



SUMMER RESTAURANT WEEK 2026

40 per person | Choice of 1 per course

TO START

vegetable samosa

mint & tamarind chutney (d, g, v)

gobi manchurian

indo-chinese cauliflower, scallion, sesame seeds (d)

kale chaat

crispy kale, tamarind, cumin, yogurt, cilantro (d, v)

ENTREE

sanjay's famous butter chicken

tandoor chicken tomato, fenugreek, sweet butter (d)

paneer tikka masala

farm paneer, onions, tomatoes, peppers, fenugreek (d,v)

wild & wonderful mushroom biryani

caramelized onion, kishmish, cashews, aromatic basmati rice (d, v)

lamb taar gosht

+5 supplement
braised lamb curry, potatoes, mace, cardamom, cinnamon, anise, bone jus (d)

chilean seabass allepey curry

+5 supplement
coconut, curry leaves, mustard, green chili (d, sh)

DESSERT

sanjay's mango lassi pannacotta

green cardamom ice cream, spiced pistachio (d, g)

rabdi pineapple tres leches

our take on a traditional dish (d,g)

(d) contains dairy (e) contains egg

(g) contains gluten (n) contains nuts

(sh) contains shellfish (v) vegetarian (vg) vegan

CONSUMING RAW OR
UNDERCOOKED MEATS, POULTRY,
FISH, SHELLFISH, OR EGGS CAN
CAUSE RISK OF FOODBORNE
ILLNESS.