



Appetizers

Farm Fresh Burrata with Slow Cooked Tomatoes (v)

Burrata cheese, semi dried tomatoes and mascarpone basil mousse

Or

Pan Seared Atlantic Scallops

Creamy fennel, raisin tomatoes and squid ink crackers



Soup

Roasted Cauliflower with Black Truffles (v)

Cauliflower florets and truffle cream

Or

Butternut Squash Velouté

Salmon grissini, basil oil



Risotto & Pasta

Green Pea Split and Barley Risotto (v)

Ricotta and mint quenelle, rosemary pine nut crumbs

Or

King Prawn Fagottini

Parmesan fondue, shrimps, edamame beans



Main Course

Peruvian Asparagus and Chevre Croustillant (v)

Goat cheese cream, asparagus, sundried tomato

Or

Fine Herb Roasted Chicken

Braised morels, baby carrot and pearl onion

Or

Basil Crusted Lamb Loin

Turnip mousseline, globe artichoke, pine nut jus



Dessert

Classic Tiramisu

Mascarpone cheese, coffee, cocoa powder

Or

Hazelnut Mille-Feuille

Caramelized hazelnut, bourbon vanilla cream, Irish whisky ice cream

(v) ~ Vegetarian. Prices are in Indian rupees.

Government taxes additional as applicable.

We levy 5% discretionary service charge

Menu sample as a reference.