

VEDA

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Veda originates from the Sanskrit word "vid" meaning "to know", representing our continuous pursuit of discovering Indian stories through food to share with you.

Reimagine India through Veda's contemporary take on signature dishes, all of which are focused on the "with" - food with creativity, with thought, with soul. Crafted carefully by our chef, the vibrant vegetable champions on our menu are rich in texture, yet simplistic by nature.

From the familiar to the original, our plant-forward menu evolves seasonally and encourages exploration into the complex yet natural world.

We invite you on the adventure of discovering Indian cuisine through a completely different perspective.

Are you ready?



@vedahk



ACCOMPANIMENTS

"That one thing" you've been craving for

DHAL MURADABADI (V) 78

With pico de gallo, namkeen, and mint chutney

ORGANIC BROCCOLINI 78

Spicy tomato chutney and sea salt

KULCHA 48

Soft leavened North Indian flatbread

ADD BLUE CHEESE +25

SWEET POTATO FRIES 55

Served with truffle mayo

ORGANIC BROWN RICE (V) 48

SALAD

Feel light as a feather!

AVE CAESAR 128

Crunchy lettuce, tahini dressing with shaved parmesan

THE TRIO SALAD 148

Kale and quinoa on a bed of beetroot carpaccio topped with dukkah coated avocado

BOMBAY HEIRLOOM CARROT SALAD 158

Glazed baby carrots with nuts, dry fruits, and turmeric dressing

V (vegan)

Belu filtered still, sparkling or hot water will be served at \$20 per guest.

10% service charge

DESSERTS

Treat yourself to a delicious masterpiece...or two

CHAI MASALA BURNT CHEESECAKE (GF) 95

Basque style cheesecake with confit berries

WINE POACHED PEAR 108

Red wine and jaggery infused pear with a vanilla ginger cream and pecan crumble

G'JAM CAKE 98

Traditional gulab jamun made into a cake, soaked in saffron sugar syrup and served with a rabri drizzle, topped with pistachios and almonds

CINDY'S CAKE 68

A regular rotation of homemade goodness by our talented Pastry Chef

GF (gluten-free)

SMALL & CHAAT

Start your delicious journey with Indian Mediterranean-inspired tapas

PANI PURI 88

Thin crispy dough stuffed with potato, beans, and a mint-coriander stuffing

SILK ROUTE MOMOS 78

Dumplings stuffed with a homemade spinach and ricotta filling, paired with a tangy tomato chutney

SAMOSAS CHAAT 118

Crispy aloo samosa topped with tamarind, yoghurt chutney, and pomegranate

ALOO MATTAR TIKKI 88

Pan-fried patty served with arrabiata sauce

AVO CHAAT 98

Mille feuille smashed avocado with chaat masala and mixed chutneys

GREEN PEPPER 88

Aloo masala & curry leaf stuffing

SHISO TEMPURA 68

Crunchy shiso leaves chaat style

BIGGER TO SHARE

Because at VEDA, we're all about sharing good moments

MARINATED PANEER TIKKA "ESCABECHE" 168

Smoked paprika escabeche marinated paneer with grilled maitake florets on makhani curry

PANANG DRY TOFU (GF) 178

Dry-style Panang curry with seared tofu, peanuts, and coriander

LOCALLY GROWN PORTOBELLO RICE (V, GF) 208

Diced organic portobello mushroom paired with coconut moilee gravy, crushed masala, saffron rice "socarrat", and grilled lime

VEDA'S ALOO GOBI (V, GF) 178

Roasted cauliflower and potatoes with curry leaf pesto, coconut and lentil sauce garnished with cashew nuts

JACKFRUIT TIKKA MASALA 188

Pickled pearl onions, kaffir lime creams

KHAO SUEY (V, GF) 168

Flat rice noodles in a coconut curry broth, served with stir-fried vegetables and seared tofu

V (vegan), GF (gluten-free)

TASTING MENU

BY EXECUTIVE CHEF RAUL TRONCO

We know just how fun it is to try new and bold delicacies.

Drawing from the expertise of working in Michelin-starred restaurants, Executive Chef Raul Tronco curated the tasting menu as a sincere expression of respect for the Earth and everything that comes from it.

If you're feeling adventurous, let our chef feed you.

498 per person

Requires participation of the whole table