

RESTAURANT WEEK

DINNER

APPETIZER (select one)

CRISPY KALE
date-tamarind chutney, onion, yogurt
CRAB BONDA
spicy tomato chutney
MALAI CHICKEN TIKKA
yogurt, mace, cashew & saffron
PANEER PESARATTU
lentil, cumin, mint cilantro
VENISON KEBAB
chilies, ginger and garam masala

ENTRÉE (select one)

LAL MAAS
lamb, yogurt, cardamom
SHRIMP PATIA
tomato, tamarind, chili
DUCK KORMA*
mace, yogurt, cashew, saffron rice
LASOONI CHICKEN TIKKA
gram flour, garlic, chili pepper
FISH CALDIN
cilantro, coconut, mint, clove
VEGETARIAN PLATTER
paneer makhni, lasooni palak, bharli vangi, dal makhni

All entrees are served with rice and (1) naan or garlic naan

DESSERT (select one)

MANGO CRÈME BRULEE

INDIAN DESSERT SAMPLER
rice pudding, carrot halwa, gulab jamun, cardamom gelato
CHOCOLATE PANACOTTA
strawberry sorbet

PRICED @ \$55 per person plus tax and 20% gratuity