMESON	60	1200 1LT
---------	----	----------

VODKA

ABSOLUT BLUE	65	1300 1LT
CÎROC	85	1190 75CL
BELVEDERE	90	1125
GREY GOOSE	90	1800 1LT
SIPSMITH SIPPING	95	1190
BELUGA	380	4750

SPIRITS

RUM

	50 ML	BOTTLE
ANGOSTURA 5 Y.O.	55	690
KRAKEN BLACK SPICED	90	1225
MATUSALEM 15 GRAN RESERVA	150	1875
DOORLY'S XO	155	1940
EL DORADO SPECIAL RESERVE 15 Y.O.	175	2190
RON ZACAPA SISTEMA SOLERA	270	3375

GIN

HENDRICK'S	60	750
TANQUERAY LONDON DRY	60	1200 ^{1LT}
BOMBAY SAPPHIRE	65	1300 ^{1LT}
BEEFEATER PINK GIN	70	1400 ^{1LT}
BLACKWOODS	95	1190
OPIHR ORIENTAL SPICED LONDON DRY	95	1190
AVIATION	150	1875
BROCKMANS GIN	150	1875
ZUIDAM DUTCH COURAGE	150	1875
DEATH'S DOOR	160	2000
NO.3 LONDON DRY	160	2000

SPIRITS

TEQUILA & MORE

	50 ML	BOTTLE
JOSE CUERVO SILVER	55	770
PATRÓN SILVER	90	1260 ^{75CL}
PATRÓN REPOSADO	95	1330 ^{75CL}
PATRÓN AÑEJO	100	1400 ^{75CL}
HERRADURA SELECTION SUPREMA	920	12880 ^{75CL}

BRANDY

HENNESSY VS	85	1065
BARON DE SIGOGNAC	105	1315
REMY MARTIN VSOP	130	1625
HENNESSY VSOP	135	1690
HENNESSY XO	290	3625