



THE PERIOD OF EARLY INDIAN MODERNISM IS A PRIMARY  
REFERENCE FOR W.D. HOUSE.

THE KITCHEN EMBODIES A YOUNG NATION'S SPIRIT OF BEING  
PROGRESSIVE AND INVENTIVE, AND DOING BETTER THAN THE  
REQUIRED STANDARD.

IT IS DESIGNED AS A TRANSPARENT SPACE THAT MAKES THE  
PRACTICE OF COOKING VISIBLE. THE DRIVING FORCE BEHIND  
THE MENU IS TWOFOLD: THE PRESERVATION OF INDIAN  
REGIONAL RECIPES, AND THE INTERPRETATION OF GLOBAL  
CUISINE WITHIN OUR LOCAL CONTEXT.

WE HOPE YOU ENJOY YOUR MEAL.

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OUR FOOD IS BEST ENJOYED WITH GOOD COMPANY, PLEASE KEEP YOUR PHONE ON SILENT.  
WE LOVE CHILDREN, BUT ONLY ENTERTAIN GUESTS EIGHT AND ABOVE.  
OUR TIMINGS ARE BETWEEN 12-3PM FOR LUNCH, AND 7-11PM FOR DINNER.  
WE CHARGE GOVERNMENT TAXES, AS APPLICABLE.  
IF YOU ENJOY SMOKING, PLEASE MAKE USE OF OUR BALCONY OR COURTYARD.  
PLEASE INFORM OUR STAFF ABOUT ANY FOOD ALLERGIES YOU MAY HAVE.  
READING GLASSES ARE AVAILABLE, BUT PROBABLY NOT NEEDED IF YOU CAN READ THIS.

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01	RHODODENDRON SQUASH	rhododendron, celery, black salt	350
02	CHA YEN	lemon grass, coconut milk, iced tea	350
03	JAMUN & DILL MATTHA	yogurt, indian blackberry, spices	350
04	KHUBANI & ADRAK SODA	apricot, ginger	350
05	KOMBUCHA	fermented black tea, sweetened, chilled	350
06	BAEL RAS	freshly churned bengal quince	350
07	KOKUM SAAR	indian mangosteen, garlic, heeng	350
08	AERATED BEVERAGES	coke family	200
09	STILL WATER	qua 1l veen 660 ml	180 250
10	SPARKLING WATER	perrier 330ml, s.pellegrino 250ml	350

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11	<b>DHAKAI CHAAT</b>	arbi*, flaked papdi, saunth*, east bengal	350
12	<b>SPINACH &amp; ROSEMARY BRIOCHE</b>	garlic cream cheese, onion marmalade, mushroom tea	380
13	<b>BAHN BAO CHAY</b>	enokitake + shiitake + shimeji*, ginger grilled tofu, homemade bao, vietnam	380
14	<b>CLAY OVEN MORELS</b>	green peas & scarmorza stuffed wild mushroom, fig & cardamom foam	1050
15	<b>TOMATO TARTE TATIN</b>	pastry, heirloom tomato, blue cheese, kalamata olives,	580
16	<b>BHAVNAGRI CHILLI BHABRA</b>	fritters, peanut and sesame podi*, grated radish	350
17	<b>KOTHIMBIR CHI VADI</b>	steamed chana dal and coriander cakes, sesame chutney	350
18	<b>EDAMAME DUMPLINGS</b>	steamed beans, radish, truffle oil & broth	480

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| NON-VEGETARIAN |

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19	<b>MISA MACH POORA</b>	grilled prawns, mustard oil, orange reduction, mizoram	750
20	<b>TABAK MAAZ</b>	goat ribs, shallow fried, plum & ginger chutney, kashmir	520
21	<b>CUMIN SCALLOPS</b>	south african scallops, cauliflower and parmesan puree, green apples	950
22	<b>GORENG OTAK</b>	brain fritters, pickled vegetables, roti canai*, indonesia	480
23	<b>CHAPPALI KEBAB</b>	goat meat, pomegranate seeds, vetiver roots, peshawar	520
24	<b>PLA NEUNG MA NOW</b>	steamed baby pink snapper, lime juice & garlic, thailand	750
25	<b>ALMOND CRAB CAKE</b>	gandhraj aioli, asparagus tossed in ghost peppers	680
26	<b>MURG BANO</b>	chicken kebabs, egg, bread crumbs	480

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## SOUPS &amp; SALADS

## SOUPS

## W.D. HOUSE

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27	ROASTED PUMPKIN & COCONUT	madras curry powder, curry leaf butter	450
28	COCK-A-LEEKIE	chicken and leek, chickpeas, prunes, scotland	450
29	SUNDUBU JJIGAE	silken tofu, assorted mushrooms, korea	550
30	GUAY TIEW MOO	sliced pork, rice noodle, galangal, thailand	550
31	CHAWANMUSHI	japanese custard, shrimp, shiitake	650

## SALADS

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32	DUCK AND DARSAAN	candied ginger, turnips, star anise and sweet chilly dressing	750
33	PEARL BARLEY & SWEET POTATO	hazelnut, carambola*, pomegranate dressing	550
34	KARELA	heirloom tomato, shallots, raw mango dressing	550
35	CAESAR	parmesan panna cotta, crispy bacon, grilled chicken, anchovies	750
36	SMOKED BEETROOT & CHEVRE*	mixed greens, smoked chicken, orange and mint dressing	650

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37	MINANG CURRY	vegetables in pemasak spices, roti jhala, indonesia	750
38	GNOCCHI CON FUNGI	pan seared, wild mushrooms, pecorino*, vodka	950
39	GUWAR MUTHIA NU SHAAK	cluster beans, fenugreek fritters, paratha, gujarat	680
40	PUMPKIN RAVIOLI	pine nuts, blue cheese, parmesan	850
41	KAJU SUKKE	tender coconut, cashew, neer dosa*, konkan	750
42	KAO FU & SNOW PEAS	stir-fried seitan*, orange and soy sauce	750
43	SMOKED VEGETABLE QUICHE	kale, gruyere*, truffle foam	850
44	TAUQ DAAL	dhuli moong, fresh sugarcane juice, raw mango, gobindobhog	550

	MAIN COURSE	NON-VEGETARIAN	W.D. HOUSE
45	ELU MAS BORETA	goat meat, spicy sri lankan curry, ceylon paratha	850
46	DUCK LEG CONFIT*	kohlrabi* & garbanzo, feta, red cabbage & jasmine reduction	1200
47	KAENG KUA PHAK GAI	chicken and ash gourd* curry, shrimp paste, sweet tamarind	850
48	NAKELLER BAATI CHORCHORI	shrimp and greens in coconut, paratha, east bengal	850
49	CHICKEN & AMARANTH SAAG CURRY	dhuska*, mustard and tomato chutney, jharkhand	850
50	CAMELIZED EEL	fresh water eel, shiitake fried rice, lotus stem chips	950
51	KOLDIL ARU MANXO	quail, banana flower, awan bhangvi*, assam + tripura	950
52	LAMB PERSILLADE	asparagus, skordalia, tomato confit*, tapenade jus*	1800
53	PISTACHIO FISH	chilean sea bass, fennel and orange salad, homemade tomato ketchup	2200
54	LIEMPO ESTOFADO	braised belgian pork belly, red wine vinegar, philippines	950
55	HALEEM	goat meat, cracked wheat, lentils	950
56	MALVANI POMFRET	roasted fish & potato, shrimps stuffing, konkan	1200
		ACCOMPANIMENTS	
57	BHINDI RAITA	fried okra, yogurt	250
58	BREAD	ceylon paratha / dhuska / neer dosa / roti jhala / kheere ki kachodi / methi churchuri paratha	200
59	BREAD BASKET	assorted bread rolls	300
60	GARLIC BREAD TIN	homemade	400
61	STEAMED RICE	gobindobhog / basmati	200
62	SPECIALITY	awan bhangvi / shiitake	300

## DESSERTS

## | W.D. HOUSE

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63	MANGO & PASSION FRUIT VERRINE	valrhona blonde*, kaffir lime, black pepper shard	680
64	BITTER CHOCOLATE PAVE	hazelnut praline, valrhona 64%, berry sorbet	680
65	ELLANEER PAYASAM	tender coconut payasam*, kerala	450
66	BASIL & LIME CHEESECAKE	philadelphia cream cheese, red grapes and balsamic reduction	650
67	SAVIYON KA MUZAFFAR	roasted vermicelli, khoya*, kewra*	550
68	ORANGE CRÈME BRULEE	coffee rusk	450

## | TEA &amp; COFFEE |

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69	TEA BOX	mountain rose/kashmiri kahwa/nilgiri white/ chamomile ray/assam masala/darjeeling oolong	200
70	BLUE TOKAI COFFEE	espresso/mocha/cappuccino/black	200