



*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  
'Not a nigiri' langoustine, balchao XO  
Tomato tikka masala, naan soup-fflé

## Thar Desert

White asparagus rice no rice, pandan kadhi, asparagus & anise 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  
Pecan tart, ash roasted artichokes, butterscotch floss, black fruits ice cream  
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  
'Not a nigiri' Red pepper, balchao XO  
Tomato tikka masala, naan soup-fflé

### Thar Desert

White asparagus rice no rice, pandan kadhi, asparagus & anise 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  
Pecan tart, ash roasted artichokes, butterscotch floss, black fruits ice cream  
Banana & hazelnut tortellini, miso caramel, South Indian filter coffee  
'Honeymoon' tea, milk & honey



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