

Tasting Menu

– a delightful sampling of our finest offerings.

13 dishes and sides served across 3 courses.
To be enjoyed by the entire table. Minimum of 2 persons.

Classic 395,- (per person)

◆ First serving

Including a selection of house-made chutneys

Pani Puri Classic (VG)

Traditional street food featuring spiced potatoes and onions seasoned with house spices

Okra Fries (VG)

Crisp okra fried in gram flour, seasoned with house spices, served with green chutney

King Prawns

Grilled prawns marinated in garlic and ginger, enhanced by house spices, served with tamarind chutney

◆◆ Second serving

Including Naan & Plain Rice (VG)

Chicken Tikka

Boneless chicken marinated in a creamy blend of green chili and aromatic spices

Sticky Lamb Chops

Lamb chops marinated in tamarind, honey, and spices, grilled to perfection

Chili Kale Salat (V)

A refreshing chili-infused kale salad

Butter Chicken

Tandoori chicken simmered in a rich tomato, onion, cream, and butter sauce

Kolhapuri Beef Stew

Beef cooked with potatoes, carrots, and celery, enriched with a spice blend from Maharashtra

Dal Tadka (VG)

Yellow dal cooked with spices, topped with ginger and garlic oil

◆◆◆ Third serving

Mango Soft Ice Cream (V)


Freshly made soft ice cream using Alphonso mangoes

Enhance the experience with
our wine or cocktail pairings

+ 295,-
(per person)

3 glasses of wine or 3 classic cocktails

All dishes are crafted to suit Danish palates.
The dishes with extra chili strength are marked.

(V) = Vegetarian (VG) = Vegan  = Extra hot

Vegetarian 395,- (per person)

◆ First serving

Including a selection of house-made chutneys

Pani Puri Classic (VG)

Traditional street food featuring spiced potatoes and onions seasoned with house spices

Okra Fries (VG)

Crisp okra fried in gram flour, seasoned with house spices, served with green chutney

Baigoni (V)

Sliced eggplant dipped in a split pea batter, infused with house spices, and served with green chutney

◆◆ Second serving

Including Naan & Plain Rice (VG)

Paneer Tikka (V)

Cottage cheese marinated with house spices

Vegetable Tikka (V)

Celeriac, cauliflower and artichoke marinated in aromatic spices and grilled

Chili Kale Salat (V)

A refreshing chili-infused kale salad

Butter Cauliflower (V)

Creamy cauliflower cooked in a luxurious tomato, onion and cream sauce

Seasonal Vegetables (V)

Creamy cauliflower cooked in a luxurious tomato, onion and cream sauce

Dal Tadka (VG)

Yellow dal cooked with spices, topped with ginger and garlic oil

◆◆◆ Third serving

Mango Soft Ice Cream (V)

Freshly made soft ice cream using Alphonso mangoes

Tasting Menu

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13 dishes and sides served across 3 courses.
To be enjoyed by the entire table. Minimum of 2 persons.

Modern 545,- (per person)

◆ First serving

Including a selection of house-made chutneys

Pani Puri Prawn

A combination of prawns, onions, and house spices, complemented with a creamy mayonnaise

Burrata Chaat (V)

A modern twist on chaat, featuring burrata cheese, tomatoes, onions, coriander and tamarind served with coriander chutney

Beef Tartare

Wagyu beef tartare, garnished with house spices

Carrot & Beetroot (VG)

A fresh combination of carrot and beetroot

◆◆ Second serving

Including Bread Basket & Plain Rice (VG)

Banana Leaf Fish

Plaice fillet marinated in a spice mix, cooked in a banana leaf for an enhanced flavour profile

Sticky Lamb Chops

Grilled lamb chops marinated with tamarind, honey and spices

Luxurious Butter Lamb

Slow-cooked lamb shank in a creamy sauce

Fish Masala

Salmon tikka cooked with mustard, curry leaves, and an aromatic blend of spices

Dal Makhani (VG)

Rich black lentils slow-cooked in cream and spices

Grilled Pumpkin (V)

Pumpkin grilled with house spices

◆◆◆ Third serving

Mango Soft Ice Cream (V)

Freshly made soft ice cream using Alphonso mangoes

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our wine or cocktail pairings

+ 345,-
(per person)

3 glasses of wine or 3 classic cocktails

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◆ First serving

Including a selection of house-made chutneys

Pani Puri Classic (VG)

Traditional street food featuring spiced potatoes and onions seasoned with house spices

Burrata Chaat (V)

A modern twist on chaat, featuring burrata cheese, tomatoes, onions, coriander and tamarind, served with coriander chutney

Aubergine Tartare (VG)

Aubergine tartare, garnished with house spices

Carrot & Beetroot (VG)

A fresh combination of carrot and beetroot

◆◆ Second serving

Including Naan & Plain Rice (VG)

Banana Leaf Paneer (V)

Plaice fillet marinated in a spice mix, cooked in a banana leaf, for an enhanced flavour profile

Vegetable Tikka (V)

Seasonal vegetables marinated and grilled in aromatic spices

Butter Cauliflower (V)

Creamy cauliflower cooked in a luxurious tomato, onion and cream sauce

Aloo Matar (VG)

Potatoes and peas cooked in a tomato and onion gravy

Dal Makhani (V)

Rich black lentils slow-cooked in cream and spices

Grilled Pumpkin (VG)

Pumpkin grilled with house spices

◆◆◆ Third serving

Mango Soft Ice Cream (V)

Freshly made soft ice cream using Alphonso mangoes

Tasting Menu

– Christmas Edition

13 dishes and sides served across 3 courses.
To be enjoyed by the entire table. Minimum of 2 persons.

Modern 545,- (per person)

◆ First serving

Including a selection of house-made chutneys

Pani Puri Prawn

A combination of prawns, onions, and house spices, complemented with a creamy mayonnaise

Burrata Chaat (V)

A modern twist on chaat, featuring burrata cheese, tomatoes, onions, coriander and tamarind served with coriander chutney

Beef Tartare

Wagyu beef tartare, garnished with house spices

Carrot & Beetroot (VG)

A fresh combination of carrot and beetroot

◆◆ Second serving

Including Bread Basket & Plain Rice (VG)

Banana Leaf Fish

Plaice fillet marinated in a spice mix, cooked in a banana leaf for an enhanced flavour profile

Sticky Lamb Chops

Grilled lamb chops marinated with tamarind, honey and spices

Luxurious Butter Lamb

Slow-cooked lamb shank in a creamy sauce

Fish Masala

Salmon tikka cooked with mustard, curry leaves, and an aromatic blend of spices

Dal Makhani (VG)

Rich black lentils slow-cooked in cream and spices

Grilled Pumpkin (V)

Pumpkin grilled with house spices

◆◆◆ Third serving

Mango Soft Ice Cream (V)

Freshly made soft ice cream using Alphonso mangoes

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Including a selection of house-made chutneys

Pani Puri Classic (VG)

Traditional street food featuring spiced potatoes and onions seasoned with house spices

Burrata Chaat

A modern twist on chaat, featuring burrata cheese, tomatoes, onions, coriander and tamarind, served with coriander chutney

Aubergine Tartare (VG)

Aubergine tartare, garnished with house spices

Carrot & Beetroot (VG)

A fresh combination of carrot and beetroot

◆◆ Second serving

Including Naan & Plain Rice (VG)

Banana Leaf Paneer (V)

Plaice fillet marinated in a spice mix, cooked in a banana leaf, for an enhanced flavour profile

Vegetable Tikka (V)

Seasonal vegetables marinated and grilled in aromatic spices

Butter Cauliflower (V)

Creamy cauliflower cooked in a luxurious tomato, onion and cream sauce

Aloo Matar (VG)

Potatoes and peas cooked in a tomato and onion gravy

Dal Makhani (V)

Rich black lentils slow-cooked in cream and spices

Grilled Pumpkin (VG)

Pumpkin grilled with house spices

◆◆◆ Third serving

Mango Soft Ice Cream (V)

Freshly made soft ice cream using Alphonso mangoes