

Roots 2.0 – An Indian Heritage Journey

AARAMBH

Vazhaipoo Paniyaram

Banana Blossom Pepper Fry | Fermented Rice & Lentils Peanut Chutney

Chiang Mai Tamatar Chaat

Textures of Tomato | Crispy Potato Sev | Mint Labneh

Dahi Ka Kebab

Spiced Yogurt | Blue Cheese & Apricots | Papaya Relish



Avocado & Pomelo Bhel

Puffed Rice Crisps | Tamarind & Mint | Avocado Snow



Butternut Stew

Stuffed Tandoori Butternut
Aromatic Coconut Broth | Job's Tear Millet



Bhutte Ki Khees

Smoked Corn Galette
Roasted Young Corn & Limbu Kosho | Corn Foam



Edamame Kofta

Spiced Edamame Dumplings
Clove Smoked Makhni | Homemade Butter

Dal Muradabadi | Khameeri Roti



Gucchi Pulao

Morel Yakhni | Wild Mushrooms
Jeera Samba Rice | Quinoa Raita



Khubani Ka Meetha

Candied Apricots | Fresh Malai Ice Cream
Organic Whole Milk Shards



Royal Rose Rabri Toast

Pak Chong Rose Semifreddo
Cardamom Scented Brioche | Fresh Berries

Cutting Chai & Biscuit

THB 3,290++

All prices are in Thai Baht and subject to 10% Service Charge and applicable taxes



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Scallop Moilee

Hokkaido Scallop | Spiced Coconut Moilee Hua Hin Caviar
Job's Tear Millet



Lamb Chop Barrah

Mathaniya Chilli Marinade
Jakhiya Spiced Potatoes | Green pea Kachori



Bhatti Ka Murgh

Klong Phai Farm Baby Chicken Kalmi
Clove Smoked Makhni

Dal Muradabadi | Khameeri Roti



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Asia's
Best Indian Cuisine
Restaurant

WINE PAIRING

Champagne De Sousa

De Sousa | Champagne. France | NV



Reveilo

Chenin Blanc | Nasik, India | 2022



Le Pigeoulet Rouge

Famille Perrine | Vaucluse ,
France, 2022



Reveilo

Nero D'Avola | Nasik,
India | 2022



Niepoort Twany Port

Niepoort Vinhos | Douro Valley,
Portugal | NV



THB 2,990++

Indian Spirit Tasting: THB 1,590++

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RASA YATRA

IMLI

Tamarind | Indian Gooseberry | Cranberry | Ginger



ANANAS

Pineapple | Curry Leaf | Cucumber



NARIYAL

Cocunut | Kaffir Lime | Cacao Kombucha



PERU

Guava | Lemon Balm | Jalapeno | Tajin



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