







Modern day eatery with an in-house farm

A modern day eatery, Pluck is an avant-garde restaurant with an in-house farm and is committed to offer the freshest ingredients in a seasonal menu that is locally focused and globally artistic, cultivating a healthy relationship on our tables.

The menu is a beautiful mix of contemporary European and Indian cuisine.

Being food from farm-to-table, everything on the menu of Pluck is decided by seasonal availability of local products. The result is a dynamic, frequently-changing menu inspired by original means of cooking with live fire.



From our vegetable garden...  
TO YOUR PLATE

Here, you eat the fruit, vegetables and herbs we grow in our green garden



## CHEF DEGUSTATION MENU

### Surf N Turf

#### STARTER

**Signature Dahi Bhalla**  
Milk Sponge, Chatlicious, Besan Tempura Betel leaves

or

**Tandoor Roasted Amritsari Salmon**  
Pomelo & mint salad, sweet lemon

#### SALAD

**Millet, Citrus & Greens Salad**  
Maple & balsamic dressing (fresh greens from in house garden)

#### SOUP

**Parmesan burnt garlic**  
Oat meal strudel, roll over Melba

or

**Kashmiri Chicken Yakhni**  
Almond snow, Yogurt Espuma, Onion Crunch

#### MAIN COURSE

**Organic Quinoa Broccoli Cake**  
Avocado gel, citrus sauce, yellow zucchini taglia

or

**Slow Cooked Chicken leg, Morel reduction**  
Carrot Barrel, Cheesy Mash

or

**Southern Spiced Sole**  
Coconut and chilli lime sauce, Garlic Tempered Saag

or

**Pluck Style Lamb Shank Nihari**  
Butter bean & Mushroom melange, Sour Dough Naan

#### DESSERT

**Hazelnut Chocolate Crunch**  
Flourless Choco cake, Honey Cream

or

**Classic Warm Ghevar**  
Charoli Rabdi, Rose Ice Cream, Sliver Leaf

INR ₹4000 PER PERSON

Vegetarian Gluten Free Lactose Free Spicy Balanced Contains Egg  
• Government taxes as applicable. • Kindly apprise the order taker of any allergies.





Lobster Bisque





Millet, Citrus and Greens Salad

CHEF DEGUSTATION MENU

Avant-Garde


STARTER

   **Italian Gnocchi, Summer Veggie**  
Cherry Tomato & Pepper Broth, Parmigiano

or

  **Rock Salt, Garlic Shrimps**  
Squid Ink Cappelletti, Cointreau Emulsion, Aubergine Puree




SALAD

 **Millet, citrus & greens salad**  
Maple & balsamic dressing (fresh greens from in house garden)



SOUP

 **Mushroom and chestnut soup**  
Mushroom carpaccio and truffle mascarpone



MAIN COURSE

   **Three mushroom risotto**  
Truffle & porcini jus, aged parmesan







or

  **Pan Seared John Dory, Grenobloise**  
Paris Mash, Crunchy Carrot

DESSERT

  **Mile High Chocolate Noir**  
Mascarpone Ice Cream, Micro Sponge, Cocoa Soil

INR ₹3500 PER PERSON

 Vegetarian  Gluten Free  Lactose Free  Spicy  Balanced  Contains Egg  
• Government taxes as applicable. • Kindly apprise the order taker of any allergies.

CHEF DEGUSTATION MENU

Fusion


EMBER & SMOKE

    **Charcoal fumed Peri-Peri Chilli Paneer Tikka**  
Young Cucumber dip, Wild Puff rice, House greens




or

  **Classic Chicken Tikka**  
Achari Fennel, Cranberry Chutney


DELHICIOUS

   **Sweet Potato, Feta & Pomegranate Basket**  
Tamarind Chutney, mint soil



SOUP

   **Tomato Tulsi consommé**  
Saffron vermicelli, candied tomato, Basil seed


MAIN COURSE

  **Nadru Kofta, Stone Ground Mustard Yakhni**  
Methi Pearl Millet, Ghee Roast Makhana

or

  **Pluck Style Lamb Shank Nihari**  
Butter bean & Mushroom melange, Sour Dough Naan







DESSERT

 **Motichoor, Thandai Parfait**  
Kesar Rabdi, Almond Pistachio Slivers

or

**Baked gulab jamun crème Brulée**

INR ₹3000 PER PERSON

 Vegetarian  Gluten Free  Lactose Free  Spicy  Balanced  Contains Egg  
• Government taxes as applicable. • Kindly apprise the order taker of any allergies.





Textures of Amaranth

Everything on the menu is decided by seasonal availability of local products. The result is a dynamic, frequently-changing menu inspired by primal means of cooking with live fire. Welcome !

CONTEMPORARY  
Indian Menu

SOUP

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Sweet & Sour Pumpkin Chaaru ₹675  
Pumpkin seed strudel, tamarind date gel, pickled pumpkin ribbons
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Tomato Tulsi consommé ₹675  
Saffron vermicelli, candied tomato, basil seed
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Kashmiri Chicken Yakhni ₹825  
Almond snow, yogurt espuma, onion crunch

LIGHTLY TOUCHED

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Signature Dahi Bhalla ₹900  
Milk sponge, chatlicious, besan tempura betel leaves
- 🌶️

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Charcoal fumed Peri-Peri Chilli Paneer Tikka ₹725  
Young cucumber dip, wild puff rice, house greens
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Sweet Potato, Feta & Pomegranate Basket ₹725  
Tamarind pipette, mint soil
- 🌾

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Golgappa & Caviar ₹650  
Tzatziki dip, dried ginger Gastrique
- 🌾

Tandoor Roasted Amritsari Salmon ₹1200  
Pomelo & mint salad, sweet lemon
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Pistachio Lamb Seekh Kebab ₹1195  
Khubani yogurt, pickled radish
- 🌶️

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Mutton Pepper Fry ₹900  
Parmesan biscuit
- 🌶️

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Bhatti Ka Murgh ₹800  
Dukkha spice, olive chutney
- 🌶️

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Classic Chicken Tikka ₹800  
Achari fennel, cranberry chutney





Trilogy of Lamb

MAINS

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Nadru Kofta, Stone Ground Mustard Yakhni ₹925

Methi pearl millet, ghee roast makhana
- 

Smoked Aubergine Bharta ₹925

Whipped cheese tortellini, olive strudel, tempered yogurt
- 

Malai Prawns ₹1675

Millet shrimp khichdi, asparagus poriyal
- 

Southern Spiced Sole ₹1575

Coconut and chilli lime sauce, garlic tempered saag
- North Frontier Chicken Breast ₹1125

Paella chapatti roll, spiced jus
- Trilogy of Lamb ₹1575

Slow cooked lamb neck, australian lamb chop, masala seekh kebab, nahari jus
- 

Pluck Style Lamb Shank Nihari ₹1475

Butter bean & mushroom melange, sour dough naan

SHARING (Good For Two)

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Palak Paneer ₹1325

Himalayan basmati rice / tandoori roti
- 

Vegetarian Biryani ₹1325

Salan sauce n garlic smoke yogurt
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Paneer Lababdar ₹1325

Himalayan basmati rice / tandoori roti
- 

Pluck Black Dal ₹850

Home churned butter, buffalo milk cream dollop
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Amritsari Kulcha Basket ₹875

Pindi chole, chutney
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Yellow Dal Tadka ₹700







Cracked cumin, fresh coriander
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Lamb Shank, Kashmiri Roganjosht ₹1875

Himalayan basmati/ tandoori roti
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Madurai Fish Curry ₹1825


Himalayan basmati/ tandoori roti


 Vegetarian  Gluten Free  Lactose Free  Spicy  Balanced  Contains Egg  
• Government taxes as applicable. • Kindly apprise the order taker of any allergies.











Baked Gulab Jamun  
Crème Brulee


 Pluck Signature Butter Chicken ₹1725  
Himalayan basmati rice / tandoori roti

 Chicken Dum Biryani ₹1725  
Salan sauce n garlic smoke yogurt



## SIDES


-    Coriander & garlic roasted tandoori vegetable ₹400  
 BREADS (naan, roti, missi, parantha) ₹200  
  Royal Cumin Tempered Basmati ₹300







## DESSERTS

 Greek Custard, Rasmalai Parfait (sugar free & eggless) ₹650  
Candied beetroot, raspberry sorbet, bondi strudel

Baked Gulab Jamun Crème Brulee ₹650

  Motichur Thandai Parfait ₹650  
Kesar rabri, almond pistachio silvers

 Classic warm Ghevar ₹650  
Charoli rabdi, rose ice cream, silver leaf

 Vegetarian  Gluten Free  Lactose Free  Spicy  Balanced  Contains Egg  
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Pan Roasted Scallops

MODERN  
European Menu

SOUP

- ✓

Mushroom And Chestnut Soup ₹650  
Mushroom carpaccio and truffle mascarpone
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Parmesan Burnt Garlic Soup ₹1100  
Oat meal strudel, roll over melba
- 🌱🌾

Creamy Chicken & Pear Soup ₹850  
Summer veggies, walnut oil drizzle

LIGHTLY TOUCHED

- 🌱🌾✓

Italian Gnocchi, Summer Veggie ₹850  
Cherry tomato & pepper broth, parmigiano
- ✓

Millet, Citrus & Greens Salad ₹700  
Maple & balsamic dressing  
(fresh greens from in house garden)
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Rock Salt, Garlic Shrimps ₹1575  
Squid ink cappelletti, cointreau emulsion, aubergine puree
- 🌱🌾

Pan Roasted Scallops ₹1175  
Caramelized cauliflower, pressed crispy rice, honey & truffle dressing
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Caesar Salad ₹850  
Croutons & sous vide chicken breast





Miso Salmon

MAINS

- Three Mushroom Risotto ₹925  
Truffle & porcini jus, aged parmesan
- Organic Quinoa Broccoli Cake ₹925  
Citrus sauce, yellow zucchini taglia
- Roasted Chilean Sea Bass ₹3000  
Wild rice risotto, glazed pickled carrot, telli cherry pepper cracker
- Roasted Cod ₹3000  
Candied orange, lentil stew, Madeira jus, burnt butter
- Grilled Spicy Miso Salmon ₹1875  
Wakame gnocchi, three colour quinoa, shrimp & nori leather
- Pan Seared John Dory, Grenobloise ₹1875  
Paris mash, crunchy carrot
- Slow Cooked Chicken Leg, Morel Reduction ₹1875  
Carrot barrel, cheesy mash
- Confit Duck Leg ₹1675  
Coffee & prunes puree, slow cooked beets, truffle potatoes, salted peach puree
- Pan Roasted Lamb Loin ₹2600  
Aged mushroom puree, potato fudge, morels, merlot reduction
- Six Hour Cooked Belgium Pork Belly ₹1875  
Maple poached carrot, prunes rocks, apple puree
- Pluck Classic Burger with Parmesan fries
- Vegetarian ₹775
- Chicken ₹825
- Lamb ₹925



SIDES



- Grilled Veg ₹350
- Baked Jacket Potato ₹250
- Garlic Sautéed Broccoli ₹350
- Parmesan French Fries ₹250






DESSERTS

  Hazelnut Chocolate Crunch ₹650  
Flourless choco cake, honey cream

  Mile High Chocolate Noir ₹650  
Mascarpone ice cream, micro sponge, cocoa soil

Ice Cream & Sorbet ₹650  
Vanilla, chocolate, mango sorbet

 Mont Blanc ₹650  
Chestnut & cream, mushroom meringue

Mont Blanc