



RESTAURANT WEEK LUNCH MENU

FIRST COURSE

CHOICE OF

Vegetable Samosa
Mildly spiced potatoes, peas, wrapped in light pastry

Lasuni Gobi
Cauliflower florets batter-fried, garlic sauce

Onion Bhajia
Onions in Spiced Gram Flour Batter

Tandoori Platter Supp. \$7
Chicken tikka, ginger chicken, sheikh kebab

SECOND COURSE

CHOICE OF

Achari Chicken
Combined with Achari (pickle) spices to bring out the pickle
flavor in the meat Traditional dish of Uttar Pradesh

Chicken Tikka Masala
Tandoori chicken tikka, creamy tomato Sauce

Chicken Vindaloo
Fiery stew of chicken, potato cooked with red chillies,
garlic, ginger, cumin-vinegar masala

Lamb Rogan Josh
Stewed in aromatic spices, deseeded dried chilies, blend of light spices

Lamb Chettinad
Cubes of lamb with crushed black pepper, onions,
tomatoes, curry leaves

Palak Paneer
Cottage cheese simmered in pureed spinach, ginger, garlic & herbs

Aloo Gobi Matar
Lightly spiced potatoes, cauliflower, green peas,
ginger-tomato sauce

Paneer Tikka Masala
Cubes of paneer marinated with yogurt and
spices cooked in the tandoor oven

\$30 per person

Includes Rice and Bread

RESTAURANT WEEK DINNER MENU

FIRST COURSE

CHOICE OF

Vegetable Samosa
Mildly spiced potatoes, peas, wrapped in light pastry

Lasuni Gobi
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Onion Bhajia
Onions in Spiced Gram Flour Batter

Tandoori Platter Supp. \$7
Chicken tikka, ginger chicken, sheikh kebab

SECOND COURSE

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Palak Paneer
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Aloo Gobi Matar
Lightly spiced potatoes, cauliflower, green peas, ginger-tomato sauce

Paneer Tikka Masala
Cubes of paneer marinated with yogurt and spices cooked in the tandoor oven

THIRD COURSE DESSERT

CHOICE OF

GULAB JAMUN
Balls of dough made from milk solids and semolina, soaked with an aromatic syrup spiced with green cardamom, rose water, saffron

KHEER (RICE PUDDING)
Slow-cooked rice, milk, and sugar

ICE CREAM
Mango, Kulfi, Vanilla

SORBET
Coconut, Lemon, Pineapple

RASMALAI
Cheese, milk flattened balls soaked in malai (clotted cream)

TEA
English Breakfast, Masala Chai, Chamomile, Green

COFFEE

\$45 per person

Includes Rice and Bread