



THE TASTING ROOM

by Haveli

The Story of Heritage Reimagined

The inspiration behind this Ala Carte Lunch menu is a sophisticated dialogue between ancient Indian heritage and modern global techniques, designed to evoke a sense of nostalgia while pushing the boundaries of culinary innovation. It tells a story of "Heritage Reimagined," where the bustling street flavors of Mumbai, Chennai, and Varanasi are elevated through the precision of French patisserie, Japanese, and Spanish artistry.

The Nobility of the Ingredient

The heart of the menu is a deep respect for "Feature Ingredients" that carry intense cultural weight and luxurious depth:

- 1. Forest & Earth: The inclusion of Black Winter Truffle and Shiitake-Kombu dashi brings a primeval, forest-floor depth to traditional wheat and rice dishes.*
- 2. Oceanic Opulence: Siberian Baerii Caviar provides a clean, oceanic minerality and a dark, glossy finish to modern potato preparations.*
- 3. Liquid Gold: The use of A2 Cow Ghee and Wild Honey speaks to a Vedic tradition that prioritizes unrefined, nourishing, and high-quality fats and sweeteners.*

What We Offer

I. 7-Course The Executive Precision (Business Lunch)

A refined, time-conscious tasting designed for professionals seeking a condensed yet impactful fine-dining experience.

II. The 9-Course Discovery

A curated introduction to our culinary philosophy, showcasing signature techniques, evolving textures, and modern interpretations of heritage flavors.

III. The 11-Course Perspective

An extended journey that deepens the narrative through layered storytelling, complex flavor development, and elevated liquid pairings.

IV. The Grand Odyssey (13 Courses)

Our most immersive tasting ritual—a fully choreographed multi-sensory experience celebrating innovation, craftsmanship, and heritage at its highest expression.

Included with Every Experience

Complimentary Bread & Butter Board

Every experience begins with a signature bread service featuring artisanal breads, contrasting textures, and infused cultured butters designed to awaken the palate.

The Beverage Narrative

A dedicated wine and cocktail pairing journey crafted as parallel storytelling, where each pour complements and extends the culinary progression.

We are offering luxury progressive tasting menus that reinterpret Indian heritage through modern global fine-dining techniques, immersive presentation, and beverage-led storytelling.

The Prelude



Roasted Plum Tomato & Makhani Shorba

Charred Vine Tomatoes | Smoked Butter Foam | Cilantro Stem Dust

A velvet vine tomato and ginger-honey reduction topped with aerated smoked-butter foam and herbal cilantro stem dust.

Allergens



₹ 50

The Heritage Kachumber

Heirloom Tomatoes | Compressed Cucumber | Radish Shards | Chili-Lime Vinaigrette

This is a high-definition version of the classic Indian side. Instead of a rough chop, the vegetables are treated with precision.

Allergens



₹ 50

Palak Paneer Salad

Baby Spinach Leaves | Garlic-Paneer Dressing | Crispy Paneer Croutons

A refreshing, structural take on the beloved North Indian classic. Tender baby spinach is lightly tossed in a creamy, emulsified dressing infused with roasted garlic and softened paneer.

Allergens



₹ 50

Beetroot Bloom & Feta

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

A floral arrangement of sliced roasted and pickled beets, finished with crumbled feta, watermelon cubes and a vibrant pesto dressing.

Allergens



₹ 50



Gluten



Dairy



Mutton



Peanuts



Nuts



No Allergen

Wild Mushroom & Truffle Cappuccino

Shiitake-Button Infusion | Porcini Dust | Nutmeg Froth

An earthy, velvet-smooth infusion of Shiitake and Button mushrooms topped with nutmeg froth, Porcini powder, and a luxurious drizzle of truffle oil.

Allergens



₹ 60

Pomelo & Charred Pineapple Sundal

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

A sophisticated play on Summer beach snacks, offering a balance of sweet, smoky, and citrus notes.

Allergens



₹ 60

Mutton Paya Shorba

Slow-Braised Lamb Trotters | Saffron-Bone Marrow Essence | Crispy Garlic Slivers

A restorative 12-hour simmered lamb trotter broth infused with saffron and whole spices.

Allergens



₹ 70



Gluten



Dairy



Mutton



Peanuts



Nuts



No Allergen

The First Impression

Halloumi Fries with Yuzu Cream Sauce

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

Double-dredged, golden Halloumi batons served with a zesty Yuzu-citrus cream sauce infused with wildflower honey and green chili.

Allergens



₹ 60

Bhuna Mushroom Quesadilla

Slow-Roasted Forest Mushrooms | Toasted Flour Tortilla | Kasundi-Mustard Emulsion

Slow-roasted forest mushrooms and caramelized onions encased in a flour tortilla and griddled to a shatter-crisp texture.

Allergens



₹ 60

Tandoori Broccoli Fajita Cups

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

Tandoor-charred smoky broccoli florets folded with molten Monterey Jack and nestled into handcrafted, oven-crisped tortilla shells.

Allergens



₹ 60

Black Garlic Paneer Candy

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

Artisanal paneer stuffed with cream cheese and mozzarella, pan-seared and finished in a dark, aged black garlic and tamarind glaze.

Allergens



₹ 60



Gluten



Dairy



Vegetarian



Poultry



Shellfish



Egg



Fish

Truffle Shiitake Kofta Tsukune

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

Hand-minced Shiitake mushrooms seared to a golden-mahogany and served on a silken white miso-cream emulsion with a whisper of truffle oil.

Allergens



₹ 70

Chicken 65 Arancini

Tempered Risotto | Madras Spice Blend | Curry Leaf Aioli

Golden-fried Arborio rice spheres infused with Madras 65 spices, stuffed with minced chicken and molten mozzarella, served over a velvet curry leaf aioli.

Allergens



₹ 70

Salli Changezi Chicken

Pulled Changezi Chicken | Crispy Lachha Disc | Smoked Onion Petals

Tender slow-cooked chicken tossed in a rich Changezi gravy and served on an ultra-crisp, buttery Lachha paratha disc.

Allergens



₹ 70

Smoky Ghost Goli

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

Slow-smoked mutton spheres tossed in a luxurious espresso and artisanal garam masala reduction for a sophisticated, lingering finish.

Allergens



₹ 80

Gold Truffle Churma Bites

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

Hand-crushed whole wheat spheres roasted in A2 ghee and infused with Black Winter Truffle and cardamom, finished with a delicate veil of 24K gold leaf.

Allergens



₹ 90



Gluten



Dairy



Vegetarian



Poultry



Shellfish



Egg



Fish



Mutton

Rasam Consommé & Crab Leg

Clarified Tomato Essence | Panko-Crusted Crab Baton | Curry Leaf & Black Pepper

A crystal-clear tomato-cumin Rasam consommé served with a panko-crusted, black pepper and curry leaf crab leg.

Allergens



₹ 80

Pavé & Siberian Baerii Caviar

Thousand-Layer Potato Pavé | Acipenser Baerii Sturgeon Roe | Cultured Cream

A crisp, thousand-layer potato cube topped with whipped cream cheese, sour cream, and salt-cured Siberian Sturgeon roe.

Allergens



₹ 250



Gluten



Dairy



Vegetarian



Poultry



Shellfish



Egg



Fish



Mutton

The Opening Act

Bhutta Ribs & Masala Chaas

Crisp Corn Batons | Spiced Buttermilk Glaze | Cultured Foam

Precision-cut sweet corn batons tossed in a tempered buttermilk cumin glaze, crowned with ginger-curry leaf foam and served with a chilled masala chaas shot.

Allergens



VEG

₹ 70

Sweet Potato Vindaloo Taco

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

Roasted sweet potato cubes tossed in a piquant palm vinegar-chili reduction, served in a crisp taco shell with onion-tomato salsa and herb-infused chutney.

Allergens



₹ 70

Chaat Masala Parmesan Churros

Savory Eggless Churros | Molten Cheese Fondue | Anardana-Chaat Dust

Golden, eggless mushroom-filled churros tossed in a tart Anardana and Chaat Masala dust, served with a warm garlic-accented Parmesan and Cheddar fondue.

Allergens



VEG

₹ 70

Winter Greens & Garden Pea Chaat

Crisp Potato-Pea Tikki | Dual-Texture Pea Base | Chutney "Dots"

A golden-seared Aloo Matar Tikki set on a dual-texture pea base, finished with a constellation of tamarind, mint-cilantro, and sweetened yogurt.

Allergens



VEG

₹ 70



Gluten



Dairy



Vegetarian



Poultry



Peanuts

Tapioca Nadru Pani Puri

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

Delicate shells filled with lotus root, tapioca, spiced potato and crushed peanuts, paired with mint-jeera nectar and molecular raspberry-tamarind pearls.

Allergens



₹ 70

Banarasi Tamatar Chaat

Clove-Infused Tomato Cups | Spiced Chickpea & Potato | Anardana Whipped Curd

Fresh tomato hollows filled with spiced chickpeas and potatoes, layered with Anardana-infused whipped curd and a rustic A2 ghee-toasted Mathri crumble.

Allergens



₹ 70

Samosa Gyoza

Spiced Potato & Pea Filling | Pan-Seared Dumpling Skin | House-Made Chili Oil

Hand-pleated gyoza filled with Yukon Gold potato and cumin, pan-seared and served in an artisanal Sichuan peppercorn and star anise chili oil.

Allergens



₹ 70

Gujarati Khandvi Cannelloni

Gram Flour Velouté | Aerated Coconut-Curd Core | Mustard Seed Tempering

Translucent, hand-rolled gram flour sheets filled with a weightless hung curd and coconut mousse, finished with a fragrant mustard seed tempering and emerald curry leaf oil.

Allergens



₹ 80

Angara Garlic Pumpkin Tikka

Smoked Kabocha Squash | Burnt Garlic Emulsion | Mint Chutney Fractals

Honey-sweetened pumpkin wedges marinated in yellow chili and garlic, smoked with live embers and served over tempered yogurt with a sharp mint-cilantro chutney.

Allergens



₹ 80



Gluten



Dairy



Vegetarian



Poultry



Peanuts

Garlic Butter Podi Burrata Crostini

Gunpowder-Infused Baguette | Aerated Burrata Mousse | Blistered Cherry Tomatoes

Baguette rounds lacquered in garlic-Podi butter, topped with silken Burrata mousse and a spiced-oil blistered cherry tomato, finished with curry leaf oil and gunpowder.

Allergens



₹ 90

Cheese Chili Gujiya

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

A shatteringly crisp crust filled with a molten heart of Mozzarella and sharp Parmesan, seasoned with Kashmiri chili and Hing, served with a house-made Date-Tamarind Mayo.

Allergens



₹ 90

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.

Allergens



₹ 145



Gluten



Dairy



Vegetarian



Poultry



Peanuts

Makhani Chicken Vol-au-Vent

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

Golden puff pastry chimneys filled with a concentrated Makhani chicken reduction, finished with a whisper of Dijon mustard for a piquant, modern edge.

Allergens



₹ 80

Chicken Jalapeño Jam Tartlet

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

Buttery pastry shells filled with a 12-hour salt-cured chicken confit ragoût, topped with a glossy crown of sweet-tart artisanal jalapeño jam.

Allergens



₹ 80

Smoky Mutton Seekh Lettuce Wrap

Charcoal-Grilled Mutton | Crisp Iceberg Shell | Mint-Yogurt Drizzle

Traditional mutton seekh kebabs spiced with clove and black cardamom, charcoal-grilled and served in crisp iceberg lettuce leaves with pickled red onions and mint-cilantro yogurt.

Allergens



₹ 90

Kolkata Chili Chicken Sushi Roll

Seasoned Sushi Rice | Wok-Tossed Chili Chicken | Indo-Chinese Fusion

A center of succulent wok-tossed chili chicken and bell peppers rolled in seasoned sushi rice and nori, finished with a soy-garlic reduction and toasted sesame.

Allergens



₹ 90

Chettinad Chicken Popcorn

Double-Fried Chicken Thigh | Stone-Ground Peppery Dust | Tabasco Kick

Double-dredged chicken thigh morsels flash-tossed with fried garlic and curry leaves, finished with a stone-ground Chettinad black pepper dust and served with a miniature Tabasco.

Allergens



₹ 90



Gluten



Dairy



Seafood



Poultry



Peanuts



Soy



Nori



Lamb



Mutton

Mutton & Scallion Masala Yakitori

Charcoal-Grilled Mutton | Charred Scallions | Garam Masala Glaze

Succulent cubes of spiced mutton alternated with crisp scallion segments, charcoal-grilled and finished with a savory masala reduction and curry leaf oil.

Allergens



₹ 100

Laal Maas Cigars

12-Hour Braised Lamb | Mathania Chili Infusion | Laal Mirch Mayo

Translucent pastry cigars filled with slow-cooked, hand-pulled Mathania chili lamb, flash-fried and served with a silky, fiery Laal Mirch mayo.

Allergens



₹ 100



Gluten



Dairy



Seafood



Poultry



Peanuts



Soy



Nori



Lamb



Mutton

The Ocean's Whisper

Salmon Tikka Taco

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

Seared Atlantic salmon marinated in mustard oil and Kashmiri chili, served in mini artisan taco shells with a crisp red cabbage pickle and aerated Mint Yogurt Crema.

Allergens



₹ 90

Mini Prawns Thecha Vada Pav

Hand-Chopped Prawn Medallions | Stone-Ground Green Chili Thecha | Toasted Brioche Bun

Hand-chopped prawn medallions encased in a turmeric-gold gram flour batter, served in butter-toasted brioche with a stone-crushed flame-charred green chili and peanut Thecha.

Allergens



₹ 90

Prawn & Jackfruit Galouti

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

Silken prawn and young jackfruit patties infused with a 12-spice Galouti blend, encased in a shatter-crisp Panko crust and served with a fermented jackfruit hot sauce.

Allergens



₹ 110

Kerala Pepper Crab Croquettes

Blue Crab & Malabar Pepper Medley | Panko Shell | Mango-Chili Gastrique

Sweet Blue Crab meat tempered with black pepper and coconut, stuffed into a shell with a panko-breadcrumb crust and served with a vibrant mango-chili sauce.

Allergens



₹ 120



Gluten



Dairy



Egg



Seafood



Peanuts



Shellfish



Fish

Prawn & Idli Sliders

Tempered Button Idlis | Wok-Tossed Szechuan Prawns | Chili-Infused Mayo

Miniature button idli buns sandwiching flash-seared Szechuan prawns and spring onions, set upon a base of silken chili mayo.

Allergens



₹ 120

Caviar Dahi Puri

Jaljeera-Infused Hung Curd Mousse | Chive Dust | Sturgeon Caviar

Crisp semolina shells filled with a weightless Jaljeera-infused hung curd mousse, crowned with a premium Sturgeon caviar quenelle for a sophisticated, briny finish.

Allergens



₹ 250



Gluten



Dairy



Egg



Seafood



Peanuts



Shellfish



Fish

The Main Affair

Pindi Chole & Desi Ghee Sweet Potato Cake

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

Black tea-simmered chickpeas tossed in a 15-spice Chole Masala, served over a pan-seared sweet potato and water-chestnut flour cake.

Allergens



₹ 90

Ricotta & Green Pea Kofta

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

Golden-fried artisanal ricotta and garden pea spheres bathed in a silken pistachio-tomato gravy, enriched with whole milk and balanced by roasted red chilies.

Allergens



₹ 90

Paneer Nihari Velouté

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

Premium paneer medallions poached in an 18-spice Nihari velouté, served with shards of saffron-infused, butter-glazed kulcha.

Allergens



₹ 100



Gluten



Dairy



Vegetarian



Nuts

Forest Mushroom Stroganoff

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

Caramelized Shiitake and Button mushrooms simmered in a mustard and smoky paprika reduction, finished with a melting, aerated Kasuri Methi butter quenelle.

Allergens



VEG

₹ 100

Desi Vegetable Paella

Bomba Rice | Shiitake-Kombu Umami Broth | Makhani & Mint Chutney Reduction

Artisanal Bomba rice slow-simmered in a forest-scented shiitake and kombu stock, built on a "jammy" Romano pepper and smoked paprika sofrito.

Allergens



VEG

₹ 120

Truffle Khichdi Royale

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

Mineral-rich Barnyard Millet and yellow Moong Dal slow-simmered with Button and Shiitake mushrooms, crowned with pan-seared Morels and served with a fermented Black Fungus pickle and molten Truffle Ghee.

Allergens



VEG

₹ 120



Gluten



Dairy



Vegetarian



Nuts

The Burgundy Rogan Josh

Mathania Chili Reduction | Red Wine Glaze | Charcoal-Smoked

Succulent chicken slow-cooked in a high-gloss red wine and Mathania chili glaze, finished with a clove-scented Dhungaar for a haunting campfire smokiness.

Allergens



₹ 110

Charred Peri-Peri Murgh Tangdi

Flame-Kissed Chicken Drumsticks | Golden Cashew Cream | Citrus-Chili Piqué

Char-grilled chicken drumsticks marinated in bird's eye chili Peri-Peri, served over a silken Haldi Cashew Cream and finished with a vibrant citrus-chili purée.

Allergens



₹ 110

Burrata Butter Chicken

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

Charcoal-smoked chicken simmered in a silk-smooth Makhani emulsion, finished with a fresh bulb of Burrata that releases cold, creamy Stracciatella into the warm sauce with a sharp chili oil drizzle.

Allergens



₹ 130

The Parada Dum Biryani Ritual

Aromatic Basmati | Double-Layer Roti Seal | Tableside Crowning

A fragrant chicken and basmati rice preparation veiled with whole-wheat dough to create an airtight seal, resulting in a golden, crisp dome that is theatrically unveiled tableside.

Allergens



₹ 130



Gluten



Dairy



Vegetarian



Mutton



Lamb



Egg



Nuts

Bombay Irani Keema Pav

Fine-Minced Mutton | Garden Pea & Dill Infusion | Buttered Artisan Pav

Premium mutton mince slow-braised with stone-ground aromatics and fresh dill, served with sweet garden peas and buttered, lightly charred artisan pav.

Allergens



₹ 130

Pepper Fry Lamb with Polenta Crisps

Shoulder-Cut Lamb | Tellicherry Pepper | Parmesan Polenta Diamonds

Slow-braised lamb shoulder in a dark black pepper and fennel glaze, served with golden-seared Parmesan polenta crisps.

Allergens



₹ 130

Nawabi Dum Shank

6-Hour Slow-Braised Shank | Clove & Cinnamon Reduction | Bone-Marrow Jus

Prime mutton shanks slow-braised for six hours in a heavy-bottomed degch with caramelized onions and yogurt, resulting in tender meat in a glossy bone marrow and ghee reduction.

Allergens



₹ 160



Gluten



Dairy



Vegetarian



Mutton



Lamb



Egg



Nuts

The Ocean's Harvest

Macher Jhol & Black Rice Pesto

Pan-Seared River Fish | Kalonji-Infused Tomato Broth | Black Rice Basil Pesto

Fresh sea bass seared in mustard oil and simmered in a vibrant nigella-ginger Jhol, served over a nutty black rice pesto of fresh basil, walnuts, and aged Parmesan.

Allergens



₹ 130

Malabar Soft Shell Crab Curry

Batter-Encased Puffed Crab | Malabar Spice Infusion | Pressed Rice Noodles

Premium soft-shell crab stuffed with coconut-spice mousse and flash-fried in chickpea batter, set upon silken rice noodles and finished with a tart kokum and coconut-milk Malabar gravy.

Allergens



₹ 150

Lobster Cafreal

Butter-Poached Atlantic Lobster | Silken Coriander-Vinegar Glaze | Papo Seco Shards

Precision-blanching Atlantic lobster finished in a high-gloss, emerald coriander and mint Cafreal glaze, served with toasted shards of crusty Portuguese Papo Seco rolls.

Allergens



₹ 320



Gluten



Dairy



Nuts



Shellfish



Fish

The Artisan Oven

All Naans are crafted from a 24-hour cold-fermented dough enriched with yogurt.

Classic Naan

The purist's choice. Hand-stretched and slapped against the Tandoor wall to achieve a clean, smoky char and airy bubbles.

Allergens  ₹ 10

Butter Naan

The Regular Naan finished with a generous glaze of melted A2 Ghee or premium cultured butter for a high-gloss, silken finish.

Allergens   ₹ 20

Sesame Naan

A textural variant topped with toasted white and black sesame seeds before baking, providing a nutty, aromatic crunch.

Allergens  ₹ 20

Pesto Naan

The ultimate luxury side. A butter naan finished tableside with a light mist of White Truffle Oil and a dusting of truffle-infused sea salt.

Allergens    ₹ 30

Truffle Naan

A modern fusion classic. Hand-stretched dough brushed with a vibrant, herbaceous basil pesto and baked until the aromatics are toasted and fragrant.

Allergens    ₹ 30



Gluten



Dairy



Nuts

The Artisan Flatbreads

Focused on whole-wheat grains and structural layering.

Tandoori Roti

A rustic, unleavened whole-wheat bread. Crisp, earthy, and essential for cutting through rich gravies.

Allergens



₹ 10

Butter Tandoori Roti

The classic Roti brushed with hot ghee to soften the edges and enhance the toasted wheat aroma.

Allergens



₹ 20

Ajwain Lacha

A masterclass in technique. This whole-wheat dough is folded and pleated with ghee and Ajwain (Carom seeds).

Allergens



₹ 20

Saffron Kulcha

A plush, leavened flatbread infused with premium saffron strands, lending a delicate golden hue and a subtle, floral aroma to every bite.

Allergens



₹ 30



Gluten



Dairy



Nuts

The Royal Grain

Plain Basmati Rice

Pure | Floral | Nutty

Aged, long-grain Basmati is open-boiled with sea salt and green cardamom to enhance its natural fragrance. Pristine, snowy white, and perfectly fluffy.

Allergens



₹ 30

Jeera Rice

Earthy | Warm | Cumin-Tempered

A Tadka of Shahi Jeera and premium cumin is crackled in hot ghee and gently folded through Basmati pearls. Finished with fresh cilantro for a bright, citrusy lift.

Allergens



₹ 40

Ghee Rice (Ney-Choru)

Opulent | Buttery | Festive

A Malabar-inspired classic where rice is sautéed in A2 Ghee and whole spices before cooking. Garnish includes golden-fried onions, toasted cashews, and plump raisins for a luxurious finish.

Allergens



₹ 40

Pesto Black Rice

Herbaceous | Earthy | Contemporary

An artisanal fusion where nutrient-dense forbidden black rice is tossed in a vibrant, cold-pressed basil pesto. The nuttiness of the grain is elevated with toasted pine nuts and a hint of aged Parmesan, offering a bold, aromatic profile with a striking visual appeal.

Allergens



₹ 50



Gluten



Dairy



Nuts

The Last Impression

Coconut-Honey Sorbet

Tender Coconut Purée | Wild Honey | Citrus-Lime Zest

A rich, fibrous purée of tender young coconut spoon meat naturally sweetened with wild honey and brightened with a sharp hit of lime for a creamy, refreshing finish.

Allergens



₹ 40

Saffron Poached Pear & Malai Gelato

Saffron Bosc Pear | Khoya-Infused Gelato | Salted Pistachio Crumble

A whole Bosc pear slow-poached in saffron and cardamom, served with dense, fudge-like Khoya-enriched Malai gelato and a buttery, salted pistachio crumble.

Allergens



₹ 50

Gajar Halwa Tiramisu

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

Ghee-roasted heritage carrot halwa layered with floral cardamom-infused mascarpone mousse and a malty Biscoff crumble for a warm, caramelized finish.

Allergens



₹ 60

Bhapa Doi with Almond Chikki

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

Slow-steamed Kashmiri saffron and cardamom yogurt custard, finished with a warm, smoky jaggery sauce and a golden almond praline for a honeyed crunch.

Allergens



₹ 60



Gluten



Dairy



Nuts



Egg



Vegetarian



Refined
Sugar-Free

The Reset



The Crystal Paan

Translucent Rice Paper Veil | Gulband Heart | White Mukhwas

A modern digestive encased in a dissolving edible rice paper film, featuring a lush heart of Gulband and desiccated coconut balanced by the delicate crunch of white mukhwas.

₹ 10

Chili Guava Sorbet

Pink Guava Nectar | Smoked Chili Salt | Lime Zest

Cold-smoked pink guava sorbet served with a toasted chili-black salt rim and lime zest, capturing the nostalgic flavors of a street-side fruit cart in a refined, frozen format.

₹ 30

Jalapeño Ginger Jaggery Cooler

Fresh Jalapeño | Ginger | Jaggery | Dual Salts

Muddled jalapeño and ginger balanced with earthy jaggery, roasted cumin, and dual salts, finished with a bright lime lift.

₹ 50



THE TASTING ROOM

by Haveli

Summarised Story

This menu is a refined expression of “Heritage Reimagined,” blending India’s rich culinary traditions with modern global techniques. Inspired by a Culinary Silk Road, it reinterprets the flavors of cities like Mumbai, Chennai, and Varanasi through contemporary craftsmanship. Nostalgic dishes are transformed with precision elevating humble ingredients and showcasing luxurious elements like truffle, A2 ghee, and wild honey. Each plate is designed as part of an immersive ritual, where presentation and tableside moments enhance the experience. Ultimately, the menu is a dialogue between past and present, celebrating heritage as an evolving art form.