

Executive Precision Business Lunch

Vegetarian

Palate Cleanser

Jalapeño Ginger Jaggery Cooler

Fresh Jalapeño | Ginger | Jaggery | Dual Salts

Infused Butter Trilogy with Chef Special Breads

A curated selection of artisanal bakes featuring Coriander Bread Sticks, Baguette Slices, and Puff Cheese Crackers, served alongside a triad of gourmet butters: a vibrant Red Chilli Garlic Honey, a savory Caramelized Onion, and an opulent, spice-dense Pav Bhaji Butter.

Amuse bouche

Black Garlic Paneer Candy

Umami-Glazed Paneer | Creamed Cheese Core | Soy-Honey Caviar

Appetizer

Cheese Chili Gujiya

Artisanal Savory Pastry | Three-Cheese Molten Core | Date-Tamarind Mayo

Palate Cleanser

Jalapeño Ginger Jaggery Cooler

Fresh Jalapeño | Ginger | Jaggery | Dual Salts

Salads

Pomelo & Charred Pineapple Sundal

Ruby Pomelo | Tandoor-Roasted Pineapple | Curry Leaf Tempering | Spiced Peanut Soil

Mains

Pindi Chole & Desi Ghee Sweet Potato Cake

Amla-Infused Chickpeas | Anardana & Nutmeg Reduction | Spiced Sweet Potato Pavee

Dessert

Arancini Kheer-e-Badam

Saffron-Infused Basmati Pearls | Panko-Crust | Golden White Chocolate Veloute

Palate Cleanser

The Crystal Paan

Translucent Rice Paper Veil | Gulband Heart | White Mukhwas

₹ 150

Non-Vegetarian

Palate Cleanser

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Amuse bouche

Chicken 65 Arancini

Tempered Risotto | Madras Spice Blend | Curry Leaf Aioli

Appetizer

Prawn & Jackfruit Galouti

Velvet Seafood Mousse | Fibrous Young Jackfruit | Shatter-Crisp Panko Shell

Palate Cleanser

Jalapeño Ginger Jaggery Cooler

Fresh Jalapeño | Ginger | Jaggery | Dual Salts

Salads

Pomelo & Charred Pineapple Sundal

Ruby Pomelo | Tandoor-Roasted Pineapple | Curry Leaf Tempering | Spiced Peanut Soil

Mains

Charred Peri-Peri Murgh Tangdi

Flame-Kissed Chicken Dramaticks | Golden Cashew Velvet | Citrus-Chili Piqué

Dessert

Arancini Kheer-e-Badam

Saffron-Infused Basmati Pearls | Panko-Crust | Golden White Chocolate Velouté

Palate Cleanser

The Crystal Paan

Translucent Rice Paper Veil | Gulkand Heart | White Mukhwas

The 7-Course Discovery

Vegetarian

Infused Butter Trilogy with Chef Special Breads

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Amuse bouche

Black Garlic Paneer Candy

Umami-Glazed Paneer | Creamed Cheese Core | Soy-Honey Caviar

Truffle Shiitake Kofta Tsukune

Forest-Floor Umami | Hand-Minced Shiitake | Velvet Miso Emulsion

Appetizer

Sweet Potato Vindaloo Taco

Tamarind-Glazed Camote | Goan Vinegar Masala | Artisan Corn Shell

Palate Cleanser

Jalapeño Ginger Jaggery Cooler

Fresh Jalapeño | Ginger | Jaggery | Dual Salts

Mains

Paneer Nihari Velouté

Chee-Seared Paneer Medallions | 18-Spice Nihari Redux | Saffron Kulcha Shards

Dessert

Nutella Jalebi Cheesecake

White Velvet Cream Cheese | Saffron Jalebi Confetti | Biscoff Cookie Base

Palate Cleanser

The Crystal Paan

Translucent Rice Paper Veil | Gulaband Heart | Desiccated Coconut & White Mukhuas

₹ 250

Non vegetarian

Infused Butter Trilogy with Chef Special Breads

A curated selection of artisanal bakes featuring Coriander Bread Sticks, Baguette Slices, and Puff Cheese Crackers, served alongside a triad of gourmet butters: a vibrant Red Chilli Garlic Honey, a savory Caramelized Onion, and an opulent, spice-dense Pav Bhaji Butter.

Amuse bouche

Salli Changezi Chicken

Pulled Changezi Chicken | Crispy Lachha Disk | Smoked Onion Petals

Truffle Shiitake Kofta Tsukune

Forest-Floor Umami | Hand-Minced Shiitake | Velvet Miso Emulsion

Appetizer

Salmon Tikka Taco

Tandoor-Spiced Atlantic Salmon | Red Cabbage Slaw | Mint Yogurt Crema

Palate Cleanser

Jalapeño Ginger Jaggery Cooler

Fresh Jalapeño | Ginger | Jaggery | Dual Salts

Mains

Burrata Butter Chicken

Dhungaar-Smoked Chicken | Velvet Tomato Reduction | Molten Stracciatella Heart

Dessert

Nutella Jalebi Cheesecake

White Velvet Cream Cheese | Saffron Jalebi Confetti | Biscoff Cookie Base

Palate Cleanser

The Crystal Paan

Translucent Rice Paper Veil | Gulaband Heart | Desiccated Coconut & White Mkhwas

₹ 275

The 9-Course Perspective

Vegetarian

Infused Butter Trilogy with Chef Special Breads

A curated selection of artisanal bakes featuring Coriander Bread Sticks, Baguette Slices, and Puff Cheese Crackers, served alongside a triad of gourmet butters: a vibrant Red Chilli Garlic Honey, a savory Caramelized Onion, and an opulent, spice-dense Pav Bhaji Butter.

Amuse bouche

Halloumi Fries with Yuzu Cream Sauce

Crisp Cypriot Cheese | Yuzu-Citrus Infusion | Zesty Chilli-Honey Emulsion

Gold Truffle Churma Bites

Truffle-Infused Wheat Crumble | A2 Ghee | Edible 24K Gold Leaf

Chaat

Tapioca Nadru Pani Puri

Lotus Root Tapioca Filled Shells | Mint-Jeera Infusion | Raspberry & Tamarind Pearls

Appetizer

Gujarati Khandvi Cannelloni

Gram Flour Velouté | Aerated Coconut-Card Care | Mustard Seed Tempering

Cheese Chili Gujiya

Artisanal Savory Pastry | Three-Cheese Molten Core | Date-Tamarind Mayo

Palate Cleanser

Chili Guava Sorbet

Pink Guava Nectar | Smoked Chili Salt | Lime Zest

Mains

Forest Mushroom Stroganoff

Shiitake & Button Reduction | Paprika-Mustard Emulsion | Kasuri Methi Cream Quenelle

Paneer Nihari Velouté

Ghee-Seared Paneer Medallions | 18-Spice Nihari Redux | Saffron-Infused Kulcha Shards

Pindi Chole & Desi Ghee Sweet Potato Cake

Amla-Infused Chickpeas | Anardana & Nutmeg Reduction | Spiced Sweet Potato Puree

Dessert

Bhapa Doi

Wildet Steamed Yogurt | Liquid Nolen Gur Reduction | Almond & Honey Praline

The Reset

The Crystal Paan

Translucent Rice Paper Vell | Gulkand Heart | Desiccated Coconut & White Mukhuas

Non Vegetarian

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Amuse bouche

Smoky Ghost Goli

Coffee-Garam Masala Glaze | Smoked Mutton Spheres | Espresso Reduction

Gold Truffle Churma Bites

Truffle-Infused Wheat Crumble | A2 Ghee | Edible 24K Gold Leaf

Chaat

Tapioca Nadru Pani Puri

Lotus Root Tapioca Filled Shells | Mint-Jeera Infusion | Raspberry & Tamarind Pearls

Appetizer

Gujarati Khandvi Cannelloni

Gram Flour Yelouté | Aerated Coconut-Cardi Core | Mustard Seed Tempering

Prawn & Jackfruit Galouti

Velvet Seafood Mousse | Fibrous Young Jackfruit | Shatter-Crisp Panko Shell

Palate Cleanser

Chili Guava Sorbet

Pink Guava Nectar | Smoked Chili Salt | Lime Zest

Mains

Forest Mushroom Stroganoff

Shiitake & Button Reduction | Paprika-Mustard Emulsion | Kasuri Methi Cream Quenelle

Charred Peri-Peri Murgh Tangdi

Flame-Kissed Chichen Drumsticks | Golden Cashew Velvet | Citrus-Chili Pique

Pepper Fry Lamb with Polenta Crisps

Shoulder-Cut Lamb | Stone-Ground Tellicherry Pepper | Parmesan Polenta Diamonds

Dessert

Bhapa Doi

Velvet Steamed Yogurt | Liquid Nolen Gur Reduction | Almond & Honey Praline

The Reset

The Crystal Paan

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The Grand Odyssey

Vegetarian

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Amuse bouche

Black Garlic Paneer Candy

Umami-Glazed Paneer | Creamed Cheese Core | Soy-Honey Caviar

Truffle Shiitake Kofta Tsukune

Forest-Floor Umami | Hand-Minced Shiitake | Velvet Miso Emulsion

Tandoori Broccoli Fajita Cups

Charred Smoky Florets | Molten Monterey Jack | Oven-Crisped Tortilla Shells

Chaat

Tapioca Nadru Pani Puri

Lotus Root Tapioca Filled Shells | Mint-Jeera Infusion | Raspberry & Tamarind Pearls

Appetizer

Sweet Potato Vindaloo Taco

Tamarind-Glazed Camote | Goan Fingerg Masala | Artisan Corn Shell

Angara Garlic Pumpkin Tikka

Smoked Kabocha Squash | Burnt Garlic Emulsion | Mint Chatney Fractals

Palate Cleanser

Chili Guava Sorbet

Pink Guava Nectar | Smoked Chili Salt | Lime Zest

Salads

Beetroot Bloom & Feta

Roasted & Pickled Beetroot Rose | Feta Snow | Basil Pesto Emulsion

Mains

Truffle Khichdi Royale

Barnyard Millet & Moong Dal | Forest Mushroom Medley | Morel Crown

Pindi Chole & Desi Ghee Sweet Potato Cake

Ancho-Infused Chickpeas | Anardana & Nutmeg Reduction | Spiced Sweet Potato Puree

Ricotta & Green Pea Kofta

Dehydrated Ricotta Mousse | Emerald Pea & Scallion Core | Pistachio-Tomato Veloute

Dessert

Gajar Halwa Tiramisu

Cardamom Mascarpone Mousse | Ghee-Roasted Carrot Halwa | Biscoff Crumble

The Reset

The Crystal Paan

Translucent Rice Paper Veil | Gulaband Heart | Desiccated Coconut & White Makhwaar

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Amuse bouche

Smoky Ghost Goli

Coffee-Garam Masala Glaze | Smoked Mutton Spheres | Espresso Reduction

Salli Changezi Chicken

Pulled Changezi Chicken | Crispy Lachha Diak | Smoked Onion Petals

Chicken 65 Arancini

Tempervel Risotto | Madras Spice Blend | Curry Leaf Aioli

Chaat

Tapioca Nadru Pani Puri

Lotus Root Tapioca Filled Shells | Mint-Jeera Infusion | Raspberry & Tamarind Pearls

Appetizer

Chicken Jalapeño Jam Tartlet

Confit Chicken Thigh | House-Made Jalapeño Jam | Shortcrust Sable

Makhani Chicken Vol-au-Vent

Butter-Laminated Puff Pastry | Velvet Makhani Reduction | Dijon-Mustard Tzatz

Palate Cleanser

Chili Guava Sorbet

Pink Guava Nectar | Smoked Chili Salt | Lime Zest

Salads

Beetroot Bloom & Feta

Roasted & Pickled Beetroot Rose | Feta Snow | Basil Pesto Emulsion

Mains

Truffle Khichdi Royale

Barnyard Millet & Moong Dal | Forest Mushroom Medley | Morel Crown

The Burgundy Rogan Josh

Mathasia Chili Reduction | Red Wine Glaze | Charcoal-Smoked

Pepper Fry Lamb with Polenta Crisps

Shoulder-Cut Lamb | Stone-Ground Tellicherry Pepper | Parmesan Polenta Diamonds

Dessert

Gajar Halwa Tiramisu

Cardamom Mascarpone Mousse | Ghee-Roasted Carrot Halwa | Biscoff Crumble

The Reset

The Crystal Paan

Translucent Rice Paper Veil | Gulaband Honey | Desiccated Coconut & White Makhana