

## **DINNER**

### **APPETIZER**

#### **SHRIMP ROAST**

*shallots, anise, kokum, coconut*

#### **CRAB ULARTHU**

*lump crab, fennel, onions, curry leaves*

#### **DUCK KEBAB**

*duck, chilies, garlic, nutmeg*

#### **MUSTARD SCALLOP**

*tomato chutney*

#### **AVOCADO SEV PURI**

*Crisps, mango, yogurt, tamarind*

#### **CRISPY KALE**

*date-tamarind chutney, onion, **yogurt***

#### **BEET SHIKAMPURI**

*goat cheese, apricot butter*

### **ENTRÉES**

#### **CILANTRO SHRIMP**

*Lime leaf, yogurt, ginger, fennel, cardamom*

#### **ADRAKI LAMB CHOPS**

*American lamb chop, French cut, Indian marination*

#### **SAFED MURG**

*Chicken breast, ginger, clove, cardamom*

#### **LAMB VINDALOO \*\***

*peri-peri masala, pickled onion, potato*

#### **LOBSTER LABABDAR**

*tomato, onion, fenugreek, garam masala*

#### **MANGO FISH CURRY**

*grouper, coconut, fennel, mustard, curry leaf*

#### **VEGETARIAN PLATTER**

**Paneer Makhni, Lasooni Palak, Bharli Vangi , Dal Makhni**

### **DESSERT**

#### **CARROT HALWA**

*Carrot, milk, almond*

#### **CHOCOLATE STICKY TOFFEE PUDDING**

*With vanilla ice Cream*

#### **BANANA CRÈME BRULEE**

#### **MANGO SHRIKHAND TART**

*Yogurt, cardamom*