

**NEW YEAR'S EVE 2019
DINNER**

AMUSE BOUCHE

ROASTED BUTTERNUT SQUASH SHORBA

CHAAT SAMPLER

SWEET POTATO TUK

date tamarind chutney

CUCUMBER SAMOSA

tomato chutney

MUSHROOM GALOUTI

apricot chutney

CHETTINAD SHRIMP

coconut, roasted spices, carrot-dill pachadi

OR

PANEER TIKKA

yogurt, clove, cardamom, artichoke kachumber

KEBAB SAMPLER

MALAI LAMB CHOP

*clove smoked, yogurt, black pepper, garlic
achari gobi*

OR

CARROT GALOUTI

*caramelized onion, cardamom
Saffron mint cream*

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

DESSERT SAMPLER

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

***contains nuts**

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