HE TRAVELLED · HE TASTED · HE CURATED

CHEF LAN'S JOURNEY THROUGH







THE APPETITE

sweet potato purée, chulpe corn, chalaquita.

■ GARDEN CEVICHE & ₹I045 Peruvian asparagus, heart of palm, sweet potato, Hass avocado. DIRTY CORN ₹I045 Sweet corn Josper, Japanese mayonnaise, lime zest, parmesan, togarashi. ■ LETTUCE PARMESAN ₹I045 Smoked lettuce, scallions, green mayo emulsion. ▲ CONCHAS AL FUEGO 🗓 🗯 ₹1265 Grilled scallops, parmesan - aji amarillo sauce, tobiko, green oil. TIRADITO MARACUYÁ DE TIRADITO MARACUYÁ ₹1350 Salmon gravlax, tiger's milk, passion fruit sauce,



MAKI ROLLS

■ MIDOR ROLL 🗐 🛊

₹1155

Spinach, baby gem, avocado tempura, sweet potato confit, umami tomato, Mediterranean sauce.

■ PONZU BUTTER ROLL 🗐 🕸

₹1155

Spring onion tempura, avocado, carrot julienne, furikake, soy paper, filo.

▲ YAKINIKU ROLL 🗿 🛊

₹1485

Tuna, prawns furai, crab tartare, yakiniku sauce, umami sauce.

▲ IKA ROLL 🗐 🛊

₹1485

Calamari karaage, crab tartare, Japanese butter sauce, avocado wasabi, black tobiko, nori.

MAINS

JOSPER-ROASTED CARROTS (*)

₹1250

Pumpkin purée, baby carrots, pesto chimichurri, yellow chili emulsion.

▲ LOBSTER RICE 🗓 🔊

₹1950

Brothy rice with lobster in Japanese butter, chalaquita, avocado with nori cracker.

▲ KING CRAB 🎾

₹3025

Grilled crab, miso butter sauce, spring onion, togarashi.

▲ SOBA CARBONARA WITH AKAMI 🗓 🞾

₹2145

Soba in miso - aji amarillo carbonara, topped with seared tuna and lemon zest.

DESSERT

■ SUSPIRO TART 🗐 🛊

₹1045

Basque tart, red wine meringue frozen with nitrogen, yuzu-coconut sorbet.



