

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: Huber "Hugo" Gruener Veltliner 2009

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: Santa Julia Viognier, Menodza, Argentina

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: Perrin Cote du Rhone, Blanc France, 2009

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: Antonietti, Malbec, Mendoza, 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: Ponga, Sauvignon Blanc New Zealand, 2010

CHICKEN SEEKH KEBAB

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

Suggested wine: Perrin Cote du Rhone, Blanc Rhone Valley, France 2009

Served with cucumber raita, basmati pilaf, dal & bread