

RESTAURANT WEEK MENU

A P P E T I Z E R S

bang bang shrimp / *crispy, creamy, sweet and spicy shrimp sautéed in thai sweet chili*
crispy honey chicken / *crispy shredded chicken breast sautéed in honey sauce*
lamb chops / *rack of lamb marinated in yogurt and chef's spice mix, served with hummus*
soy malai chops / *soybean chops marinated in cream cheese, cardamom, garlic, garam masala*

M A I N C O U R S E

fish curry / *fresh fish, garlic, ginger, curry leaves, garam masala, coconut milk, fennel seeds*
achari lamb curry / *cubed boneless leg of lamb simmered in a brown onion sauce, seasoned with chef's spice mix*
chicken tikka masala / *chicken breast grilled in tandoor and cooked in a creamy onion and bell pepper tomato sauce*
vegetables kholapuri / *seasonal vegetables sautéed with onion, tomato, mustard seed, poppy seed, cumin, curry leaf*
afghani soy malai / *soybean chops with cream and garlic sauce*

R I C E A N D B R E A D

garlic naan or butter naan
basmati rice

D E S S E R T S

moong dal kheer
rashmalai