

Bhairo

Bhairo - a gust of wind. They say of Bhairo, that should one reveal one's secrets to the wind, one should not blame it for revealing these to the trees.....

Bhairo, where we treat your senses to European cuisine created by our chefs and where the views take us back in time to an era of royal grandeur, pomp and pageantry

Chef's Degustation Four Course Menu ₹7250 + taxes
Chef's Degustation Three Course Menu ₹ 6500 + taxes

Appetizers

- Eggplant, zucchini and smoked cheese rollatini
sundried tomato pesto and prunes relish
- Warm mushroom tartare
goat cheese crostini, truffle foam, thyme infused button mushroom bruschetta
- Seared sea scallops
asparagus, fennel heart pomegranate salad, fig compote, caper vinaigrette
- San Daniele ham
melon, arugula and watermelon reduction
- Balik salmon and prawn
Balik salmon, sour cream, mustard sprouts
chermoula spiced prawn, wild rice and feta cheese salad

Soup

- Cream of green peas and mint soup with butter milk foam
- Clear essence of chicken soup with chicken quenelle

Onion reggiano soup, **choice of**
- Kashmiri morels and reggiano oil
- butter poached lobster

Mains

- Spinach, plum tomato, smoked cheese and toasted almond ravioli
mushroom veloute, brown butter and tomato tuile
- Broccoli and smoked cheese strudel
wild rice and quinoa, saffron cheese coulis
- Palace made potato gnocchi
cherry tomato; Kalamata olives; vegetable paysanne
Himalayan black truffle and toasted pine nuts
- Herb and pistachio crusted New Zealand lamb rack
goat cheese dauphinoise potato, fire roasted peperonata, smoked eggplant mousseline
cauliflower puree, preserved lemon
- Peppers and almond flakes crusted Chilean sea bass
cous cous salad, edamame beans, asparagus spears, olive tapenade, saffron and white wine
mascarpone sauce
- Moulard duck breast
duck confit arugula tagliatini, radicchio preserve and orange sauce
- Oak wood bacon wrapped chicken rollatini
smoked cheese, gherkins, wilted spinach, goat cheese Iranian dates, sous vide carrots and
porcini jus
- Seafood nage
baby squids, bhakti fish, sea scallop, Parma ham dusted prawn
- Pork tenderloin, porcini dusted red pumpkin, potato and ham ragout
shitake marmalade, gratinated broccoli, maple glaze

Desserts

- Apple and candied pecan nuts crostata
home made pistachio ice cream
- Belgian chocolate fondant
home made Bailey's Irish Cream ice cream, frosted red currants
- Fresh fruit Pavlova
vanilla Chantilly cream and raspberry sauce

■ Indicates vegetarian

■ Indicates non vegetarian

Please inform our associates if you are allergic to any ingredients

All prices are in Indian Rupees. Government taxes additionally applicable are: Food 18% Non-Alcoholic Beverages 18% Alcoholic Beverages 24%