

RESTAURANT WEEK | JAN 27 - FEB 2

CHOOSE ONE ITEM FROM EACH COURSE.

AMUSE BOUCHE

LENTIL SOUP 

FIRST COURSE

POTATO GALLETE & PINDI CHICKPEAS  | slow cooked chickpeas | onion | ginger

FENNEL PANEER TIKKA  | tandoor grilled cottage cheese | fennel | peppers

KAKORI KEBAB | macerated lamb pâté | ginger | green chili | cloves

BHAATI MURG SKEWERS | char-grilled chicken | chef spice blend | malt vinegar

AMRITSARI SNAPPER | crisp red snapper | greek yogurt tartar

SECOND COURSE

PANEER PASANDA  | stuffed paneer triangles | peach | spicy gravy

PANEER KOFTA  | potato & cheese balls | yogurt | cashews | poppy seed gravy

NARIYAL CHILI PRAWNS | pan-tossed prawns | basil | cherry tomatoes

KERALA FISH CURRY  | striped sea bass | curry leaves | tamarind

MALVANI CHICKEN CURRY  | stewed spring chicken | coconut milk

GOAN LAMB VINDALOO  | braised lamb | palm vinegar | cinnamon

CHICKEN TIKKA MASALA | grilled chicken | yogurt | house blend spices

DESSERT

MANGO KULFI

COCONUT PAYASAM 

LENTIL HALWA

DODHA BURFI 

 = vegetarian •  = vegan optional •  = spicy •  = contains nuts

* Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase risk of foodborne illness especially if you have certain medical conditions.

Lunch \$35 | Dinner \$55 per person for all four courses. Tax & Gratuity is additional.
No substitutions please.