

## Starters

**Cheese 2 ways**  
**34.-** Wasabi paneer, goat cheese-smoked cashew nut samosa, fig chutney

**Vegetarian platter**  
**38.-** Paneer sauté, topi dosa, coconut chutney, achari vegetable samosa, tandoori parmesan-black pepper broccoli

**Tandoori bread basket**  
**15.-** Wild mushroom-truffle oil, sesame - coriander, cheese

*Taxes (8%) and service included*

*Rasoi is part of Vineet Bhatia restaurants, [www.vineetbhatia.com](http://www.vineetbhatia.com)*

## Main courses

**Paneer Uttapam** 41.- Paneer masala alternated with rice pancakes, sambhar sauce, coconut chutney

**Almond Tikki** 42.- Almond crusted vegetable tikki, chickpeas, sweetened yoghurt, tamarind sorbet

**Olive Seekh** 39. Olives Seekh kebab, pav bhaji masala cauliflower kulcha

**Biryani** 44.- Achari vegetable biryani, kachumber raita

<b>Side dishes</b>	Stir fried vegetables	19.-
	Dal Makhni	18.-
	Chickpea & potato masala	21.-
	Coconut-lime paneer	23.-
	Saffron rice	16.-
	Raita Kachumber	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