

TOMATO DHANIA SHORBA

Fresh tomato, cilantro fritters

DAHI PAKODI CHAAT *Delhi street food, lentil dumplings, yogurt & chutney*
KHATTA MEETHA BAINGAN *eggplant, peanut, chilies, ginger, jaggery*
MASALA PANIYARAM *rice, lentil, ginger, curry leaf, mustard seed*

CURRY PATTA SHRIMP *lentil, coriander, fenugreek, sago pearls*
OR
PANEER TIKKA *kale, spinach, yogurt, clove, cardamom*

MALAI LAMB CHOP *clove smoked, yogurt, black pepper, garlic*
DUCK PEPPER FRY *chilies, ginger, onion, curry leaves*
OR
MUSHROOM ARBI GALOUTI *caramelized onion, mace, cardamom*
GREEN PEAS SHAMMI *lentil, clove, berry chutney*

ROCKFISH SOL KADI *kokum, cilantro, anise, coconut*
CHICKEN TIKKA LABABDAR *onion, tomato, fenugreek, garam masala*
OR
VEGETARIAN THALI *zafrani paneer, broccoli poriyal, pudina aloo, khumb palak, dal makhni*

ENTREES are served with vegetable pulao, lachha paratha / sundried tomato peas naan

DESSERT SAMPLER

CHOCOLATE TART, PISTACHIO KULFI, MANGO CRÈME BRULEE

Five course Price Fixe Menu at \$85-00 per person plus Tax & Tip