

S Y A H



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*Stylishly Rooted*

# WELCOME



'Syah' is a Tasting menu format, enlivened by the geology and period of the land. The curated eating background exhibits the region from an alternate vantage point - Culinary. Experiencing 'Syah' gives you a chance to Talk about the place...



- An experiential dining restaurant.
- Modern and attuned with time "farm to table and foraging" restaurant.
- Tasting menu format, inspired by the local culture
- Traditional soul and modern presentation
  - Small seating space



SYAH  
UDAIPUR



Clear soup



Poached nashpati



Lamb cooked with dalia, brown  
onion and sprouted moong  
salad

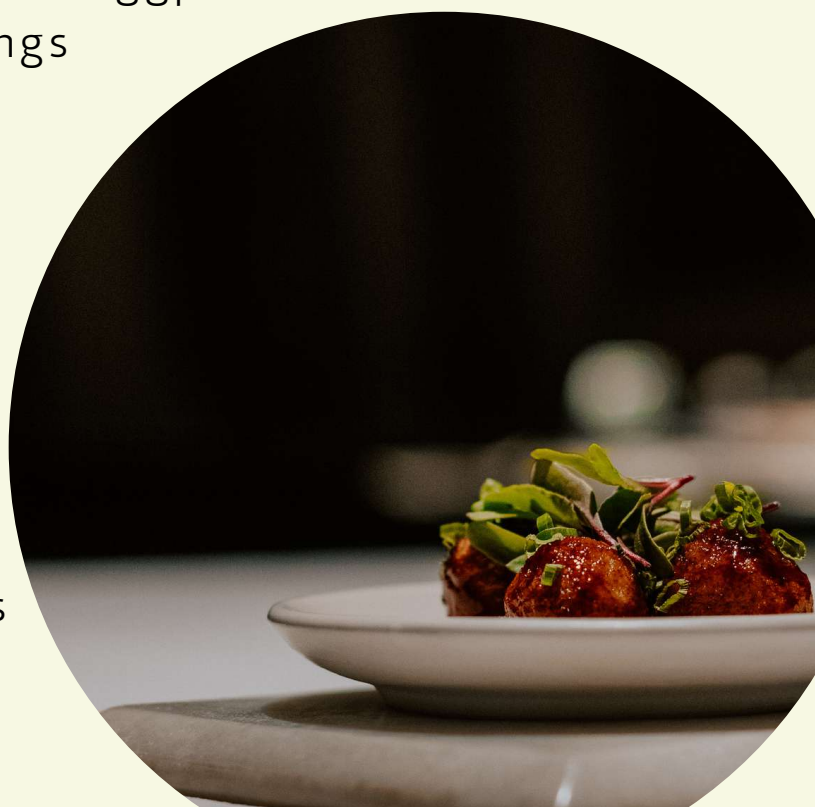


Crisp pithore served  
with fig & Karonda  
achaar





Seared potato and eggplant  
dumplings



Lentil fritters

Tamarind poached in jaggery  
and fennel syrup, fresh ajwain  
leaf



Fresh Baked Biscuits





Fish grilled on neem plank

Asafoetida and spearmint infusion





## *Plant Based Tasting Menu*

Tamari braised kachra, aged papaya, cucumber & water chest  
nut with pungent greens

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Fire charred lotus stem patty, young lotus seed salsa

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Clear soup with ajwain leaf tempura

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Lentil fritters, fermented citrus rind and molasses glaze,  
kumath sauce

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Jaggery stewed tamarind with wild purple tulsi

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Seared potato and eggplant dumplings, spinach and confit  
garlic sauce, shoestring potatoes

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Steamed pancake stuffed with 'Chakki ki Sabzi' and coriander  
tari

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Methi seeds and local mozzarella in homemade filo, yellow  
mustard cheese sauce

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Jamun gel, jamun sorbet and A2 milk crisp

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Plum crumble, burnt butter gelato

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Flavoured biscuits served with digestive herb and spice brew





## *Meat Based Tasting Menu*

Tamari braised kachra, aged papaya, cucumber & water chest  
nut with pungent greens

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Fire charred lotus stem patty, young lotus seed salsa

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Clear soup with chicken skewers

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Lentil fritters, fermented citrus rind and molasses glaze, kumath  
sauce

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Jaggery stewed tamarind with wild purple tulsi

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Local fish cooked on neem plank, burnt tomato salsa

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Chicken breast soaked in sour mattha, fresh spring onion and  
pan juices

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Lamb cooked with dalia, brown onion and sprouted moong  
salad

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Jamun gel, jamun sorbet and A2 milk crisp

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Plum crumble, burnt butter gelato

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Flavoured biscuits served with digestive herb and spice brew



What we bring on the table for guests



A differentiating factor- not the regular food!!!

A talking point through dining experience

Original, research driven and ingredient driven

Recipes - enough of cliché dishes.

Experience driven approach- which can be compared internationally



# CONTACT

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