**SOUP & SALAD**

- **AUTUMN SALAD**
  - mixed greens + kale, pickled shallots, spiced yogurt dressing, parmesan, pappadum

- **CARROT GINGER SOUP**
  - turmeric, kashmiri chili, coconut milk, red chili crisp

- **CURRIED SEAFOOD GUMBO**
  - jumbo lump crab, gulf shrimp, okra, basmati rice

- **ONION PAKODA**
  - masala ketchup, aachari aioli

- **PICKLE SAMPLER**
  - Chef’s daily selections served with naan

- **BOMBAY SHRIMP**
  - herb & spice crusted gulf shrimp, tomato-ginger remoulade

- **CRAB PUDHA**
  - lentil pancakes, local lump crab, date-tamarind chutney, mint chutney

- **SALMON PANI PURI**
  - ora king salmon tartar, shallots, ginger, citrus broth, semolina puff

- **TANDOORI SQUASH**
  - tamarind-cilantro chimichurri, pickled-cayenne hung yogurt, spiced pepitas

- **CHICKEN LASOONI**
  - tandori kababs, pickled onions, tomato masala

- **GOAN PORK BELLY**
  - vindaloo sauce, apple-pear chutney

- **EGGPLANT HYDERABAD**
  - roasted eggplant, coconut, peanuts, tamarind

- **SAAG PANEER**
  - mustard greens, spinach, ginger, cardamom, garam masala

- **MAKHNI DAL**
  - steamed lentils, red beans

- **RAITA**
  - yogurt, charred poblanos, green onions, eggplant

- **VEGETARIAN**

- **BREAD & CONDIMENTS**

- **TANDOORI NAAN**
  - Plain 3 • Garlic 4 • Chili-Cheese 5 • Truffle 5

- **TANDOORI ROTI**
  - 3

- **PAPPADUM**
  - 5

- **SAUCE TRIO**
  - 9

- **HOUSE CHILI SAUCE, MANGO CHUTNEY, PICKLED GREEN CHILIS**

- **OYSTER BED ROAST**
  - caramelized onions, garlic, curry leaf • served with naan •

- **HALF DOZEN**
  - 17

- **DOZEN**
  - 30

- **CHIEF’S TASTING MENU**
  - 120

- **multi-course tasting menu featuring a combination of modern and historic dishes influenced by the rich culture of India.

- *each menu can be modified to meet a wide range of dietary requirements

- **WINE PAIRING**
  - 55

- **assembled meticulously by our sommeliers to the highest standard**

- **BADHI PLATES (MAINS)**

- **GRILLED SHRIMP CURRY**
  - spiced crusted gulf shrimp, tomato malabar sauce, basmati rice

- **PORK VINDALOO**
  - pork shoulder, vinegar, chilies, basmati rice

- **CHICKEN BIRIYANI**
  - saffron rice, crispy onions, soft-boiled egg

- **NARIYAL GULF FISH**
  - MKT

- **KHYBER LAMB CHOPS**
  - marinated in dark rum, rogan josh sauce, kichdi

- **BRISKET MASALA**
  - slow braised beef, mustard seeds, curry leaf, upma