

DINNER MENU | \$60 PP

COURSE 1

(pick one)

PANI PURI CEVICHE DF | CG

CRISPY PUFFS, TANGY MANGO & PASSION FRUIT CHUTNEY SALSA & A BURST OF BOLD SPICES

GOAN MUSSELS CURRY

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

KULCHA CG

SEASONAL STUFFED NAAN, SPICY HONEY, FENUGREEK BUTTER

COURSE 2

(pick one)

PANEER RAVIOLI CG

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

HALIBUT KERELA MOLLY DF

COCONUT TURMERIC CURRY, MUSTARD SED, LEMONGRASS, , CILANTRO RICE

LAMB CHOP KORMA

TANDOORI GRILLED CHOPS SIMMERED NI CREAMY CASHEW TOMATO AU JUS, , CILANTRO RICE

SOUS VIDE BEEF SHORT RIB DF

TAMARIND GLAZED, SOUS VIDE FOR 36 HRS, MUSTARD SEEDS UPMA, KAMA PICKLES

CHICKEN TIKKA MASALA

CHICKEN TIKKA, ROMA TOMATO, FENUGREEK, GRASS FED BUTER, CILANTRO RICE

SAAG BURRATA

COARSE SPINACH MASALA; FENUGREEK & MUSTARD GREENS, DILL W/ GARLIC AND CHILI FLAVORS,
GARLIC TOMATO CONFIT, CILANTRO RICE

COURSE 3

(pick one)

PISTACHIO KULFI

COCONUT TUILE, MANGO - PASSION FRUIT CHUTNEY

CHAI TIRAMISU CG

CHERRY GINGER BRANDY CHUTNEY