

Winters at Noon

Ancient Futures

Black Buckwheat Tartlet | Beets | Turnip | Black Garlic | Goat Cheese

Singhara to the rescue

Singhara Gol Gappa | Crab | Fermented Dragon Fruit, Amsul, Cucumber | Pisyoon Loon

Summer at grandmother's

Kurdayi | Corn Miso | Peanut Podi

Through the streets

Bhavnagri Chilli | Mackerel | Green Garlic chutney | Tamarind Mahua Chutney

Hymn to Ladakh

Khurra | Nolen Gur Garum Tomatoes | Goat Butter | Zavasachi Chutney

Meandering in the mountains

Gucchi | Proso Millet Miso | Fermented Caper, Goat Yogurt

A taste of home

Lamb | Apricot, Skotse & Priyanku Miso | Brussel Sprout Kimchi, Chunda

From strangers to allies

King Trumpet Mushrooms, Kokum-coconut Yogurt | Whey Sauce | Coriander Oil

Stairway to childhood

Seekh Tujji | Dooni Chetin | Pudna Chetin | Gand Chetin | Lavasa

Khambir, your majesty

Trout, Pumpkin Kasundi | Tamyung Achar, Thangthur, Zatsod | Marigold Oil | Khambir

Siblings - savoury & sweet

Bhakarwadi | Sweet Miso Kulfi

An envelope of Joy

Fermented Mahua | Patoli | Vanilla Ghee

Petit Four

