

**[ Pre Theater Menu ]**

Available at Dinner till 6.30 PM

35.

**Appetizers**

Chicken Tikka Hariyali

Seekh Kebab

Palak Chaat

Sev Puri

**Entrées**

Chicken Makhani

Lamb Badami Korma

Tandoori Salmon

Gobhi Mattar / Vegetable Patia // Dal Makhani

**Dessert**

Sorbet / Ice Cream

Gulab Jamun with Ice Cream

Carrot Halwa with Saffron Sabayon

**[ Breads ]**

Naan 3.

Roti 3.

Garlic Naan with Herbs 3.5

Laccha 3.

Mint Paratha 3.5

Onion and Sage 4.

Truffle Naan 4.

Chilli and Olive Oil Naan 4.

Goat Cheese Kulcha 5.

**Amritsari Kulcha** 5.

Potatoes / cauliflower / pomegranate powder

**Bread basket** 9.

Naan / Onion and Sage / Mint Paratha

**[ Rice ]**

Basmati Rice 3.

Vegetable Pulao 4.

Lemon Cashew Nut Rice 4.



**Lunch Menu**

The Pre-Theater menu is served with pre-selected bread and Basmati Rice. Please choose one from each course.

[ **Tawa-Griddle** ]

<b>Ragda Pattice</b> Spiced potatoes / chick peas / tamarind date / mint chutney	8.
<b>Avocado Banana Chaat</b> Cumin / red chili powder / tamarind / date chutney	9.
<b>Kabuli Tikki</b> Garbanzo / mint / cilantro / green chili	9.
<b>Tawa Baingan</b> Eggplant / spiced potatoes / olive oil / peanut sauce	9.
<b>Cauliflower Uttapam</b> Rice lentil pancake / tomato chutney	9.
<b>Dover Sole Chutneywala</b> Coconut / mint / cilantro / kachumber salad	15.
<b>Crab Pepper Masala</b> Chesapeake Bay crab / black pepper / curry leaf oil	10
<b>Karwari Scallop</b> Red chili / tamarind / Karwari chutney	12.
<b>Lamb Kathi Roll</b> Tandoori lamb / roti / mint chutney	9.
[ <b>Sigri-Barbeque</b> ]	
<b>Mango Shrimp</b> Fresh mango / cashew nut / ginger / mint chutney	10.
<b>Spicy Reshmi Kebab</b> Minced chicken / mint / coriander / green chili	8.
<b>Chicken Tikka Hariyali</b> Cilantro / basil / cashew nut	9.
<b>Seekh Kebab</b> Minced lamb / garam masala / mint chutney	9.
<b>Paneer Shashlik</b> Marinated cottage cheese / onions / peppers	9.

[ **House-made Chutneys / Papadum** ]

Eggplant Ginger Chutney Tomato/ Golden Raisin Chutney Mango Chutney	2.5 / 6.
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Assorted Papadums	4.
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[ **Chaat-Savories** ]

<b>Sev Batata Puri</b> Crispy biscuits / potatoes / raw mangoes gram flour vermicelli / chutneys	8.
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<b>Cauliflower Bezule</b> Mustard seeds / green chilies / curry leaves	8.
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<b>Palak Chaat</b> Crispy baby spinach / sweet yogurt tamarind / date chutney	12.
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[ **Entrée From Clay Oven** ]

<b>Tandoori Chicken Tikka</b> Chili / garlic / garam masala / mint chutney	17.
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<b>Murgh Mussalam</b> Tandoori chicken / saffron / cashew nuts / quail eggs	17.
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<b>Tandoori Lamb Chops *</b> Mace / cardamom / cashew nuts / ginger	24./36.
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<b>Tandoori Salmon</b> Kashmiri chillies / cinnamon / black pepper	20.
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<b>Mixed Grill</b> Tandoori Salmon/Chicken Tikka Hariyali/ Seekh Kebab	20.
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\* "Consuming raw or undercooked meats poultry seafood, shellfish, or eggs may increase your risk of food borne illness especially if you have certain medical conditions."

[ **Fish and Seafood Entrée** ]

<b>Halibut Kerala Curry</b> Coconut / Kashmiri chillies / mustard seeds	22.
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<b>Red Snapper Reshad</b> Peri-peri masala / shrimp / masala bhaat	22.
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<b>Bengali Shrimp Curry</b> Onion seeds / fennel / cumin	24.
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<b>Black Cod</b> Fresh dill / honey / star anise / red wine vinegar	28.
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<b>Lobster Hawa Mahal</b> Onion / tomato / ginger / green chili	28.
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[ **Vegetarian Entrée** ]

<b>Dakshini Idiappam</b> String hoppers / curry leaves / green chili / coconut milk	18.
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[ **Meat Entrée** ]

<b>Chicken Makhani</b> Broiled chicken / tomatoes / fenugreek leaves	17.
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<b>Chicken Green Masala</b> Chicken / mint / coriander / ground spices	17.
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<b>Chicken Tikka Masala</b> Tomato / ginger / green chili	17.
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<b>Chicken Biryani</b> Aromatic chicken / basmati rice / raita	17.
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<b>Lamb Chettinad</b> Coconut / stone flower / fennel / curry leaves	18.
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<b>Lamb Badami Korma</b> Almond / green cardamom / clove	18.
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<b>Nalli Gosht</b> Lamb shank / mace / saffron	25.
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<b>Duck Vindaloo</b> Peri-Peri masala / pearl onions / coconut rice	22.
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[ **Vegetarian / Side Dishes** ]

<b>Makkai Kofta</b> Sweet corn / cashew nut / garam masala	14. / 8.
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<b>Bhindi Amchoor</b> Sliced okra / dry mango powder	14. / 8.
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<b>Gobhi Mattar</b> Cauliflower / green peas / cumin / ginger	14. / 8.
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<b>Malai Palak</b> Spinach / garlic / green chili / onions	14. / 8.
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<b>Eggplant Chili Garlic</b> Indian eggplant / onions / ginger / green chili	14. / 8.
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<b>Vegetable Patia</b> Seasonal vegetables / tomato / jaggery	14. / 8.
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<b>Sweet Potato Roast</b> Red chili / caramelized onion / black pepper	14. / 8.
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<b>Dal Makhani</b> Lentils / tomatoes / garlic / fenugreek	12. / 7.
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<b>Cucumber Raita</b> Cucumber / yogurt relish	7. / 4.
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[ **Grand Menu** ] Non Veg./Veg.

Four course Tasting Menu	60./50.
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Wine Pairing Option	40.
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[ **Chef's Table** ] 75./60.

Six Course Tasting Menu	
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Wine Pairing Option	50.
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Grand Menu / Chefs Table Menu are Available till 2 PM.