

## AARTH Experience | \$140

### SNACKS

<b>PUMPKIN “SEV PURI”</b> FINGER LIME, VIETNAMESE MINT	\$9
<b>ONION BHAJI</b> LIME LEAF CHAAT MASALA	\$7
<b>ALOO GOBI TARTLET</b> CUMIN, GREEN CHILLI	\$10
<b>CHETTINAD UTTAPAM</b> RICE PANCAKE, COCONUT, GRAINS	\$12

### ENTREES

<b>HERITAGE TOMATO SALAD</b> PAV-BHAJI, SHALLOTS	\$28
<b>SALT BAKED BEETROOT</b> BUTTERMILK, SEAGRAPES	\$24
<b>ARTICHOKE CHAAT</b> CAFREAL, POMEGRANITE, TAMARIND	\$24

### MAINS

<b>KUMARA GHEE ROAST</b> VANILLA GHEE, CURRY LEAF	\$36
<b>TANDOORI MUSHROOMS</b> FENUGREEK, KALE, BLACKCURRANT	\$42
<b>BUFFALO MILK PANEER</b> BURNT LEEK REZALA, SHISHITO	\$36

### DESSERTS

<b>“MANGO LASSI”</b> SHEEPS MILK, MANGO CUSTARD, PINEAPPLE	\$18
<b>BLACK FOREST</b> 72% DARK CHOCOLATE, CHERRIES, BLACKBERRY	\$22