

INDIBAR x



PRIX FIXE MENU

\$66 per person

TO START

GUACAMOLE PAPDI  

Avocado, onion, tomato, and lime

WHITE TOMATO SHORBA  

Silky white tomato soup with aromatic Indian spices

APPETIZERS

(Choice of one)

'THE PLANTER' TASTING PLATTER   

Tandoori soya chaap, olive paneer tikka, khumani ki tikki

CHEFS SIGNATURE TASTING PLATTER 

Murgh malai tikka, tandoori seabass, lamb shammi

MAIN COURSE

(Choice of one)

MUSHROOM MATAR MAKHANA    Mushrooms, peas, fox nuts

KATHRIKAI KOTHMIRI   Garlic, peanuts, sesame, leaves

DHUNGAR MAAS Smoked lamb, chillies, cloves

MADURAI NAATTU KOZHI Bone-in cornish hen, fennel, tomato

All mains are accompanied by dal Bukhara, jeera rice, butter naan, and mixed raita

DESSERT

(Choice of one)

PASSION FRUIT KULFI    Mango, tres leches, chia, pistachio

PIÑA COLADA    Valrhona Manjari 64%, coconut textures, pineapple

 Dairy  Gluten  Nuts  Seafood  Vegetarian

Disclaimer: To ensure the experience stays on track with coursing and timing, all guests at the table must participate in the same Restaurant Week courses. Offer valid while stock lasts.

If you have a food allergy, please inform your server before placing your order. We will do our best to accommodate your needs, but please be aware that consuming allergens is done so at your own risk. Please drink responsibly, don't drink and drive.