



DINNER MENU | \$45 PP

SMALL PLATES

(choose one)

pani puri ^{DF | CG}

crispy semolina puffs filled with tangy mango-chutney salsa

crispy chili potatoes ^{DF | CG}

crispy wedges, chili-garlic kama sauce

goan mussels curry

PEI mussels simmered in a coconut & tamarind broth with leeks & ginger
add garlic naan + \$3

chicken | or | paneer lemon tadka

chicken tikka malai | or | house-made paneer, creamy lemon sauce

LARGE PLATES

(choose one)

paneer ravioli ^{CG}

paneer, ricotta, parmesan, mozzarella,
fenugreek, basil, vodka a'la makhani

shrimp molly ^{DF | CG}

black tiger prawns in a coconut turmeric curry,
mustard seed & lemongrass
alaskan halibut + \$20

lamb chop masala

tandoori-grilled chops simmered
in a creamy cashew tomato au jus

chicken | or | paneer tikka masala

roma tomato, fenugreek, grass-fed butter

premium upgrade:

sous vide beef short rib + \$25

tamarind glazed, sous vide for 36 hours,
upma grits, kama pickles

lamb shank vindaloo + \$20

slow-braised lamb shank in a fiery goan curry
with arbol & carolina reaper harissa

tandoori chilean sea bass + \$20

Tellicherry black pepper,
Hawaiian black sea salt,
onion seed crust; baby spinach, mashed potatoes

DESSERTS

(choose one)

kulfi

seasonal flavors, seasonal chutneys

bourbon gulab jamun ^{CG}

maker's mark bourbon, fresh orange juice, orange zest

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.
Full participation from all guests at the table required. Beverage, tax, and gratuity are not included.
Please note a 20% gratuity will be automatically added to all bills