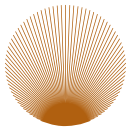


ΕΚΛΛ



E K A A

Tasting Experience

Discover the rarest finds of Indian soil and global fauna, through multiple courses that allow you to travel across various cultures, experiences and generations.

Our current Tasting Menu allows our chefs to share their childhoods, inspirations and unique interactions with these coveted, hyper-seasonal ingredients.
For more details, please ask our servers.

Since each of these courses is meticulously prepared, we require reservations to be made a minimum of 24 hours prior.

We hope to share this journey of ingredients and techniques with you, on your next visit.

À LA CARTE

ARBI

Rice Tortilla, Green Tomato Rojo,
Pickled Raw Papaya, Seasonal Greens

TAPIOCA

Kokum Balsamic, Cilantro, Kappa Crisps,
Mustard Yoghurt

PUMPKIN

Podi Ghee, Whipped Goat Cheese,
Fermented Millet, Candied Seed

EGGPLANT

Fermented Chilli Marinade, Pomegranate Salsa,
Lime Crema, Chicharrón

LENTIL

Milk Bread, Spinach, Orange, Gochujang

MOGRI

Matki, Pickled Tindli, Buttermilk

MUSHROOM

Brown Butter Soy Mash, Sesame Cucumber, Aioli

WHEAT

Onion Jam, Eggplant, Barley, Tofu Pudding,
Spice Mix

PLANTAIN

House Curry Blend, Banana Bun, Morning Glory,
Tamarind, Crème Fraîche

ROOTS

Pickled Mustard, Horseradish Crème,
Lacto Carrots, Sourdough

GREENS

Semolina, Milk Tea, Pickled Onions, Seasons

RICE

Aubergine, Mole, Amaranth

FARMED BUTTERHEAD

Onion Dressing, Sesame Emulsion, Grana,
Silken Tofu and Courgette, Salmon Sashimi

SPRING CHICKEN

Chillies, Hot Sauce, Pickled Cabbage, Wheat Pancake

LEEK (Seasonal)

Goat Cheese Gelato, Apple Peel, Liquorice, Acid Butter

GLAZED CHICKEN

Mushroom Rice, Carrot, Basil, Mizoram Balm

FRIED CHICKEN

Soy Pickle, Egg Yolk Jam,
Fermented Cauliflower XO

CHICKEN CROWN

Yogurt, Burnt Chilli, Fermented Pumpkin

CITRON AGED DUCK

White Miso, Pearl Barley, Port Wine

KOJI CURED DUCK

Ume, Water Chestnut, Chive, Rocket

LAMB CHUMP

Seasonal Fruit BBQ, Lamb Essence, Fennel Salad

PRESSED LAMB

Apple, Chestnut, Marrow, Charred Vegetables

PORK MINCE

Tingmo, Cauliflower Salad,
Fermented Apple-Date

PORK BELLY

Dumplings, Spicy Bone Broth, Pork Skin Furikake

BARRAMUNDI

Fennel, Coconut, Kismoor, Lapsi, Aubergine

BOMBAY DUCK (Seasonal)

Gor-Keri, Fish Floss, Cucumber

The dishes are curated as per individual portion sizes and are not meant to be shared.

10% service charge and government taxes as applicable

MUSTARD

Whitefish, Potato, Sourdough Scallion Cake

OCEAN

Celeriac, Portofino Glace, Shrimp Wool Bread

COCONUT

Bebinca, Wild Cashew Ice Cream, Pandan Gel

CACAO

Textures, Temperatures, Tastes

AFTER 8

Phyllo, Salted 70% Chocolate,
Peppermint, Streusel

CHEESE

Orange Blossom, Wild Honey, Citrus

HONEYCOMB

Jasmine Tea, Rum, Clarified Butter

CRÊPE

Tomato, Black Apple, Champa Honey

