



## EXPLORE

### **Hay Smoked Oysters with Sol Kadhi**

Curry Leaf, Kadampuli Pickled Onion

**Dominique et Janine Crochet, Sancerre, 2018**

### **Uncooked Wagyu Shaami Tartlet**

Pickled Shallots, Takuan

### **Bombay Toastie**

Timur Pepper Cured Salmon, Imperial Caviar

**Butul – Primorska 'Koza Nostra' Malvazija, 2018**

### **Ahāra's Bread**

Litti, Champaran Meat Paté, Korma Gravy,  
Homemade Herb Butter

### **Yakhni Scallops**

Hokkaido Scallops, Goan Chorisis, Kimpira Gobo,  
Heirloom Tomatoes, Tobiko

**Vie di Romans Ciampagnis Chardonnay Friuli Isonzo DOC, 2020**

### **Palate Cleanser**

Shaved Ice, Kala Khatta, Khus, Nimbu Soda

### **The Grandeur**

Goat Shank Nihari, Tandoori Dal Makhni, Winter Peas, Roasted Onion Pulao,  
Butter Chicken Stuffed Bread,

Fenugreek White Butter, Walnut Raita, Fresh Carrot Pickle

**Zyme Kairos, 2019**

*Make it sumptuous...* **Giuseppe Quintarelli Amarone Della Valpolicella Classico, 2013**  
(\$98++)

### **Seasonal Fruit**

Compressed Japanese Peach

### **The Rose**

Rose Phirmi, Rose Petal Crystals

**Adriatico Amaretto Bianco**

#### ADD ON

### **Ahāra's Caviar (\$50++)**

Rajashthani Buckwheat Khichdi, Hazelnut Emulsion,  
Russian Hybrid Caviar

*Add on...* **Belvedere "Lake Bartezeck" Vodka, 45ml (\$20++)**