

(sample menu, dishes may change according to the season and availability)

PRITHVI

5 COURSE VEGETARIAN TASTING MENU

95

ONION SEED MILK LOAF
biryani spiced goats' butter

PEA MOILEE
BBQ peas, black garlic, hazelnut

SMOKED AUBERGINE DUMPLING
tomato shorba, wild mushrooms

GRILLED SAND CARROT
star anise, wild garlic

BBQ PINEAPPLE UPSIDE-DOWN CAKE
coconut & maple syrup

WINE PAIRING - 65

PREMIUM WINE PAIRING - 95

Please let your server know of any allergens
or dietary requirements

PRITHVI

7 COURSE VEGETARIAN TASTING MENU

110

ONION SEED MILK LOAF
biryani spiced goats' butter

PEA MOILEE
BBQ peas, black garlic, hazelnut

SMOKED AUBERGINE DUMPLING
tomato shorba, wild mushrooms

MALAI KOFTA
Jersey royal, morel, cashew

GRILLED SAND CARROT
star anise, wild garlic

ALPHONSO MANGO
stem ginger, sheep's milk

BBQ PINEAPPLE UPSIDE-DOWN CAKE
coconut & maple syrup

WINE PAIRING - 100

PREMIUM WINE PAIRING - 130

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or dietary requirements

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PRITHVI

VEGETARIAN

A LA CARTE

3 COURSES

85

MALAI KOFTA

Jersey royal, morel, cashew

PEA MOILEE

BBQ peas, black garlic, hazelnut

GRILLED SAND CARROT

star anise, cashew pesto

SMOKED AUBERGINE DUMPLING

tomato shorba, wild mushrooms

BAKED CHOCOLATE MOUSSSE

yoghurt, passionfruit, aerated white chocolate

BBQ PINEAPPLE UPSIDE-DOWN CAKE

coconut & maple syrup

PRITHVI



SELECTION OF SNACKS

CHILLED RASAM CONSOMMÉ

GUJARATI DUMPLING
tamarind chutney, black truffle

CHARCOAL PURI
curry leaf, pickled chilli

CORIANDER SEED PAPADAM
smoked yoghurt, mango

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