

DINNER

APPETIZERS

SHRIMP ROAST

shallots, anise, kokum, coconut

CRAB ULARTHU

lump crab, fennel, onions, curry leaves

DUCK KEBAB

duck, chilies, garlic, nutmeg

MUSTARD SCALLOP

tomato chutney

SWEET POTATO SHIKAMPURI

Pineapple murrabba

CRISPY KALE

date-tamarind chutney, onion, yogurt

PANEER TIKKA

cottage cheese, yogurt, peppers, tomato

ENTRÉES

CILANTRO SHRIMP

Lime leaf, yogurt, ginger, fennel, cardamom

ADRAKI LAMB CHOPS

American lamb chop, French cut, Indian marination

LAMB VINDALOO **

peri-peri masala, pickled onion, potato

LOBSTER LABABDAR

tomato, onion, fenugreek, garam masala

GREEN CHILI CHICKEN***

dill, tomato, cilantro, chili pepper, spinach

HALIBUT MOILEE

coconut, curry leaf, ginger

VEGETARIAN PLATTER

Paneer Makhni, Lasooni Palak, Bharli Vangi , Dal Makhni

DESSERT

CARROT HALWA

Carrot, milk, almond

MANGO PANNA COTTA*

fresh mango, mint

SPICED CHOCOLATE MOUSSE

cardamom gelato

GREEN CARDAMOM RICE KHEER

raisins & almonds