



WINTER RESTAURANT WEEK 2026

Lunch \$45 (Friday, Saturday, and Sunday)

Dinner \$60 (except Saturday)

(CHOICE OF SMALL PLATE, MAIN, DESSERT, INCLUDES RICE AND BREAD)

SMALL PLATE

EGGPLANT CHAAT

crispy eggplant, raita, tamarind chutney, red onion, chaat masala

PANEER TEH PEH TEH

marinated paneer stuffed with khoya & aam pappad, cashews, pickled citrus, khoya crumble

TUNA PUCHKA

cilantro jaljeera, pani puri, onions, chaat masala

GHOST CHILI MURGH TIKKA

tandoor chicken thigh, smoked carrot-coconut puree, pumpkin seed salad

MAIN

(served with basmati rice and naan)

MUSHROOM XACUTTI

morel mushroom, maitake mushrooms, royal trumpet mushroom, Goan coconut & poppy seed sauce

ACHARI PANEER

mustard marinated paneer, panch phoran spice, roasted delicata squash

SHRIMP MOILEE

coconut milk, turmeric, mustard seed, heirloom tomato, hearts of palm

CHICKEN GASSI

boneless chicken, coconut, tamarind, red chili sauce

DESSERT

MANGO POPSICLE

Alphonso mango, magic shell & aam pappad

MA'S RICE PUDDING

candied almonds, brûlée banana, pomegranate

MUMBAI BAR

white chocolate-coconut mousse, pistachio katalfi, jamun plum sorbet

PLEASE NOTIFY YOUR SERVER OF ANY ALLERGY/ DIETARY RESTRICTIONS.

20% SERVICE CHARGE WILL BE ADDED TO PARTIES OF 5 OR MORE