

DINNER MENU | \$45 PP

COURSE 1

(pick one)

PANI PURI DF | CG

CRISPY SEMOLINA PUFFS FILED WITH TANGY MANGO-CHUTNEY SALSA & A BURST OF BOLD SPICES

CRISPY CHILI POTATOES DF | GS

CRISPY WEDGES, CHILI GARLIC KAMA KETCHUP

GOAN MUSSELS CURRY

PEI MUSSELS SIMMERED IN A COCONUT & TAMARIND BROTH WITH LEEKS AND GINGER

ADD GARLIC NAAN +\$3

CHICKEN |OR| PANEER LEMON TADKA

CHICKEN TIKKA MALAI |OR| HOUSE-MADE PANEER, CREAMY LEMON SAUCE

COURSE 2

(pick one)

PANEER RAVIOLI CG

HANDCRAFTED RAVIOLI STUFFED WITH A SIGNATURE 4 CHEESE BLEND PANEER, MOZZARELLA, RICOTTA, PARMESAN, FENUGREEK, SPINACH, BASIL, CREAMY VODKA MAKHANI SAUCE

SHRIMP MOLLY DF | CG

BLACK TIGER PRAWNS IN A COCONUT TURMERIC CURRY, MUSTARD SED, LEMONGRASS

ALASKAN HALIBUT +\$20

LAMB CHOP MASALA

TANDOORI GRILLED CHOPS SIMMERED NI CREAMY CASHEW TOMATO AU JUS

CHICKEN |OR| PANEER TIKKA MASALA

CHICKEN TIKKA |OR| HOUSE-MADE PANEER, ROMA TOMATO, FENUGREEK, GRASS FED BUTER

PREMIUM UPGRADE:

SOUS VIDE BEEF SHORT RIB

TAMARIND GLAZED, SOUS VIDE FOR 36 HRS,

MASHED POTATOES, KAMA PICKLES +\$25

LAMB SHANK VINDALOO

SLOW-BRAISED LAMB SHANK IN A FIERY GOAN CURRY WITH

ARBOL & CAROLINA REAPER HARISSA +\$20

COURSE 3

(pick one)

BOURBON GULAB JAMUN CG

MAKERS MARK BOURBON, FRESH ORANGE JUICE, ORANGE ZEST

KULFI DUO ICE CREAM

SEASONAL FLAVORS, SEASONAL CHUTNEYS

COCONUT KHEER BRÛLÉE DF

CREAMY COCONUT RICE PUDDING, CINNAMON & CARDAMOM, TOASTED COCONUT, CANDIED PECANS

*The Restaurant Week menu is for each guest to enjoy individually.
Beverage, tax, and gratuity are not included.*