

## **Menu for restaurant week**

### **Appetizers**

*(Choice of one from the following)*

#### **Tandoori Shrimp**

Black tiger shrimp infused with ajwan seed and kaffir lime baked in a tandoor and served with Tamarind & raisin chutney and balsamic reduction

#### **Lamb Kebab**

Fresh ground lamb and mixed pepper kebab baked in a tandoor served with mint chutney

#### **Chicken Tikka**

Corn-fed chicken thigh tikka, marinated overnight in roasted cumin chilli coriander and basil yoghurt sauce and then baked in a tandoor.

#### **Vegetable samosa**

puff pastry stuffed with potatoes and green peas served with tamarind sauce.

### **Entrees**

*(Choice of one from the following)*

#### **Fish Curry**

Fish of the day in a coconut curry with mustard and curry leaves

#### **Chicken Makhani**

Old Delhi style chicken tikka makhani with creamy tomato sauce and finished with fenugreek powder

#### **Lamb Curry**

Southern Indian style diced lamb stir fried with curry leaves, black mustard seeds, whole Kashmiri Chili and coconut

#### **Saag Paneer**

Paneer and spinach with garlic & cumin

## **Dal Dadka**

Three lentil yellow dal with cumin and garlic

## **Sides**

*(Choice of one plus rice)*

Garlic naan

Naans

Roti

Saffron pulao rice

## **Desserts**

*(Choice of one)*

Vermicelli pannacota

served with a mango jelly

Coconut creme brulee

served with fresh creme chantilly