



T R È S I N D™

Degustation Menu

Vegetarian
₹ 6000++ (Per Person)

kohlrabi taco, yoghurt crèmeux, sunchoke

bun kebab, raw banana, roomali roti tartlet

butternut ravioli, erissery, kafir lime oil

mushroom & waffle, ghee roast, curry leaf honey

ghewar, avocado kachaloo, chaat seasoning

water chestnut & asparagus, zeera aloo espuma, tomato rassam

paniyaram, parmesan moilee, gold leaf

tortellini, blue cheese, onion nihari

khandvi ice-cream, pickled papaya & chilli

echor kosha, green pea luchi, kosha curry

khichdi of India

mulayari payasam, black apple ice-cream, dark chocolate

imarti, kaju katli espuma, malai

coffee stone



T R È S I N D™

Degustation Menu

Non-Vegetarian

₹ 6500++ (Per Person)

kohlrabi taco, yoghurt crèmeux, sunchoke

bun kebab, lamb, roomali roti tartlet

butternut ravioli, erissery, kafir lime oil

duck & waffle, ghee roast, curry leaf honey

ghewar, avocado kachaloo, chaat seasoning

prawns & asparagus, zeera aloo espuma, tomato rassam

scallop wellington, parmesan moilee, black truffle

tortellini, blue cheese, bone marrow curry

khandvi ice-cream, pickled papaya & chilli

crab cafreal, ros omlette, sourdough pao

khichdi of India

mulayari payasam, black apple ice-cream, dark chocolate

imarti, kaju katli espuma, malai

coffee stone