



JHAROKHA
by indus

CHEF'S TASTING MENU

Prelude


Butter Garlic Crab / Bombay Toast / Bhutte Ki Khees

Bhuna Kaleji

(Chicken Liver, Rose Cookie, Candied Mango)

Himalayan Gucchi&Khumb

(Stuffed Morel, King Oyster Mushroom, Yakhni)


 *Villa Maria, Sauvignon Blanc, Marlborough, 2023, New Zealand*

Laal Maas

(Wagyu Kushiyaki, Pickled Raddish, Mathania Chillies)

Charred Lobster Tail

(Fermented Tomato, Korma)

 *Col Di Sasso, IGT, Cabernet Sauvignon Sangiovese, 2021, Italy*


Amrood

Ashkauri Chaampan

(Australian Lamb Chops, Nut Butter, Caramelized Lamb Bone Gravy)

Biryani

(River Prawn, Prawn Fat Makhani)

 *Louis Latour, Bourgogne, Pinot Noir, 2021, France*

Utsav

(Coconut Kheer, Mango Rabri, Kesar Aam Sorbet)

Paan

(Betel Leaf, Candied Rose, Raspberry, Mint)

Petit Fours

Guava Pate De Fruit / Shrikhand Cones

2,100++ THB per person

3,300++ THB per person
with Wine Pairing

*Prices Are Subject To 10% Service Charge And 7% VAT
Please inform your server if any dietary restrictions or allergies.*