

**NEW YEAR'S EVE 2019
DINNER**

AMUSE BOUCHE

ROASTED BUTTERNUT SQUASH SHORBA

CURRIES

HALIBUT CALDIN

kokum, cilantro, anise, coconut

CHICKEN TIKKA LABABDAR

onion, tomato, fenugreek, garam masala

OR

BOMBAY THALI

zafrani paneer, broccoli poriyal, pudina aloo, khumb palak, dal makhni*

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

CHETTINAD SHRIMP

coconut, roasted spices, carrot-dill pachadi

OR

PANEER TIKKA

yogurt, clove, cardamom, artichoke kachumber

DESSERT SAMPLER

**CHOCOLATE OPERA CAKE, PINEAPPLE YUZU CARDAMOM MOUSSE, FIG HUCKLEBERRY
PUDDING**

***contains nuts**

Five course Price Fixe Menu at \$55-00 per person plus Tax & Tip