



# Puruskar Menu



To celebrate our  
Head Chef Ashish

*Winner of Head Chef Award*

Course 1

Charcoal smoked Baanji with boondi  
Raw mango, jaggery & mint cooler with chickpea puffs  
(Himachal Pradesh)

Course 2

Chicken Kashmiri Biryani cheese bonda  
Long grain basmati rice biryani, kashmiri whole spices,  
saffron, cheese, raita  
(Kashmir)

Course 3

Ghee Duck, saffron korma, pomegranate reduction  
(Karnataka)

Amuse Buche

Sev Puri, turmeric yoghurt, salad, sev  
(Maharashtra)

Course 4

Kerala Prawn curry, coconut rice, Kerala cabbage  
carrot slaw salad  
(Kerala)

Course 5

Rabri fenia nest, Gulab jamun, rose petals  
(Old Delhi)



\$69 pp

\*Alternative options are available to meet dietary requirements

