



Vegan Menu 素食菜单

Starter 前菜

Achari Kharbooja, Meloni Chukander, Avocado \$118

Chef's creation of Punjab's pickled melon, ginger caviar and avocado quenelle

特制蜜瓜脯伴薄荷牛油果醬

Kuzhi Paniyaram \$128

*Traditional Chennai white fermented lentil and rice dumpling;
smoked tomato chutney, coconut chutney, Chennai gun powder*

南印度小米饼配烟番茄酱、椰子酱及清奈辣酱

Soup 汤

Muringakka Rasam \$108

Authentic Kerala soup with muringa, asafoetida, vegan almond cream

香草咖喱豆蓉汤

Main Course 主菜

Khumb Bajre Ka Soweta \$158

Organic millet and Delhi vegetable stew with sous vide Portobello mushroom

什锦椰菜花配烩波特菇

Vendakka, Chorakaa, Mathanga \$188

*Combination of Karnataka delicacies; okra, bottle gourd
and butter squash with coconut curry sauce*

印式蔬菜大什烩

Dessert 甜品

Anjeer & Khajoor \$128

*Sweet memories from Kolkata; medjool dates, dried figs,
Pistachio roll and golden honey*

蜂巢红枣开心果卷配藏红花红橙雪葩