



SUMMER RESTAURANT WEEK
AUGUST 7 – 31, 2026
THREE COURSES | \$45 PP



APPETIZERS

Crab Pepper Fry (G,D)
lump crab, caramelized onion, black pepper, curry leaves

Chicken Cafreal
green chili, cilantro, garlic, sanna

Lamb Keema Pattice (E,G)
spiced lamb, potato cake, tomato chutney

Cauliflower Bezule (E)
green chili, mustard seed, curry leaves, lemon juice

Beetroot Wada (V)
spiced lentil donuts, ginger, green chili, beetroot chutney

Mini Masala Dosa (V)
black rice, onion, tomato, purple potatoes, coconut chutney



ENTREES

All Entrees Accompanied by Rice

Malabar Salmon (D)
Scottish salmon, pickled lemon, sesame oil

Shrimp Moilee
shrimp, Coconut Milk, ginger, green chili

Kori Gassi
fresh coconut, garlic, fenugreek, coriander seed

Lamb Roganjosh (D)
cardamom, ginger, caramelized onion, saffron

Vegetable Ishtew
seasonal vegetables, cinnamon, clove, black pepper

Palak Paneer Kofta (D)
cottage cheese dumplings, spiced pureed spinach



DESSERTS

Saffron Payasam (N,D)
rice pudding, cashew nuts, raisins

Pineapple Kesari (E,G,D)
semolina, cardamom, pineapple sabayon