



## JOURNEY IV

### Small Plates

Ahāra's Pani Puri <i>Celeriac, Chutney, Yoghurt</i>	28
Ahmedabadi Dhokla Chaat <i>Rajkot, Garlic &amp; Gujrati Green Chutneys</i>	28
Beetroot Tikki <i>Crystalized Ginger, Smoked Thayir Sadam, Walnut Chutney</i>	26
Fresh Winter Corn Shorba <i>Tempeh Crumble, Red Chili (Add Fresh Truffle \$25)</i>	26
Mango Pickle Paneer Tikka <i>Fig Compote, Anardana, Methi Oil</i>	30
Grilled Broccolini Ghee Roast <i>Raw Mango Salsa, Tempered Yogurt</i>	32
Peruvian Asparagus <i>Achari Aioli, Tonburi, Bhuni Shakargandi</i>	58
Raw Jackfruit Cutlet <i>Kasundi, Burnt Lemon Glaze, Fresh Mint Chutney</i>	34
Bombay Toastie <i>Fresh Yuba, Sea Grapes, Thecha</i>	38
<i>Timur Pepper Cured Japanese Salmon, Amur Caviar, Thecha</i>	75
Alaskan King Crab Leg <i>Achaari Mayo, Tobiko, Bhuni Shakargandi (Add Amur Caviar \$48 / 15 gm)</i>	128
Murgh Amaranth Tikka <i>Tandoori Pineapple Chutney, Blistered Coriander</i>	34
Murgh Katambari Kebab <i>Kubani Ki Chutney, Fresh Truffles, Silver Leaf</i>	36
Kakori Kebab <i>Cracked Wheat Upma, Pistachio Crumb</i>	38
Sorpotel Style Kurobuta Pork <i>Pav, Cabbage Slaw</i>	40



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### Mains

Rajasthani Dal Dhokli <i>Kachumbar, Achari Tel, Pickled Green Chili</i>	32
Dum Ke Bhule <i>Paneer, Lauki &amp; Corn Filling, Saffron Sauce</i>	36
Bharwan Gucchi <i>Methi Matar Malai</i> <i>(Add Fresh Black Truffle \$28)</i>	46
Japanese Eggplant & Chilli Salan <i>Chilli Pakoda</i>	36
Chicken Tikka Meatball <i>Makhni, Blistered Coriander Chutney</i> <i>(Add Fresh Black Truffle \$28)</i>	46
Boston Lobster Kairi Curry <i>Raw Mango, Freshly Made Garam Masala</i> <i>(Add Amur Caviar \$48 / 15 gm)</i>	88
Chilean Seabass <i>Turmeric Leaf, Haldi Panna Nawari, Charred Green Chilli Sauce</i> <i>(Add Amur Caviar \$48 / 15 gm)</i>	56
Australian Roaring Forties Lamb Loin <i>Champaran, Garlic Confit</i>	58
Injipulli Glazed Kurobuta Pork Belly <i>Rice Congee, Fried Brussel Sprouts</i>	50
Wagyu Beef Cheeks <i>Pandhra Rassa, Pickled Onions, Crispy Coconut</i>	68
Pure Black Porterhouse Steak <i>200 days Dry Aged, Marrow Nihari, Goan Pork Choris Paté</i>	188

### Rice

Fresh Black Truffle Khichdi	48
Safediya Pulao <i>Foxnut, Chena Kofta</i>	32
White Stripe Lamb Shank Biryani <i>Cucumber &amp; Kafir Lime Raita</i>	58



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### Sides

Ahāra's Dal Makhni <i>Fenugreek</i>	24
Jeera Wale Aloo <i>Freshly Roasted Cumin</i>	20
Masala Karela <i>Bitter Gourd, Tangy Dry Spices</i>	20
Kadai Sunchokes <i>Onion-Tomato Masala</i>	24
Salt & Pepper Brussel Sprouts	24

### Bread

Laccha Parantha <i>Methi, Mint, Ajwain</i>	10
Black Garlic Naan	12
Dhaba Wala Masala Kulcha	12

### Dessert

Almond Kulfi	26
Deconstructed 5 Star <i>Caramelised Dark Chocolate Ganache, Nut Chiboust, Praline, Gold Dust</i>	28
Milk Cake 'Tart' <i>Whey Caramel, Artichoke Crisp</i>	28
Dodhikorma <i>Flattened Rice, Textured Fruits</i>	28