Executive Precision Business Lunch

(7 Course Menu)

~~Đ~~150

Vegetarian

The Butter Experience

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

— Choose Any One —

Black Garlic Paneer Candy

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

Halloumi Fries with Yuzu Cream Sauce

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

Appetizer

— Choose Any One —

Cheese Chili Gujiya

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

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

Salads

Pomelo & Charred Pineapple Sundal

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

Mains

Forest Mushroom Stroganoff

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

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

Executive Precision Business Lunch

(7 Course Menu)

৳ 175

Non-Vegetarian

The Butter Experience

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

— Choose Any One —

Chicken 65 Arancini

Tempered Risotto | Madras Spice Blend | Curry Leaf Aioli

Smoky Ghost Goli

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

Appetizer

— Choose Any One —

Salli Changezi Chicken

Pulled Changezi Chicken | Crispy Lachha Disk | Smoked Onion Petals

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 Drumsticks | 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 Discovery

(9 Course Menu)

~~Đ~~250

Vegetarian

The Butter Experience

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 Chili Garlic Honey, a savory Caramelized Onion, and an opulent, spice-dense Pav Bhaji Butter.

Amuse Bouche

— Choose Any Two —

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

Halloumi Fries with Yuzu Cream Sauce

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

Appetizer

— Choose Any One —

Sweet Potato Vindaloo Taco

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

Bhutta Ribs & Masala Chaas

Crisp Corn Batons | Spiced Buttermilk Glaze | Cultured Foam

Palate Cleanser

Chili Guava Sorbet

Pink Guava Nectar | Smoked Chili Salt | Lime Zest

Salad

Palak Paneer Salad

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

Palate Cleanser

Jalapeño Ginger Jaggery Cooler

Fresh Jalapeño | Ginger | Jaggery | Dual Salts

Mains

Paneer Nihari Velouté

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

Dessert

Nutella Jalebi Cheesecake

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

Pallet Cleanser

The Crystal Paan

Translucent Rice Paper Veil | Gulkand Heart | Desiccated Coconut & White Mukhwas

The Discovery

(9 Course Menu)

~~৳275~~

Non-Vegetarian

The Butter Experience

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 Chili Garlic Honey, a savory Caramelized Onion, and an opulent, spice-dense Pav Bhaji Butter.

Amuse Bouche

— Choose Any Two —

Salli Changezi Chicken

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

Truffle Shiitake Kofta Tsukune

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

Chicken 65 Arancini

Tempered Risotto | Madras Spice Blend | Curry Leaf Aioli

Appetizer

— Choose Any One —

Salmon Tikka Taco

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

Makhani Chicken Vol-au-Vent

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

Palate Cleanser

Chili Guava Sorbet

Pink Guava Nectar | Smoked Chili Salt | Lime Zest

Salad

Palak Paneer Salad

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

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

Pallet Cleanser

The Crystal Paan

Translucent Rice Paper Veil | Gulkand Heart | Desiccated Coconut & White Mukhwas

The Perspective

(11 Course Menu)

৳375

Vegetarian

The Butter Experience

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 Chili-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-Curd Core | 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 Pavé

Dessert

Bhapa Doi

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

The Reset

The Crystal Paan

Translucent Rice Paper Veil | Gulkand Heart | Desiccated Coconut & White Mukhwas

The Perspective

(11 Course Menu)

৳400

Non-Vegetarian

The Butter Experience

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

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 Velouté | Aerated Coconut-Curd 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 Chicken Drumsticks | Golden Cashew Velvet | Citrus-Chili Piqué

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

Translucent Rice Paper Veil | Gulkand Heart | Desiccated Coconut & White Mukhwas

The Grand Odyssey

(13 Course Menu)

৳500

Vegetarian

The Butter Experience

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

Tempered Risotto | Madras Spice Blend | Curry Leaf Aioli

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 Vinegar Masala | Artisan Corn Shell

Angara Garlic Pumpkin Tikka

Smoked Kabocha Squash | Burnt Garlic Emulsion | Mint Chutney 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

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

Ricotta & Green Pea Kofta

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

Dessert

Gajar Halwa Tiramisu

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

The Reset

The Crystal Paan

Translucent Rice Paper Veil | Gulkand Heart | Desiccated Coconut & White Mukhwas

The Grand Odyssey

(13 Course Menu)

৳525

Non-Vegetarian

The Butter Experience

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

Smoky Ghost Goli

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

Salli Changezi Chicken

Pulled Changezi Chicken | Crispy Lacha Disk | Smoked Onion Petals

Chicken 65 Arancini

Tempered 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 Twist

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

Mathania 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 | Gulkand Heart | Desiccated Coconut & White Mukhwas