



FIRST COURSE

Olmi

An ode the humble Goan mushroom - earthy, creamy, dreamy

SECOND COURSE

Kalchi Kodi

lobster tail, ikura, onion greens - slaty, creamy, beautiful

OR

Caldin

white asparagus, coconut, mooli - rich, decadent, soul satisfying

THIRD COURSE

Vindalho

baby back pork ribs, garlic juice & onion curls
-tart, pungent, exciting

OR

Fruit De Pao

breadfruit, truffle, sea salt - light, sharp, clean

FOURTH COURSE

Pato

confit duck, black gold, potato - earthy, creamy, dreamy

OR

Tambdi Bhaji

burrata, heirloom tomatoes, air - warm, kisses, hugs

FIFTH COURSE

Kaju

single origin manjari, cashew butter - heart warming