



BEVERAGES

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| MASALA CHAI Kiran's Chai blend | 6 |
| HOT TEA POT your choice of tea | 6 |
| MINT LIME-LEMONADE | 6 |
| MANGO LASSI | 6 |

FRESH JUICES

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| THE DAILY orange, carrot, ginger with coriander and black salt | 8 |
| GREEN JUICE Granny Smith apple, spinach, kale, celery, parsley and lime | 8 |
| RED JUICE beet, cranberry and orange | 8 |

a wide selection of wines, champagnes and cocktails is available from the bar

DOSA

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| crispy lentil and rice crepe, filled with aloo masala, served with sambar and tarka raita, coconut and tomato chutney | 14 |
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BURGERS

with chaat masala fries

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| BISON BURGER onion jam on a brioche bun, blue cheese dipping sauce | 16 |
| VEGGIE BURGER cauliflower, paneer, baby spinach, fresh mint, soy and lentil patty with Amul cheese and dill sauce on a brioche bun, tomato-garlic chutney | 12 |
| + FRIED ORGANIC EGG | 3 |

ROTI WRAPS

with baby greens, red onions, peppers and vindaloo aioli, plantain fries with Ind-ish chimichurri

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| GRILLED CATCH OF THE DAY | 16 |
| CHICKEN free-range | 14 |
| PANEER & PORTOBELLO | 14 |
| LAMB domestic, slow-cooked in agave leaves | 16 |

EGGS ANY TIME

two organic eggs, served with aloo methi hash

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| EGG WHITE OMELET Chef Kiran's favorite omelet with spring vegetables, shitake mushrooms and Gruyere cheese, served with mango chutney | 12 |
| + LAMB SEEKH KEBAB | 8 |
| + FOIE GRAS | 12 |

BIRYANI

saffron basmati rice, layered with apricots, cranberries and cashews, with bagare bengan

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| CHICKEN free-range | 16 |
| WILD MUSHROOMS, SEASONAL VEGETABLES AND PANEER | 16 |
| + 62 DEGREE POACHED EGG | 3 |

CURRYS

with saffron basmati rice pulao with nuts

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| FISH & CHIPS Kingfisher-battered Atlantic cod with a tamarind tartar sauce and chaat masala hand-cut fries | 18 |
| PRAWN & GREEN MANGO CURRY gulf shrimp, peppers and onions | 18 |
| CHICKEN VINDALOO Kiran's spicy vindaloo | 18 |
| PUNJABI THALI chicken tikka masala, lamb rihogan josh, palak paneer | 18 |
| PUNJABI THALI (VEGETARIAN) rajma, kadi, paneer karahi, English cucumber salad | 16 |
| MIXED GRILL murg malai kebab, lamb seekh kebab and prawn with daal makhni | 18 |
| SCOTCH EGG CURRY whole eggs in ground lamb | 16 |

ON THE LIGHTER SIDE

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| SOUP FLIGHT OR BOWL Chef Kiran's three house-made soups | 10 |
| + GRILLED CHEESE SANDWICH Amul cheese, cheddar, black olives, tomatoes | 8 |
| PISTACHIO-CRUSTED GOAT CHEESE SALAD local baby greens, poached pear and spicy cashews, kumquats, house vinaigrette | 14 |
| PULLED TANDOORI CHICKEN SALAD hearts of romaine, avocado, roasted sweet peppers, red onions, black garlic, manchego and vindaloo croutons, buttermilk dressing | 16 |
| JUMBO LUMP CRAB SALAD local baby greens, radish, avocado and vine-ripe tomatoes with fresh curry leaf emulsion in a papadum bowl | 19 |
| TANDOORI SALMON celery and apple salad, caramelized walnuts, cranberry chutney | 18 |
| SEAFOOD VERMICELLI lobster, shrimp and scallops with tomatoes, tarragon and scallions, sautéed in a white wine cream sauce | 22 |



NAAN

white or whole wheat with your choice of garlic / red onions / mint / paneer / nuts / potato / lamb keema / serrano chili / tomato mozzarella and black olives / spinach and feta / goat cheese and rosemary / wild mushrooms and blue cheese / pear and arugula

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| PLAIN | 3 | STUFFED | 5 |
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