



A 10 course culinary journey.

Papdi Chaat -*Old Delhi (1)*

Khumb Galouti (*mushroom*) – *Kashmir (2)*

Tandoori Creamy Broccoli (*Royal Projects*)-(3)

Chicken Malai Kebab (*Indus Signature kebab*)- (4)

Kangura Kalimirch (*scallop*) – *Maharashtra (5)*

Cheeman Vattichathu (*prawn*) - *Kerala (6)*

Champ Sarahadi (*Lamb Chop*) – *Western Frontier (7)*

Kozhi Chettinad (*chicken*) + **Podi Sadam** (*rice*) – *Tamil Nadu (8)*

Laal Maas + Garlic Naan (*Mutton*)- *Rajasthan (9)*

Phirni (*pudding*) – *Delhi (10)*

Ayurvedic Chai - *Asha Sehgal's recipe*

1,800 Baht per person
10% service charge & 7% vat excluded.
To be enjoyed by the whole table.