

Starters

- Salmon, smoke**
44.- Tandoor smoke cloud salmon, salmon cake- smoked salmon chutney
- Prawn platter**
46.- Curry leaf prawn, tandoori prawn, coriander–white wine prawns, topi dosa, coconut panna cotta
- Chicken 2 ways**
42.- Chicken- saag paneer roulade, roasted tomato - sesame chutney, black garlic malai chicken tikka, black rice
- Lamb seekh duo**
45.- Gilafi lamb seekh, Bombay cheese toast
Smoky lamb seekh cup, green chutney pipette
- Rasoi platter**
52.- Gun powder scallop, crab chutney, red chicken tikka, mustard chicken tikka, achari lamb pasanda.
- Vegetarian platter**
38.- Paneer sauté, topi dosa, coconut chutney, achari vegetable samosa, tandoori parmesan-black pepper broccoli
- Tandoori bread basket**
18.- Wild mushroom-truffle oil, sesame - coriander, chicken-cheese

*All our meats are Swiss or French origin
Taxes (8%) and service included*

Rasoi is part of Vineet Bhatia restaurants, www.vineetbhatia.com

Main courses

Lobster, cocoa 82.-	Grilled chilli –curry leaf lobster, ginger lobster khichdi, spiced jus, cocoa powder.	
Sea bass; scallop 68.-	Grilled sea bass, tandoori chilli scallop, Idli-pine nut upma, sambhar sauce	
Black and White Turbot 72.-	Black spice and sesame crust turbot, coconut khichdi; crab 'Moilee', silver crusted olive chutney	
Grilled Duck 55.-	Roasted duck breast, caramelised onion –mustard mash, black lentils laced with truffle oil, crisp okra	
Chicken, black pepper 52.-	Chicken with toasted almonds, black peppercorn-chicken sauce Open chicken samosa, white-wild rice	
Lemon-thyme chicken 51.-	Chargrilled chicken infused with lemon and thyme, mint-pea cous cous, tomato kut sauce, salli potatoes	
Limousin lamb 59.-	Lamb chops, butternut squash-cumin, sprouting broccoli-spiced potatoes, corn foam	
Side dishes	Dum Parda Biryani – Lamb/Chicken	49.-
	Chicken tikka Makhni	28.-
	Spicy coconut-lime prawn masala	28.-
	Kashmiri lamb Rogan josh	28.-
	Stir fried vegetables	19.-
	Chickpea & potato masala	21.-
	Dal Makhni	18.-
	Saffron rice	16.-
	Kachumber raita	12.-

Desserts

- Chocolate platter** 24.- Warm marbled chocolate samosa, chocolate and chenna mille feuille, chocolate and cardamom sorbet
- Crème brûlées** 22.- Roasted pistachio rose petal, lychee, passion fruit, mint tea.
- Panna cotta, bubble gum** 23.- Coconut panna cotta, Malibu and wild strawberries jelly, bubble gum chocolate espresso
- Gulab jamun Cheesecake, Kulfi** 22.- Gulab jamun-saffron cheese cake, Black berry kulfi
- Ice creams** 20.- Smoked cardamom, Peanut butter, Madras coffee, rose petal & vanilla bean
- Sorbets** 20.- Raspberry & fennel, melon & cracked pepper, pineapple & saffron, green apple & mint.