

RESTAURANT WEEK LUNCH MENU

VEG

FIRST COURSE

(Select one)

SALAD

or

SOUP

MORU RASAM

A mildly spiced buttermilk and lentil broth
flavored with curry leaves

SECOND COURSE

VEGETATIAN THALI

A traditional platter comprising of varieties of
Freshly cooked vegetables, lentils, raita, rice & bread

NON VEG

FIRST COURSE

(Select one)

SALAD

or

SOUP

BISQUE A LA INDIQUE

A seafood broth with ginger, curry leaves & coconut

SECOND COURSE

NON – VEGETARIAN THALI

A traditional platter comprising of chicken, lamb,
vegetable, lentils, raita, rice & bread

THIRD COURSE

GULAB JAMUN

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

TRIO OF RICE PUDDING

Cardamom, mango & orange

CHOICE OF ICE CREAM

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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