

AARTH Experience | \$140

SNACKS

OYSTER SOL KADHI GOAN COASTAL BROTH, CURRY LEAF	\$8
PUMPKIN “SEV PURI” FINGER LIME, VIETNAMESE MINT	\$9
WHITEBAIT BHAJI LIME LEAF CHAAT MASALA	\$14
KING CRAB TARTLET POMEGRANATE, GREEN CHILLI	\$14
MASALA DOSA WAGYU TARTARE, COCONUT CHUTNEY	\$12

ENTREES

HERITAGE TOMATO SALAD PAV-BHAJI, SHALLOTS	\$28
KINGFISH CRUDO MASALA CHAAS, CALAMANSI	\$32
PRAWN GHEE ROAST VANILLA GHEE, CURRY LEAF	\$36
CRAYFISH TIKKA MASALA CAPSICUM, CARDAMOM	MP

MAINS

LAMB & TOO MANY CHUTNEYS SPINACH, NAGA CHILLI, MUSTARD	\$46
MEEN GHASSI MARKET FISH, MUSSELS, COCONUT	\$44
BUFFALO MILK PANEER BURNT LEEK REZALA, SHISHITO	\$42
CAMBRIDGE DUCK NIHARI IMILI MISO, BLACKCURRANT	\$46

DESSERTS

“MANGO LASSI” SHEEPS MILK, MANGO CUSTARD, PINEAPPLE	\$18
BLACK FOREST 72% DARK CHOCOLATE, CHERRIES, FIG	\$22