

THE DECK

## TASTING MENU

Vegetarian

### STARTER

Charred asparagus, roasted peppers & goat cheese

*or*

Mushroom & feta filo parcels

Sweet potato crisps, pepper salsa & burrata

*or*

Roasted vegetable, pecorino & olive bruschetta

### SOUP

Minestrone *or* Mushroom

### SALAD

Roasted vegetable, mozzarella & olive salad

### MAIN COURSE

Ricotta gnudi, gorgonzola cream & walnuts

*or*

Spumoni al freddo, mushroom & pecorino

Caramelised onion, goat cheese, walnuts & honey pizzette

Baked aubergine parmigiana

### SIDE

Parmesan & truffle fries

### DESSERT

Chocolate & amaretto delice, orange mascarpone

*or*

Baked ricotta cheesecake, raspberry & pistachio (contains egg)

Banana & coconut gelato

₹ 1000 per person

Government taxes are extra.  
6% staff service charge is levied. Tips are discretionary.

Some food items may contain traces of nuts, dairy or gluten.  
Please ask your server for details & let us know of any allergies.

## TASTING MENU

Non Vegetarian

### STARTER

River sole fritti, lemon aioli

*or*

Chicken polpette, tomato basil sauce

Sweet potato crisps, pepper salsa & burrata

*or*

Roasted vegetable, pecorino & olive bruschetta

### SOUP

Chicken Minestrone *or* Mushroom

### SALAD

Parmesan chicken salad, mustard dressing

*or*

Roasted vegetable, mozzarella & olive salad

### MAIN COURSE

Pan roasted sea bass, salsa verde & cauliflower

*or*

Chicken cacciatore, black olive & caper

Ricotta spinach & semi-dried tomato pizzette

Spumoni al freddo, mushroom & pecorino

### SIDE

Parmesan & truffle fries

### DESSERT

Chocolate & amaretto delice, orange mascarpone

*or*

Baked ricotta cheesecake, raspberry & pistachio (contains egg)

Banana & coconut gelato

₹ 1250 per person

Government taxes are extra.  
6% staff service charge is levied. Tips are discretionary.

Some food items may contain traces of nuts, dairy or gluten.  
Please ask your server for details & let us know of any allergies.