



Together
AT 12TH

The efforts of the farmer, the soil, the ingredient, the chef and the consumer are coming Together to build the food philosophy for our restaurant.

We practice an ingredient dominant cuisine. The ingredients are all sourced locally and the methods are inspired mainly from Haute Cuisine. We want to support the soil of our country by choosing each ingredient carefully and sourcing responsibly while encouraging zero wastage.

This new menu has inspirations from our childhood and each dish will invoke a different memory in different people. Going back to basics (technique wise) is the core for this menu.

- Chef Vanshika & Team

*If you have any concerns regarding food allergies, please alert your server prior to ordering.
All prices are subject to 10% service charge and government taxes as applicable.*

Appetizers

Aloe, Citrus, Salad

(aloe vera, fresh citrus, seasonal leaves fresh from the farm)

470

Brussels Sprouts, Baby Potato, Fermented Tomato

(a sauté of charred brussels sprouts, confit baby potato with tangy fermented tomato and chili)

470

Burrata, Caramelised Onion, Puff Pastry

(creamy burrata with flaky puff and caramelised onion and basil)

575

Pumpkin, Bamboo, Chili

(pumpkin, black rice, radish cooked with fermented bamboo in bamboo shoot)

525

Mushroom, Spinach

(mushroom pate, with sautéed mushrooms and spinach bread)

525

Pumpkin, Carrot Soup

(warm bowl of pumpkin and carrot soup)

550

Buckwheat, Beetroot, Berry

(buckwheat pancakes, spicy beetroot cakes, lacto fermented berry)

525

Kale, Egg

(warm salad with sautéed and pickled kale and a fried egg)

470

Chicken Salami, Tamarind, Salad

(homemade chicken salami, tamarind dressing, seasonal leaves fresh from the farm)

525

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Appetizers

Chicken, Bamboo, Chilli

(spicy sauté of chicken and bamboo shoot)

575

Chicken Soup

(creamy chicken soup with coriander, served with a toastini)

575

Mutton, Chicory

(mutton meat balls coated in a tomato sauce, chicory, alfalfa sprouts)

575

Cured Fish, Sabudana, Curry leaf

(cured kolkata bhetki, sabudana tempered with curry leaf and mustard, fiddlehead fern pickle)

575

Prawn, Rice Pancake, Kokum

(prawns sautéed with kokum vinegar and chilli, thin rice crepes, salad)

575

Duck, Carrot, Pear

(confit duck leg, carrot piccalilli puree, red wine poached pear)

595

Flatbreads

Beetroot and Olive

300

Mushroom and Cheese Mousse

300

Chicken and Mixed Leaf Pesto

425

Seafood

475

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Main Courses
NON VEGETARIAN

Chicken Painda

(chicken breast, braised potato, broken flat bread, gravy from Bannu District)
675

Chicken Leg, Pumpkin, Seasonal Greens

(buttermilk roast chicken, pumpkin chicken sauce, seasonal leaves, charcoal egg, confit potato)
675

Buffalo Cheeks, Carrots, Whiskey, Smoke

(slow cooked cheeks, charred baby carrots, baby carrot leaf salad, smoked whiskey sauce)
750

Pork, Timur Spice, Hempseed, Apple

(braised pork belly and rib, timur glaze, butter poached greens, black rice)
750

Mutton Shank, Blackberry

(braised mutton shank, lacto fermented blackberry sauce, spicy grilled guava, millet ragu)
925

Seafood and Smoked Pork Risotto

(Meghalayan rice cooked with prawns, squid, Khasi doh thad, Goan choriz)
875

Red Snapper, Lentil, Chives

(seared red snapper, lentil puree, tempered potato, chive emulsion)
825

Fish of the day, Squid, Prawn, Bisque, Cauliflower

(seafood poached in bisque, caramelised cauliflower, bread)
875

Duck, Pasta

(pulled duck stuffed in agnolotti, cheese duck sauce, grilled corn, beetroot)
925

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Main Courses

VEGETARIAN

Yam Gnocchi, Seasonal Greens Sauce, Maize Bread
(baked yam maize gnocchi with *saagh*, corn kernels and garlic crumb)
650

Upcycled Doppio Agnolotti
(we use every part of every ingredient)
650

Mushroom, Meghalayan Rice Risotto
(creamy mushroom risotto made with local Indian rice)
675

Fermented Tomato, Meghalayan Rice Risotto, Burrata
(tomato risotto with brûléed burrata)
675

Protein
(a mélange of our favourite pulses, burnt lentil puree, seasonal leaves, herb dressing, lentil vadi)
650

Sabudana, Fiddlehead Fern, Cured Mushroom
(tempered sabudana, fiddlehead fern pickle, mushroom salami)
650

Paneer, Marigold, Filo Pastry Wrap
(marigold leaf marinated paneer wrapped in filo pastry, bell pepper marigold petal sauce)
650

Sides 250

Warm Bread

Mashed Potato

Sautéed Vegetables

Leafy Salad

Pasta

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Desserts

Carrot Cake

(carrot cake, chamomile jelly, carrot cream)

400

Date Sticky Pudding

(warm date pudding with caramel sauce, hibiscus cream)

475

Warm Apple Pie

(apple pie, apple compote, barley ice cream)

500

Chocolate Bar

(a bar fashioned out of chocolate cake, dark chocolate mousse, crumble and chocolate glaze)

550

Coffee

(coffee profiteroles, coffee mascarpone cream, green coffee ice cream, kombucha)

500

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