



PLANT-BASED • 100% VEGAN

Vegan Menu

Indian cooking has always known how to celebrate the garden. Long before “vegan” had a name, kitchens across the subcontinent were building deep, layered flavour from lentils, vegetables, whole spices and the slow patience of the tandoor.

Every dish here is prepared entirely without dairy, ghee, cream or honey — not as a compromise, but as the way these recipes were always meant to taste.

— Chef Akhilesh

APPETISER

- ◆ Pilla Mirch Broccoli Kebab
Charcoal-roasted broccoli · yellow chilli · cashew

- ◆ Multani Soya Chaap
Clay-oven soya · Multani spices · mint chutney

MAIN COURSE

- ◆ Subz Handi
Seasonal vegetables · onion · tomato · whole spices
- ◆ Gajar Mattar Masala
Carrots · green peas · home-style masala
- ◆ Kheera Tamatar Tarkari
Cucumber · tomato · light tempering
- ◆ Mushroom Masala
Button mushrooms · onion-tomato gravy

- ◆ Palak Lasooni
Fresh spinach · roasted garlic · cumin
- ◆ Gobi Aloo Adraki
Cauliflower · potato · fresh ginger
- ◆ Aloo Jeera
Baby potatoes · toasted cumin · coriander

LENTILS

◆ Dal Dhaba

Highway-style mixed lentils · smoked tadka

◆ Dal Tadka

Yellow lentils · garlic · cumin · red chilli

RICE

◆ Mattar Dum Pulao

Basmati · green peas · saffron

◆ Jeera Rice

Basmati · toasted cumin

◆ Steamed Rice

Long-grain basmati

INDIAN BREAD

◆ Tandoori Roti

Wholewheat · baked in the clay oven

◆ Paratha

Layered wholewheat flatbread

DESSERT

◆ Dal Payasam

Lentils · jaggery · coconut milk · cardamom

Good food, entirely from the garden.

SOME DISHES MAY NOT BE AVAILABLE ON ALL DAYS · PLEASE INFORM YOUR SERVER OF ANY ALLERGIES · PRICES SUBJECT TO SERVICE CHARGE & GST