

TASTING MENU

Shikar reimagines the grandeur of India's historic royal gatherings for the modern palate. Our menu explores the harmonious blend of heritage and innovation, where Chef Jolly revives nostalgic recipes using refined global influences.

ENHANCE (V)

\$108++

Enhance your dining with a Sommelier-Curated Beverage Flight, available at \$52++

Kale Chips & Water Lily Pops (VE)
mango-paprika

Tandoori Purple Cauliflower (V, GF)
thymol-fennel, soft Philadelphia cheese, cilantro-garlic chutney

Lotus Stem & Roasted Walnut Skewers (VE, GF, N)
"Nadru-Akhroat", sesame ginger fennel-mint

Griddled Smoked, "Tawa Paneer" (V,N, GF)
roasted curd cheese, cherry tomatoes, pounded coriander seeds-black peppercorns-red chili-bay leaves

Shikari Daal (V, GF)
patiently simmered urad lentils, creamed & buttered

Spinach Mash (V, GF)
garlic, fenugreek

Accompanied with Poppadums, and Garlic Naan / Parantha / Millet Roti / Steamed Rice.

Baked Berries Pud!

steam baked, berries-yogurt, biscuit

ELEVATE

\$148++

Elevate your dining with a Sommelier-Curated Beverage Flight, available at \$62++

Kale Chips & Water Lily Pops (VE)
mango-paprika

Charred Cream Chicken Tikka (GF)
royal cumin, green cardamom

"Maimoa" "Lamb Chops, "Sula" (GF)
grass-fed New Zealand lamb, clove smoked, mustard-yogurt, mint mango relish

Lotus Leaf Roasted Seabass (GF)
tamarind, mild chili, caramelised onion-tomato

Tandoor Roasted Chicken, Makhani (GF, N)
smoked tomato-butter sauce, saffron-cream, fenugreek speckled

Shikari Daal (V, GF)
patiently simmered urad lentils, creamed & buttered

Accompanied with Poppadums, and Garlic Naan / Parantha / Steamed Rice.

Rasmalai (N)

sweetened poached curd cheese, whipped cream, fruit of the season

EXPERIENCE

\$168++

Experiential dining with a Sommelier-Curated Beverage Flight, available at \$72++

Kale Chips & Water Lily Pops (VE)
mango-paprika

Tiger Prawns, Wild Caught, Indian Ocean (GF)
Kashmiri chili, garlic, fenugreek

Venison, Seekh Kebab (GF)
Australian red deer tenderloin, stone flower, chili, garlic

Black Tiger Prawns, Mussels & Scallops (GF)
coconut-lime leaf curry

Slow-cooked Short Rib Wagyu, "Lal Maas" (GF)
Queensland Australian beef, pan roasted potatoes, asparagus, roast gravy

Shikari Daal (V, GF)
patiently simmered urad lentils, creamed & buttered

Accompanied with Poppadums, and Naan / Parantha / Duck Keema Naan / Saffron Pilaf

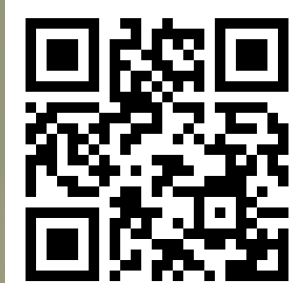
Almond Brioche Toast (N)

saffron-cardamom reduced milk, gold

THE ART OF THE CELEBRATION AT SHIKAR

Beyond the menu lies an extraordinary setting for your most curated moments. Inspired by the grand social traditions of the Indian Royals, Shikar offers a cinematic backdrop for private events that demand more than just a table. From the gold-leafed intimacy of our private enclaves to the high-energy opulence of the main hall, every event is treated as a masterpiece.

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Explore The World of Shikar

(V) VEGETARIAN (VE) VEGAN (GF) GLUTEN-FREE (N) NUTS

Kindly inform your server of any dietary requirements or allergies prior to the commencement of your meal. Prices are subject to 10% service charge and prevailing government taxes.