



FARMERS' BASKET


AT PLUCK

M E N U




INDIAN MENU



Small Plates

- **Rock Lobster Carpaccio**


Warm spied lobster bisque, kokum corals, curry leaf podi

₹965
- **Sweet & Sour Pumpkin Chaaru**


Pumpkin seed strudel, pickled pumpkin ribbons, date chutney

₹595
- **Reverse Dahi Bhalla** 


Raspberry chutney, sev tenka

₹695
- **Super Grain Bhel**



Papdi, pomegranate, mint & tamarind

₹695
- **Green Pea Shami**


Passion fruit chutney, black pepper foam, sheep curd

₹795
- **Wild Cèpes Galouti**

Black garlic chutney, pickled khumb

₹795
- **Bhatti ka Paneer**

Crunchy vegetables, beetroot chutney

₹795
- Lamb Seekh Kebab** 

Khubani ki chutney, pickled radish kachumber, smoked onion

₹995
- Old Delhi Style Fried Chicken**


Cilantro & mint chutney, signature spice mix sprinkle

₹995
- Malai Chicken Tikka**

Kashmiri chilli, mint & corainder, kasundi mustard

₹995
- Tandoor Roasted Amritsari Salmon**

Pomelo & mint salad

₹995
- **Litti Chokha**

Tamatar garlic chutney

₹795

Signature Plates

- Lamb Shank Nihari**

Jeera aloo, khamiri roti

₹995
- Chicken Chettinad**

Vegetable poriyal, malabar paratha

₹895
- **Malabar Spiced Sole**

Curry leaf podi idli, steam rice

₹1095
- **Paneer Makhani**

Katafi wrap, adraki palak, lachha paratha

₹795
- **Rajasthani Gatte**

Kurkuri bhindi, bajra roti

₹795



Signature Kulcha

- Bhavnagari Chilli, Cheese & Onion Kulcha

₹295

Wild Mushroom & Green Peas Kulcha

₹295

Masala Chicken, Cheddar & Fresh Coriander Kulcha

₹295
- ## Sharing
- Champaran Mutton Curry

₹1295

Robust mutton curry hailing from east india, cooked over Charcoal in an earthen pot

Karahi Chicken

₹1095

Succulent chicken curry prepared in cast iron karahi from khyber pakhtunkhwa

Peshawari Murgh

₹1095

Charcoal smoked chicken cooked in north frontier style
rich gravy of onion, cashew & peppers

Mangalorean Fish Curry

₹1195

Delicate chunks of fish cooked in tangy curry from southern
state of karnataka, finished with coconut

Paneer Lababdar

₹1095

Malai paneer cooked in rich & creamy tomato base punjabi curry

Bhuna Khumb Palak

₹995

Garlic & chilli tempered spinach cooked with himalayan khumb

Pluck Black Dal

₹895

Slow cooked black lentil, in-house speciality with churned white butter

Yellow Dal Tadka

₹795

All-time favourite, lentil tempered with golden garlic, cumin & chilli

Sides

Seasonal Vegetable from our Garden

₹595

Jeera Aloo

₹595

Tawa Bhindi

₹595

Breads

₹195

Naan(Butter/Garlic)

Tandoori Roti

Missi Roti

Laccha Paratha

Khamiri Roti

Rice Preparation

Murg Dum Biryani

₹1195

Awadhi style mild chicken biryani cooked in dum, served with salan & raita

Subz Dum Biryani

₹995

Basmati rice & vegetable cooked in dum, served with salan & raita

Shahi Jeera Pulao

₹395

Royal cumin tempered basmati rice

Vegetarian

Gluten Free

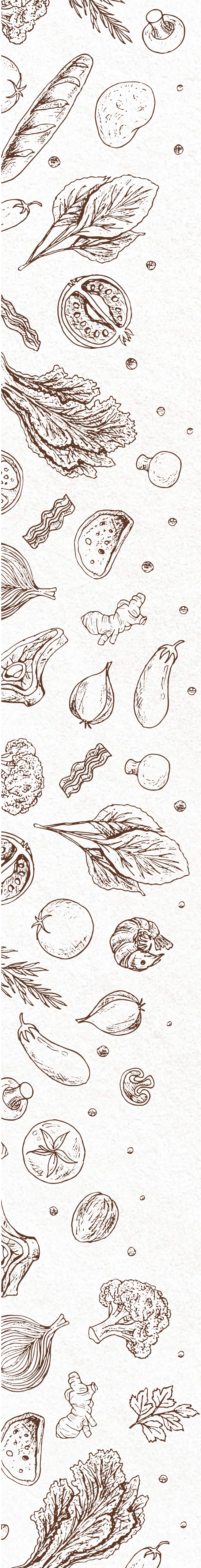
Seafood

Chef's Special

Contains Egg

Ham/Pork

Please apprise us of any food allergies before confirming your order. Bacon and ham are pork products unless otherwise specified. Government taxes as applicable. We levy no service charge.



Desserts

- Greek Custard, Rasmalai Parfait**
(sugar free & eggless)

Candied beetroot, raspberry sorbet, bondi strudel

₹595
- Besan Burfi, Chocolate & Almond Royale**

Basundi ice cream, almond & pistachio crumb

₹595
- Crunchy Pistachio & Mawa Rocks**


Rose sorbet, berry colulis, sliver leaf

₹595




EUROPEAN MENU

Small Plates

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Burnt Garlic Parmesan Veloute 

Cheese fudge, golden garlic, paprika crumb

₹795
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Wild Mushrooms & Confit Egg Yolk

White mushroom cream, truffle essence, roasted chicken

₹695
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Spiced Tomato gel, Heirloom Cherry Tomato

Tuscan olive oil, basil seeds, petit greens, bocconcini

₹695
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Citrus Burnt Goat Cheese & Greens

Asparagus, citrus segments, white balsamic

₹695
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Seared Tuna Escabiche

Pickled onion, flying fish roe, mango

₹995
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
Baby Beets Textures

Seed cracker, creamed quark & feta, roquette

₹695
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Garlic Chorizo Shrimps

Squid ink cappelletti, cointreau emulsion, aubergine puree

₹995
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Pan roasted scallops

Ginger carrot puree, pickled granny smith, roasted celery emulsion

₹995
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Duck, Pumpkin And Caramelized Onion Capeletti

Sage butter, caramelised pumpkin


₹795
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Parmesan Cremeux Ravioli

Basil butter, morels & asparagus


₹795

Mains

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Pan Roasted Lamb Loin

Umami mushroom puree, potato fudge, golden garlic, merlot reduction

₹2450
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Six Hour Cooked Belgium Pork Belly

Carrot dauphinoise, green pea & cheese, confit potato, saffron apple puree

₹1795
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Absinthe Mustard, Duck Breast

Potato & leaks, slow cooked beets, baby pokchoy, spiced jus, plum puree

₹1795
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Mushroom Compressed Chicken Breast

Skin crispies, truffle potato mash, asparagus, mushroom chips

₹995
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Pan Grilled Salmon

Black olive, langoustine croquette, lemon puree, asparagus

₹1795
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Roasted Chilean Sea Bass

Roasted garlic potato, candied orange, onion jam, curried cauliflower

₹2450
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Leek, Onion & Potato Tarte Tatin

Blended tomato sauce, carrot & asparagus

₹995
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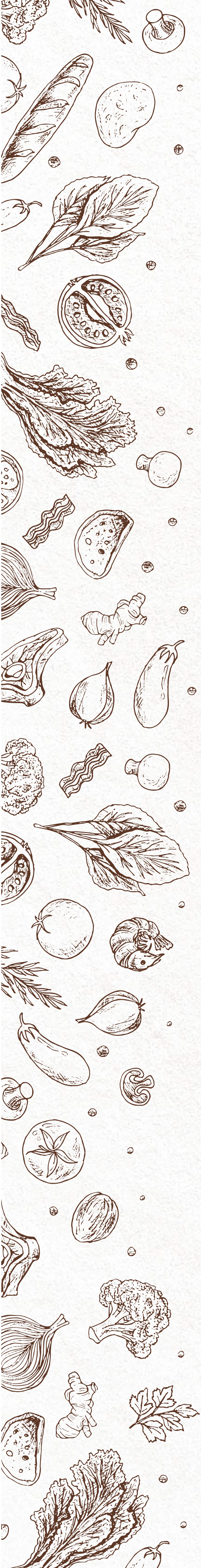
Wild Mushroom Risotto

Truffle & porcini jus, aged parmesan



₹995
- Sides**

Grilled Veg
Baked Jacket Potato
Garlic Sautéed Broccoli
Parmesan French Fries

₹325



Desserts

	Baked Yuzu Flan Mango sorbet, cinnamon meringue	₹595
	Bitter Chocolate Rum Mascarpone vanilla gelato, caramelized popcorn, cocoa soil	₹595
	Ice Cream & Sorbet Vanilla, chocolate, mango sorbet	₹595