

FIRST COURSE SELECTIONS

Seared Scallops: Chili-Cumin Salt, Sesame Eggplant Bisque, Frisee

Gun Powder Prawns: "Miligaipodi" Dust, Lemon-Olive Crème, Amchur Masala Apples

Sheekh Kabab "Meat Balls": Lamb Meat Balls, Karavali Masala, Crispy Leeks, Mango-Grapefruit Salad

Amritsari Garlic Chicken: Roasted Garlic Marinated Chicken, Boondi-Curry Leaf Raita, Achaari Carrots

Dal Baati: Rajasthani Five Lentil Stew, Crushed Wheat Bread, Mint-Pear Slaw

Potli Samosa: Savory Vegetable Parcels, Crunchy Beets & Greens, Hot-Sweet-Sour Chutney

Soup of The Day: Daily Changing Selection

Salad: Greens, Match Stick Veggies, Spice Crusted Goats Cheese, Apricot, Homemade Vinaigrette

MAIN COURSE SELECTIONS

Traditional

Scallop-Egg Salna: A Southern Indian style stew made with Scallops and Hardboiled Eggs

Meen Nilgiri Kurma: Fish of the day prepared in a fresh herb-lemongrass scented sauce

Murgh Tikka Masala: Chunks of Chicken in Creamed Tomato Sauce

Chicken Chettinadu: Chicken Breast morsels simmered in Chettinadu Spiced Curry

East Indian Bottle Masala Gosht: Lamb Curry scented with house made "Bottle Masala" and Chick Peas

Rasile Aloo Aur Pakode: Fingerling Potatoes and Spinach Dumplings in a Zesty Banarasi Curry

Subz Char Chandni: Fresh Vegetable Medley in Spiced Coconut-Ginger- Almond Sauce

Modern

Dhana Dal: Curryleaf Scallops, Saffron Scented Leek-Yukon-Pear Crème, Crispy Leeks

Kasundi Chingri: Green Mango-Mustard Scented Prawns, Tawa Mushroom-Asparagus, Kasundi Vinaigrette

3 Peppercorn Roasted Sea Bass: Avocado-Peas Bisque, Mango-Edamame-Radish "Koshumbhir"

Semolina Crusted Lake Trout: "Kerala" Rub, Coconut-Lemon Sauce, Green Bean-Yukon Gold Poriyal

Honey-Chai Glazed Chicken Breast: Creamed Celery-Turnips-Carrots, Parsnip-Methi Crème

Ghost Chili Rubbed Chicken Tikka: "M" Mango Chutney, Garlic-Almond-Green Beans Sauté

Duck Leg Confit: Tandoori Spices-Cherry Glaze, Soy-Mushroom-Black Cumin Broth, Parsnip-Kale Fricassee

Tawa Lamb Chops: Parsi Masala Rub, Chili-Garlic-Tamarind "Caramel", Stuffed Zucchini Towers

Vin d' Alho Lamb "Tataki": Star Anise- Lamb Redux, Raisin-Fingerling-Spinach "Bhaji"

Goat's Cheese-Vegetable "Roasted Koftas": Tomato-Honey-Fenugreek Sauce, Mixed Vegetable "Tarkari"

We will be glad to accommodate requests from patrons with dietary restrictions, preferences or allergies.

An 18% Gratuity will be added to parties of 6 or more. We will not be able to provide separate checks for parties of 8 or more.