

Restaurant Week Menu

4 Delicious Courses | 35/per person

Sunday March 19 – Friday March 24 2017

Before the Meal

Bacon Chilli Cheese Naan

Smoked bacon / chilli / cheddar

Mussels Butter Masala (GF)

Mussels / red onion / garlic / caramelized ginger / tomatoes / cilantro

Crispy Okra Salad (V, GF)

Crispy okra / tomatoes / red onions / green mango seasoning

Indian Long Squash & Dill Soup (V, GF)

Spicy Corn Soup (V, GF)

Roasted corn / fresh cilantro / peppers

Entrees

Goan Pork n' Pao (GF without pao)

Pork marinated in vinegar / coconut / chillies / jaggery / traditional goan spices

Crab Idiyappam (GF)

Crab tomato kurma / string hoppers (rice noodles) / mustard / coconut milk / curry leaf / lime

East India Lamb Shank (GF)

Slow braised Lamb Shank / caramelized Onions / green cardamom / mace / saffron

Chicken Lahori Masala (GF)

Braised chicken / split chickpeas / ginger / fenugreek / cardamoms / garam masala

Mix Seafood Moilee (GF)

Calamari / shrimp / scallops / white bass / cloves / peppercorn - Kerala coconut stew

Sarson Ka Saag (V, GF)

Mustard greens / corn / ginger / fresh dill - served with corn flat-bread

Vegetable Biryani a classic (GF) Vegan with no Raita

Hearty spring vegetables / basmati rice / raita

Second Course

Chicken Kathi Rolls

Spiced Chicken Masala / eggs / garam masala / chilli cilantro chutney / roti – Indian flat bread

Punjabi Fish Fry (Fish Amritsari)

Flaky basa / chickpea batter / carom seeds / paprika / dried mango dust

Parsi Lamb Cutlets

Spiced lamb / ginger / chilli / mint / egg / tomato beet chutney

Lassuni Gobi (V, GF)

Crispy cauliflower / garlic / ginger / tangy tomato sauce

Crispy Spinach Chaat

Baby spinach / sweet yogurt / shallots / tamarind & date chutney

Dessert

Royal Delight from Rajasthan

Exotic ghewar / rabri / rose ice-cream / pistachio / toasted almonds

Trio of Sorbets (V, GF)

Coconut / mango / guava

Kulfi with Blue Berries (GF)

Indian Ice-cream / poached blue berries / sweet cardamom

Gajjar Halwa (GF)

Indian carrot pudding / almonds / khoya

Gulab Jamun

Milk beignet in rose syrup / vanilla ice-cream

V – Vegan , GF – Gluten-Free

Please choose one from each course.

All Entrees will be served with Basmati rice & Naan