

## **RESTAURANT WEEK DINNER**

### **APPETIZER**

FISH IN BANANA LEAF

*stripe bass, cilantro, cumin, coconut*

ROASTED KASUNDI SCALLOP

*tomato, mustard, curry leaf*

CRISPY KALE

*date-tamarind chutney, onion, yogurt*

CHETTINAD PULLED DUCK

*Roasted coconut, spices, rice crisp*

MUSHROOM UTHAPPAM

*shitake, lentils, and rice pancake*

### **ENTREE**

SNAPPER GREEN KORMA

*green pepper, coconut, curry leaf*

LAMB VINDALOO \*\*

*peri-peri masala, pickled onion*

KORI GASSI\*\*

*free range chicken breast, coconut, chili pepper*

WILD BOAR SALLI

*chops, apricot, straw potato*

SHRIMP PEPPER MASALA

*black pepper, stoneflower, coconut, yogurt rice*

BOMBAY THALI

*fresh vegetables, paneer, dal*

### **DESSERT**

MANGO CHEESECAKE

*fresh mango, cardamom cookie, saffron chantily cream*

SPICED CHOCOLATE STICKY PUDDING

*Cardamom gelato*

WHITE CHOCOLATE PANACOTTA

*pomegranate sorbet*

**\$55-00 PER PERSON PLUS TAX AND GRATUITY**