



SOUP

ROASTED CAULIFLOWER CRÈME

Parmesan pannacotta, crispy cauliflower, truffle granola, spuma strawberry
500

PURÉE OF CARAMELISED CARROTS

Warm carrot cake, roasted baby carrot and crisp
500

ONION CONSOMMÉ

Onion jam, charred shallots, brioche and gruyère sandwich (with or without chicken)
500

INDIGO LOBSTER BISQUE

Fennel sponge, lobster bearnaise, sous vide lobster tail
650

CHICKEN AND TRUFFLE VELOUTE

Roasted baby vegetables, charred stuffed wing, crisp
500

FIRST COURSE

CAMEMBERT CHEESE SOUFFLÉ

Warm mushroom salad, truffle fondue
685

SUMMER SALAD OF ROASTED ROOT VEGETABLES

Home made ricotta, tamarind virgin oil vinaigrette
645

BAKED BURATA

Hazelnut crumbs, sizzling pesto butter, sour dough
685

FRESH MOZZARELLA AND SUMMER VEGETABLES TART

A medley of organic summer vegetables and greens, saltine crust
645

COMPRESSED MELON

Feta, rucola, salt baked almonds, sherry vinaigrette
595



BOWL OF SUMMER FRUITS, MESCLUN AND BABY HERBS

Seasonal fruits, mesclun, tangerine vinaigrette, charmoli nuts

595

PAN SEARED POPPY CRUSTED SCALLOPS

Green apple vichyssoise, spiral potato, passion fruit, buttered peas and shoots

850

A PLATTER OF FRESH LOCAL SEAFOOD

Potato cream, pan butter, tomato fennel broth, citrus

850

BEEF CARPACCIO, MUNNAR SPICES

Summer fruit tartare, baby rucola, 'ishka' organic capers

825

CAESAR SALAD, OUR WAY!

Caramelized pork belly, broken anchovy croutons

825

FRESH GOAN OYSTERS

Served raw or braised, on the half shell, jamun mignonete, panko, café du Paris butter

900



MAINS

VEGETARIAN

ROASTED BEETROOT FAGOTTINI

Roasted pears and gorgonzola, hazelnut butter, burnt orange marmalade

785

HOME MADE RICOTTA AND ASPARAGUS RAVIOLI

Walnut cream, broccoli rabe and lemon foam

785

LASAGNE, A FEW WAYS!

Our take on the comfort classic! What it should be and what it could be!

785

PAN SEARED PARMESAN POTATO GNOCCHI

Kafir lime coconut broth, sago pearls and root crisps

785

CHAMPAGNE PARMESAN RISOTTO WITH WARM MUSHROOMS

Mushroom cappuccino, 73% single origin Manjari chocolate, Duxelle

825

SUMMER VEGETABLE STEW – VEGAN

Organic multi cereal upma, coconut milk, spice plantation perfume

785

RISOTTO OF GOVIND BHOG RICE AND SONA MOONG LENTIL

With aged parmegiano reggiano, edamame, tempura cauliflower

825



NON VEGETARIAN

THE INDIGO LOBSTER RISOTTO – SINCE 1999!

Lobster thermidor, tarragon caper butter, rhubarb foam, black tuille
1125

PAN ROASTED CITRUS MUSTARD FREE RANGE CHICKEN

Seared 'poha' potatoes, buttered malabar spinach, berry jus
925

WILD CELERY CHICKEN

Young turmeric, snow peas, bee root, Scotch egg, and long pepper jus
925

SILVER POMFRET - TANDOORI

Garlic spinach, tobacco okra, cherry tomato and corn stew
965

CRISPY SKIN RAWAS

Mango, fennel, mashed purple yam, edamame puree, pickled onion slaw
965

THE INDIGO BEEF WELLINGTON

Truffled mash, buttered peas and asparagus, shallot and garlic confit, shallot
jus
985

SHIRAZ BRAISED JODHPURI GOAT SHANKS

Dill pilaff, minted yoghurt, caramel figs, pomegranate gastrique
1085

SLOW COOKED AND SEARED PORK BELLY

Parsnip puree, water spinach, spiced fox nuts, shallot and bacon jam
985



DESSERT

MASCARPONE GINGER BAVAROIS

Ruby peach sorbet, citrus fruit, ginger honey comb, strawberry coulis
565

CHOCOLATE FOREST

Chocolate marquise, sour cherry sorbet, chocolate flakes, grated
chocolate mud, green tea couscous, chocolate coral, mushroom
meringue
665

ALMOND DAQUOISE SABLE

Ricotta cream, sautéed pineapple, coconut cilantro mint ice cream,
ginger anglaise
565

CHOCOLATE HAZELNUT TORTE

Callebaut milk chocolate popsicle, hazelnut soil, caramelized banana,
whipped milk chocolate ganache
665

MANGO PASSION PARFAIT

Mango jello, raspberry coulis, caramel popcorn, white chocolate flakes,
passion fruit, 'sabja'
565

MATCHA PANNACOTTA

Cranberry purée, cream cheese mousse, green tea macaroon, short
bread, krispy rice, apricot confit
565

HOME MADE ICE CREAMS

425