

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 ₹8,500 + taxes

Appetizers

- Eggplant, zucchini and smoked cheese rollatini

263 kcal | 180 grams | sundried tomato pesto, plum sauce, celery



- Truffle Burrata with caramelized peaches & orange pearl

661 kcal | 150 grams | rocket lettuce, marcona almond & basil pesto, lemon zest



- Roasted cauliflower crème

356 kcal | 150 grams | pecorino panna cotta, crispy cauliflower tempura, truffle granola



- Ricotta cheese and pine nut stuffed zucchini flowers

748 kcal | 180 grams | Saffron Honey dressing, lemon zest & charred tomato confit



- ▲ Balik salmon with squid ink éclair, fresh fig salad & caviar

330kcal | 140 grams | Peruvian green jumbo asparagus, cream fraiche, lemon gel



- ▲ Tiger prawns, Fennel & citrus salad

273 kcal | 140 grams | avocado corn salsa, orange fennel, Beurre Blanc emulsion



- ▲ Warm Moulard Duck Pastrami

343 kcal | 130 grams | bitter green, fig compote, orange supreme, radicchio marmalade, pickle fresh artichoke



- ▲ Pan seared sea scallops

448 kcal | 150 grams | Peruvian asparagus, truffle beurre noisette



Soup

- Pea & Mint velouté, cream fraiche & toasted almond

195 kcal | 170 grams |



Onion Reggiano soup,

306 kcal | 170 grams |



- Kashmiri morels and Reggiano oil

- ▲ Butter poached lobster

- ▲ Clear essence of chicken soup with chicken confit quenelles

333 kcal | 160 grams |



● Vegetarian

▲ Non - Vegetarian

☑ Vegan

List of Allergens:



Kindly inform our associates of any food allergies or dietary restrictions

All prices are in Indian rupees and subject to 18% GST. | The calorific value mentioned is per portion.

An average active adult requires 2000 kcls of energy per day.

Mains

🟢 Purple potato gnocchi with pistachio pesto

407 kcal | 220 grams | candid cherry tomato, black truffle butter and toasted pine nuts



🟢 Handmade pumpkin ravioli

590 kcal | 280 grams | brown butter sage sauce, toasted pepitas, herb oil



🟢 Jackfruit goulash, spätzle

372 kcal | 280 grams | sage tempura, porcini mushroom dust



🔴 Roasted crispy pork belly

848 kcal | 280 grams | apple cider reduction, buttered savory cabbage, ginger sauce



🔴 Sous vide chicken Ballotine, stuffed with a chicken mousse

1198 kcal | 280 grams | potato fondant, confit carrot, cognac infused demi glaze



🔴 Peppers and almond flakes crusted Chilean sea bass

1120 kcal | 280 grams | saffron beurre blanc, caviar, ratatouille, olive tapenade



🔴 Herb & Pistachio Crusted New Zealand Lamb Rack

443 kcal | 280 grams | baby turnip, pommes puree and rosemary jus



🔴 Squid ink fettuccini with lobster ragu

828 kcal | 280 grams | truffle foam, lobster butter, parmesan cheese



🔴 Seafood Nage

612 kcal | 250 grams | Baby squids, Tilapia fish, sea scallop, Parma ham dusted prawn



Desserts

🟢 Upside down caramelized apple tart

926 kcal | 130 grams | Homemade vanilla ice cream & red currant



🔴 Chocolate orange delice

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🔴 Fresh fruit pavlova

490 kcal | 110 grams | Vanilla Chantilly cream and raspberry sauce & fresh raspberry



🔴 Belgian chocolate fondant

790 kcal | 160 grams | Homemade Bailey's Irish ice cream, frosted red currants



🔴 Coconut Napoleon with Raspberry sorbet

635 kcal | 140 grams | Phyllo sheet, caramel sauce & coconut cream & Blueberry



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