



JHAROKHA

by indus


CHEF'S TASTING MENU

Bhuna Kaleji

(Chicken Liver, Rose Cookie, Candied Mango Chutney)

Himalayan Gucchi & Khumb

(Stuffed Morel, King Oyster Mushrooms, Yakhni)


 *Domaine Girard, Sancerre, Sauvignon Blanc, 2020, France*

Duck Seekh Kebab

(Skewered Ground Duck, Pineapple Chutney)

Charred Lobster Tail

(Fermented Tomato, Bhutte ki Khees)

 *Saint Antoine, Chablis, Vignes, 2022, France*

Amrood


(Pink Guava, Chilli Salt)

Rajwada Machli

(Charcoal Smoked Black Cod, Pearl Barley Kichdi)

Ash Kauri Chaampan

(Australian Lamb Chops, Nut Butter)

 *Two Hands Angel, Shiraz, 2022, Australia*

Utsav

(Coconut Kheer, Mango Rabri, Kesar Aam Sorbet)

1800++ THB per person

3000++ THB per person
with Wine Pairing

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