

Roots 2.0 – An Indian Heritage Journey

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 ISHTEW

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

BHUTTE KI KHEES

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

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 3290++

Wine Pairing: THB 2990++

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



Asia's
Best Indian Cuisine
Restaurant

Roots 2.0 – An Indian Heritage Journey

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

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

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 3290++

Wine Pairing: THB 2990++

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



Asia's
Best Indian Cuisine
Restaurant

RASA YATRA

IMLI

Tamarind | Indian Gooseberry | Cranberry | Ginger



Kokum

Indian Mangosteen | Grapefruit

Tambu Spice Mix | Co2



Aam

Nam Dok Mai Mango | Kaffir Lime | Sriracha



Peru

Guava | Lemon Balm | Jalapeno | Tajin



Kesar

Saffron | Pistachio

Pandan

THB 1490++

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



WINE PAIRING

Champagne De Sousa

De Sousa | Champagne. France | NV



Reveilo

De Sousa | Champagne. France | NV



Petit Ours Syrah

Mathieu Barrett | Cote du Rhone,
France, 2023



Bruno Giacosa Dolcetto d'Alba

Dolcetto | Piedmont,
Italy, 2021



Bruno Giacosa Dolcetto d'Alba

Muscat de Beauges-de-Venise
Rhone, France, 2023



THB 2990++

Indian Spirit Tasting: THB 1590++

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



Asia's
Best Indian Cuisine
Restaurant