

# RESTAURANT WEEK

## DINNER - \$30.07

### VEG

#### FIRST COURSE

(Select one)

##### CHAT PAPRI

Flour crisps, potatoes, chick peas mixed with yogurt, Cilantro and tamarind chutney

##### BHEL PURI

Rice puffs & crisp gram flour noodles tossed with Cilantro spices and chutneys

##### ALOO TIKKI

Potato patties stuffed with spiced peas & served with assorted chutney

##### MINI DOSA

Savory crepe with a stuffing of vegetable served with assorted chutney

##### VEGETABLE SAMOSA CHAAT

The good old samosa served in our chef's version

#### SECOND COURSE

(Select two)

##### SAAG PANEER

Cubes of homemade cheese cooked with spinach & mildly spiced

##### DINGRI MATTER

Mushroom and peas cooked together with onion, tomato and spices

##### BEANS CHOLE CURRY

Chick peas & beans cooked with spices

##### HYDERBADI BAIGAN

Baby eggplant cooked with sesame, cashew-nut, peanuts, spices & tamarind

##### PANEER DO PYAZA

Homemade cheese cooked with shallots, tomatoes and dry mango powder

##### SHALLOT POTATO

Potatoes cooked with shallots, chili flakes, curry leaves & mustard

Served with cucumber raita, basmati pilaf, dal & assorted breads

### NON VEG

#### FIRST COURSE

(Select one)

##### TANDOORI KING SHRIMP

Marinated with lemon juice, garlic, ajawain (carom seeds) & charcoal grilled

##### MUSSELS A LA INDIQUE

PEI Mussels stewed in its own juices with garlic, shallots, tomato, coconut milk & curry leaves

##### TANDOORI CAESAR SALAD

Our own version with chicken

##### MASALA GRILLED SCALLOPS

Jumbo sea scallops marinated with chilli paste and tamarind on a bed of sesame & peanut sauce

##### SYRIAN LAMB FRY

Lamb cooked with cinnamon, cloves, cardamom, Peppercorns & fennel seeds

#### SECOND COURSE

(Select one)

##### TAMILNAD FISH CURRY

Fish fillet cooked with fenugreek, onions, tomatoes and tamarind

##### CHICKEN TIKKA MAKHANI

Marinated boneless pieces of chicken cooked in a tandoor and finished with a flavorful tomato based gravy

##### CHICKEN VELLA KORMA

Chicken cooked with cashew, coconut, fennel seeds & star anise

##### LAMP CHOP MASALA

Lamp chops cooked with onions, tomatoes and spices

##### MALABAR SHRIMP CURRY

Traditional shrimp curry made with ginger, red chillies, coconut & curry leaves

##### CHICKEN SEEKH KEBAB

Ground chicken mixed with spices & cooked on a skewer in the clay oven

Served with cucumber raita, basmati pilaf, dal & assorted bread

## **THIRD COURSE**

### **GULAB JAMUN**

Specialty prepared from milk solids & honey served  
with vanilla ice cream

### **MANGO CHEESE FLAN**

With raspberry and mango coulees

### **TRIO OF RICE PUDDING**

Cardamom, mango & orange

### **CHOICE OF ICE CREAM**

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### CHOICE OF ICE CREAM