

# AARTH



WHERE EVERY DISH HOLDS  
A DEEPER MEANING.



## AARTH Experience | \$160

### SNACKS

<b>PUMPKIN “SEV PURI”</b> FINGER LIME, VIETNAMESE MINT	\$9
<b>KING CRAB TARTLET</b> POMEGRANATE, GREEN CHILLI	\$14
<b>VENISON KAKORI KEBAB</b> MAKHANI, FRESH TRUFFLE	\$18
<b>CHICKEN UTTAPAM</b> RICE PANCAKE, CHETTINAD, CHIVE	\$12
<b>WHITEBAIT BHAJI</b> LIME LEAF CHAAT MASALA	\$15

### ENTREES

<b>ARTICHOKE CHAAT</b> CAFREAL, POMEGRANITE, TAMARIND	\$30
<b>TUNA TARTARE</b> SORREL-GOLA, APPLE	\$32
<b>PRAWN GHEE ROAST</b> VANILLA GHEE, CURRY LEAF	\$36
<b>CRAYFISH TIKKA MASALA</b> CAPSICUM, CARDAMOM	MP

### MAINS

<b>MEEN GHASSI</b> HAPUKA, MUSSELS, COCONUT	\$46
<b>BUFFALO MILK PANEER</b> FENUGREEK, CASHEW, SHISHITO	\$42
<b>LAMB &amp; TOO MANY CHUTNEYS</b> SPINACH, NAGA CHILLI, MUSTARD	\$46
<b>CAMBRIDGE DUCK NIHARI</b> IMILI MISO, BLACKCURRANT	\$48
<b>*ADD TRUFFLE \$25</b>	

### DESSERTS

<b>“MANGO LASSI”</b> SHEEPS MILK, MANGO, PINEAPPLE	\$20
<b>BLACK FOREST</b> 72% DARK CHOCOLATE, CHERRIES, PLUM	\$24