

***THIRD COURSE***

***DESSERTS***

(Select one)

**MANGO CHEESE FLAN**

With raspberry and mango coulis.

**GULAB JAMUN À LA INDIQUE**

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

**RASPBERRY RICE PUDDING**

Cardamom, orange , raspberry

**CHOICE OF ICE CREAM**



**RESTAURANT  
WEEK  
MENU**

**\$ 35.11**

## **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.

#### **MINI DOSA**

Savory pancake with a stuffing of potatoes

#### **PANEER HARI TIKKI**

Patties made with home made cheese, potatoes and cilantro with sweet & sour chutneys

#### **VEGETABLE SAMOSA CHAAT**

The good old samosa served in our chef's version

### **SECOND COURSE**

(Select two)

#### **SAAG MAKAI**

Spinach and corn kernels cooked together, mildly spiced.

**Suggested wine:** Mark West Pinot Noir, California 2008

#### **KADAI PANEER**

Cubes of home made cheese, onion, green pepper, tomato and spices

**Suggested wine:** Sonoma cutrer chardonnay, Russian river 2008.

#### **KAJU METHI MATTER**

Cashew nuts, green peas, fenugreek leaves, yogurt and spices

**Suggested wine:** Lagaria Pinot Grigio delle venzie 2009

#### **HYDERBADI BAIGAN**

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

**Suggested cocktail:** lychee bubbles

#### **SHALLOT POTATO**

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

**Suggested wine:** Trimbach Gewurztraminer, Alsace, France 2007

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

## **NON VEG.**

### **FIRST COURSE**

(Select one)

#### **TANDOORI KING SHRIMP**

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

#### **MUSSELS À LA INDIQUE**

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

#### **CRAB PAPAD ROLL**

Maryland crab, anise, crushed red pepper, and fresh coconut.

#### **MASALA GRILLED SCALLOPS**

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

#### **SYRIAN LAMB FRY**

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

### **SECOND COURSE**

(Select one)

#### **PATRANI MACHI**

Tilapia fillets wrapped in a banana leaf, marinated in a green "masala" with cilantro, green chilies and mint

**Suggested cocktail:** Sonoma cutrer chardonnay, Russian river, 2008

#### **LAMB CHOP MASALA**

Lamb chops cooked with onion, tomatoes and spices  
**Suggested wine:** Navarro Correas, Malbec, Menoza, Argentina, 2008

#### **CHICKEN TIKKA MAKHANI**

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

**Suggested wine:** Mark West Pinot Noir

#### **MALABAR SHRIMP CURRY**

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

**Suggested wine:** Sula chenin Blanc, Nasik Valley India

#### **CHICKEN SEEKH KEBAB**

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

**Suggested wine:** Dona Paula "los cardoz" Sauvignon Blanc, Marlborough, New Zealand

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