



Tasting notes

Currently, our menus take roughly three months to develop, with the guest's gustatory (taste) experience at the heart of what we do. We utilise a seasonal and somewhat scientific approach to menu design, whilst also being mindful that our final products are 100% consistent and authentic to tradition, unless stated otherwise.

We have written up tasting notes for your main courses, which we highly recommend you read through, to get the most out of your dining experience, and understand our rationale for how and why we've brought together our chosen elements and ingredients. Thank you.

Kadhi | Textures Of Cauliflower | Chhundo | Khichadi | Rotla

Heat intensity: 0~1/2 🍴

Elements

1. Sous vide marinated cauliflower steak with tandoori spices
2. Our own Kadhi gravy, inspired by Gujarati cooking,
3. Cauliflower-cumin purée
4. White balsamic pickled purple cauliflower
5. Chhundo, a Gujarati relish made from quince, or winter apple
6. Cauliflower bhaji
7. Tempered curry leaves & curry leaf-green chili caviar
8. Kachumber salad (tomatoes, cucumbers, red onions)
9. Rotla (pearl millet roti)
10. Quinoa khichadi: Gujarati porridge usually made with rice and Daal

Kadhi is ubiquitous in India; all regions have their own interpretation. Our Kadhi is a play on different cauliflower preparations and celebrates Gujarati cuisine. Kadhi must have umami, acidity, and some sweetness. Our sous vide (vac pac poaching in electrically temp.-maintained water bath over extended time) marination enables to tandoori spices to really infuse into the steak, due to the closed system of cooking. Tandoori spice can be intense; to offset this we have two acidic elements, Chhundo and pickled cauliflower. Sweetness comes from the cauliflower-cumin purée, freshness from the kachumber, & umami from the curry leaves. Rotla, a famous Gujarati roti, and quinoa khichadi to keep in theme with millets. Gluten-free by design.



'Crab Cake' | Sabudana | Roasted Red Pepper | Kachumber | Pulao

Heat intensity: 🍴

Elements

1. Lion's Mane mushroom 'Crab Cake' with 'crabby' marinade and gluten-free breadcrumb coat
2. Maharashtrian gravy with Malvani spices, 'cream' and coconut cream
3. Plain Pulao rice
4. Kachumber salad
5. Kelp-nori caviar
6. Roasted red-pepper emulsion
7. Sabudana (Sago tapioca starch) Pappadum
8. Micro-fennel

Malvani is a coastal region of Maharashtra state abundant in seafood and coconuts. A very traditional Maharashtrian seafood main course with a little bit of warmth from Malvani spices. The gravy balanced by nuances of 'cream' and coconut cream, with the inclusion of the oven-roasted red pepper emulsion, which can be used as a cooling agent to draw back on the warmth of the gravy. Kelp-nori caviar for a little extra 'seafood' feel, gently spiced pulao rice, Kachumber salad for a little freshness, and the pappadum for some crunch. Gluten-free by design.



'Laal Maas' | 'Lamb Shank' | Cholé | Poori | Bergamot

Heat intensity: 🌶️ 🌶️

Elements

1. 'lamb shank' seitan
2. Rajasthani gravy with specifically sourced mathania chili from Rajasthan
3. Cholé: Punjabi spiced chickpeas
4. Poori: puffed fried bread
5. Chhundo: Gujarati relish made from quince/winter apple
6. Bergamot Achaar Indian pickle (think bitter orange & lemon combined)
7. Celeriac-thyme purée
8. Carrot raita
9. Mint 'whipped cream'

Laal Maas was campfire food for the Rajasthan royals (not the cricket team) during the 10th century. It's a pretty ancient dish. It's unique and beautiful flavour comes from the distinct profile of the Rajasthani mathania chili.

We've paired our 'Laal Maas' with poori, a puffed bread to showcase other bread varieties than naan. Where there is poori, there is always Cholé; the two can be considered a sacrosanct combination, much loved by the people of Punjab. At 2 chillies, it has a bit of a kick, but the heat is cut by the acidic elements of the Chhundo, and the bergamot pickle. Bergamot is also bitter; we recommend breaking it up & submerging it in the gravy, that way the bitterness reduces, and acidity is maintained. We found celeriac and & to be the most complementary with the gravy, and quince, celeriac and bergamot are all currently in season. Cooling elements are carrot raita, and mint 'cream'.



Vin d'alhos | Tendli | Hapusha | Poee | 'Lassi'

Heat intensity: 2 ½ 🌶️ (3 🌶️ Available Upon Request)

1. 'Pork Belly', or green jackfruit
2. Vin d'alhos gravy with red jalapenos, alcohol-free red wine, caramelized onions, goan toddy vinegar and specifically sourced Byadagi chilli from Karnataka
3. Spiced apple gel
4. Tendli: Ivy gourd (goan gerkhin) pickle
5. Carrot raita
6. Juniper 'whipped cream'
7. Sage 'lassi'
8. Carrot raita
9. 'red wine'-cinnamon leaf-shaped crisp

Vin d'alhos means 'garlicky wine marinade' in Portuguese, and over time, it has been corrupted to 'vindaloo'. It was introduced into goa during Portuguese colonization of the region and was eventually adapted for local taste. The historic preparation is with pork. At 2½ (or three) chillies, this is the hottest main course on our menu, so we recommend pacing oneself.

The gravy is strongly flavoured; the acidity to cut heat comes from the tendli, with some added sweetness coming from the spiced apple gel and the crisp. There are three cooling agents, carrot raita, juniper 'whipped cream', which also adds some freshness, and sage 'lassi'. The 'lassi' acts as a 'light switch' blanket on the tongue. Intermittent sips will allow the 'lassi' to effectively dissipate heat across the periphery of the tongue. Traditional baked goan poee bread to accompany.