

THE EXPERIENCE 65

We set the table. You choose the journey. Starting with an amuse-bouche and papadum platter, select a starter, main, bread, and dessert. Dal Makhani, rice and Indian salad accompany every table. Full table participation required without modifications.

STARTERS

PASSION FRUIT PANI PURI *vegan*
 SWEET POTATO & PATA CHAAT *dairy*
 CAULIFLOWER KOLIWADA *vegan*
 PRAWN GHEE ROAST *seafood*
 PALLIPALAYAM CHICKEN *dairy*
 TANDOORI SALMON TIKKA *fish*

MAINS

ACHARI GOBI MUSALLAM *vegan*
 PANEER PINWHEEL *dairy. tree nuts*
 BAGARA BAINGAN *peanuts. sesame*
 MALVANI KOLAMBI *seafood*
 BONE IN CHICKEN CHETTINADU
 BUTTER CHICKEN *dairy. tree nuts*

BREADS

BUTTER NAAN | GARLIC NAAN *wheat*
 TANDOORI ROTI *wheat*

ENHANCEMENTS

LAMB BURRAH KABAB 9ea *dairy*
 CHAMPARAN HANDI MUTTON 12

DESSERT

KULFI FALOODA ROYALE *dairy*
 RAS MALAI TRES LECHEs *dairy. wheat. nuts*
 VERANDAH ORANGE JUICE CAKE *dairy. wheat*

WINE / WHISK(E)Y PAIRING

TWO HALF POURS OF SELECT WINES OR
 BOURBON/SCOTCH CURATED TO YOUR COURSES 16

A mandatory 20% gratuity will be applied for parties of 4 and above. 100% goes to our team.