



Studio



Rising India



Foreword By - Liam Collens

She charms and allures with a mystique that unfolds before you. You don't see it all at once but, as revealed over time, her greatness is felt by those who know her. For she is loved. Wise, with eyes that bore witness to centuries. She represents many. A polyglot, she speaks many languages. She sees in colour.

Her body is strong and tall. Her head, adorned with blossoms, rich with the scent of wild leaves and woody spice. Her skin's glossy; the colour of tamarind.

Her sandy feet travel far leaving footprints that others have followed. Arms cradled civilizations, stretching east to west, connecting beyond her reach. Arms that brought in strangers and gifted the world with her touch. Her heart beats with enlightenment and many know her before they've ever met. She's familiar, but with depths requiring a lifetime to explore.

Her name is India



Rising India

Snacks

'Pani puri' avocado, jicama, green plum aguachile
Shiso khakra, yogurt crèmeux, garden herbs
Medu vada, gorgonzola dolce, kimchi, parmesan saaru
Langoustine nigiri, balchao XO
Tomato tikka masala, naan soufflé, tomato brodo

Thar Desert

White asparagus rice no rice, pandan kadhi, black asparagus broth
Pickled pepper, tangerine flowers, khandvi ice cream

Deccan Plateau

Tender coconut kushiyaki, palm heart, yuzu rasam
Ghee roast crab, burnt cinnamon

Inspiration 'Sadya' Celebration of flavors

Coastal Plains

Turbot, black truffle thokku, cauliflower varuval
Lobster tail, pickled carrot, Alleppey curry

Northern Plains & Himalayan Mountains

Kebab & kebab scarpetta, sour dough toasts
King oyster noodles, black fungus XO, morel shoyu

Desserts

Oyster pearl, rambutan, sea water
'Murabba' variation of apples with date & whey mole
Banana & hazelnut tortellini, miso caramel, South Indian filter coffee
'Honeymoon' tea, milk & honey

Rising India

Vegetarian

Snacks

'Pani puri' avocado, jicama, green plum aguachile
Shiso khakra, yogurt crèmeux, garden herbs
Medu vada, gorgonzola dolce, kimchi, parmesan saaru
Red pepper nigiri, balchao XO
Tomato tikka masala, naan soufflé, tomato brodo

Thar Desert

White asparagus rice no rice, pandan kadhi, black asparagus broth
Pickled pepper, tangerine flowers, khandvi ice cream

Deccan Plateau

Tender coconut kushiyaki, palm heart, yuzu rasam
Ghee roast jackfruit, burnt cinnamon

Inspiration 'Sadya' Celebration of flavors

Coastal Plains

Roasted cauliflower, black truffle thokku, cauliflower varuval
Charred salsify, pickled carrot, Alleppey curry

Northern Plains & Himalayan Mountains

Kebab & kebab scarpetta, sour dough toasts
King oyster noodles, black fungus XO, morel shoyu

Desserts

Oyster pearl, rambutan, sea water
'Murabba' variation of apples with date & whey mole
Banana & hazelnut tortellini, miso caramel, South Indian filter coffee
'Honeymoon' tea, milk & honey



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