

# CHEFS PLATES

Presenting our interpretation of classic regional Indian dishes, plated with a contemporary flair.  
SERVES ONE PERSON (DINE-IN ONLY)

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- KONKANI MASALA SALMON WITH RICE AND DALITHOY** GF 🍴🍴 **32**  
Grilled salmon in green chutney marinade. Served with 'Dalithoy' Konkani style tempered dal, steamed Basmati rice and crispy panfried eggplant
- BHOPALI MURGH REZALA WITH BIRYANI RICE** GF 🍴🍴 **28**  
From Royal cuisines of erstwhile Bhopal state- grilled chicken with creamy Rezala gravy. Served with Biryani rice, Pepper potatoes and Kachumbar salad
- MANGALORE GHEE ROAST LAMB CUTLETS WITH SANNAS** GF 🍴🍴 **32**  
Traditional Managalorean style Ghee 'Roast'- pot-roasted lamb cutlets. Served with 'Sannas' -Mangalore style steamed rice cake, salan gravy, Kachumbar salad
- KASHMIRI SAAG PANEER WITH MALABAR GARLIC PAROTTA** V 🍴🍴 **28**  
Mix leafy greens with Indian cottage cheese. Served with Malabar garlic parotta (2pc), pickled veggies, onion raita
- KARAIKUDI VADA CURRY WITH LEMON SEVAI** VG GF 🍴🍴 **26**  
Channa dal lentil dumplings simmered in tomato-onion curry. Served with Lemon 'Sevai' Vermicelli, seasonal veg proiyal and crispies

Please allow the Chef a minimum of 20 minutes for preparing these dishes for you.

**BE FULFILLED**

GF\* - GLUTEN FREE ON REQUEST | GF - GLUTEN FREE | V - VEGETARIAN | VG - VEGAN | VG\* - VEGAN ON REQUEST