



Amrta

TASTING MENU

\$ 150++

Full table participation required | Optional wine pairings available

Our Tasting Menu experience is designed to be a culinary journey, savoring the past, nurturing the future of Indian cuisine, takes you through a carefully curated selection of ingredients based on personal expertise & aspirations of chef, each crafted with precision and artistry. Tasting menu may span up to 90 minutes to ensure that you savor each course to its fullest.

EGG CURRY MOUSSE*

caviar, kimchi, chives

TUNA CRUDO*

yuzu shikanji, ginger & orange vinaigrette, pickled cucumber

HOKKAIDO SCALLOPS*

roasted corn, charred pepper & curry leaf sauce

BEER-PICKLED KADAI MUSHROOM

peppers, cashew & tomato

CRAB BONDA

Gram flour & yogurt kadhi

Choice

CHILEAN SEA BASS

brussel sprout, Malabar curry

RARA LAMB CHOP*

spiced ground lamb, mint

black dairy dal | garlic naan

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PISTACHIO & MOONG DAL HALWA FRANGIEPAN

Orange Murabba

TREATS

*"Food must be a joy, nothing less. Food must be a celebration of
our culture, journeys & self reflections"*

- Chef Jassi Bindra

We prepare our dishes with produce from local farms, sustainable seafood & natural free-range poultry & meats wherever possible, *This item may be ordered raw/ undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions, kindly inform your server of any food allergies