

[ **Pre Theater Menu** ]

Available at Dinner till 6.30 PM

37.

[ **Breads** ]

Naan	3.
Roti	3.
Garlic Naan with Herbs	4.
Laccha	3.
Mint Paratha	4.
Onion and Sage	4.
Truffle Naan	4.
Chilli and Olive Oil Naan	4.
Goat Cheese Kulcha	5.
<b>Amritsari Kulcha</b> Potatoes / Cauliflower / Pomegranate powder	5.
<b>Bread basket</b> Naan / Onion and Sage / Mint Paratha	9.

[ **Rice** ]

Basmati Rice	3.
Vegetable Pulao	5.
Lemon Cashew Nut Rice	5.

**Appetizers**

Mirch Malai Tikka

Seekh Kebab

Palak Chaat

Sev Puri

**Entrées**

Chicken Makhani

Bhurani Gosht

Tandoori Salmon

Gobhi Mattar / Paneer Tawa Masala / Dal Makhani

**Dessert**

Sorbet / Ice Cream

Gulab Jamun with Ice Cream

Carrot Halwa Crumble with Cardamom Ice Cream

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



Dinner Menu

[ **Tawa-Griddle** ]

<b>Ragda Pattice</b> Spiced potatoes / chick peas / tamarind date / mint chutney	9.
<b>Avocado Banana Chaat</b> Cumin / red chili powder / tamarind / date chutney	10.
<b>Sweet Potato Quinoa Tikki</b> Peanut / curry leaves / green chili	9.
<b>Asparagus Uttapam</b> Rice lentil pancake / coconut chutney	12.
<b>Tawa Baingan</b> Eggplant / spiced potatoes / olive oil / peanut sauce	10.
<b>Tawa Chili Paneer</b> Cottage cheese / seasonal vegetables / chili garlic chutney	10.
<b>Dover Sole Chutneywala</b> Coconut / mint / cilantro / kachumber salad	15.
<b>Crab Pepper Masala</b> Chesapeake Bay crab / black pepper / curry leaf oil	12.
<b>Calamari Balchao</b> Kashmiri chili / malt vinegar / ground spices	12.
<b>Lamb Kathi Roll</b> Tandoori lamb / roti / mint chutney	12.
[ <b>Sigri-Barbeque</b> ]	
<b>Mango Shrimp</b> Cashew nut / ginger / mint chutney	12.
<b>Spicy Reshmi Kebab</b> Minced chicken / mint / coriander / green chili	10.
<b>Mirch Malai Tikka</b> Chicken / pickled jalapeno / cream cheese	10.
<b>Truffle Seekh Kebab</b> Minced lamb / garam masala / truffle oil	12.

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

Eggplant Ginger Chutney	2.5 / 6.
Tomato/ Golden Raisin Chutney	
Mango Chutney	

Assorted Papadums	5.
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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	10.
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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	19.
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<b>Murgh Mussalam</b> Tandoori chicken / saffron / cashew nuts / quail eggs	20.
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<b>Tandoori Lamb Chops</b> * (2 Pcs.) Mace / cardamom / cashew nuts / ginger	28.
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<b>Tandoori Salmon</b> Kashmiri Chili / cinnamon / black pepper	22.
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<b>Mixed Grill</b> Tandoori Salmon/Mirch Malai Tikka/ Truffle Seekh Kebab	22.
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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 Caldine</b> Coconut / Cilantro / tamarind	25.
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<b>Red Snapper Moilee</b> Ginger / green chili / lemon rice	25.
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<b>Bengali Shrimp Curry</b> Onion seeds / fennel / cumin	25.
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<b>Black Cod</b> Fresh dill / honey / star anise / red wine vinegar	32.
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<b>Lobster Hawa Mahal</b> Onion / tomato / ginger / green chili	28.
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[ **Vegetarian Entrée** ]

<b>Gujarati Hot Pot</b> Plantain / eggplant / carrots / khichdi	20.
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[ **Meat Entrée** ]

<b>Chicken Makhani</b> Broiled chicken / tomatoes / fenugreek leaves	19.
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<b>Chicken Green Masala</b> Mint / coriander / ground spices	19.
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<b>Chicken Tikka Masala</b> Tomato / ginger / green chili	19.
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<b>Goat Biryani</b> Aromatic basmati rice / raita	22.
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<b>Bhurani Gosht</b> Lamb / caramelized onion / chefs spice blend	20.
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<b>Salli Boti</b> Lamb / apricots / straw potatoes	20.
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<b>Raan-e-Rasika</b> Lamb mince / mace / saffron / rose petal	25.
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<b>Duck Vindaloo</b> Peri-Peri masala / pearl onions / coconut rice	25.
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[ **Vegetarian / Side Dishes** ]

<b>Kale Kadhi</b> Kale fritters / mustard seeds / yoghurt	14. / 9.
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<b>Bhindi Amchoor</b> Sliced okra / dry mango powder	14. / 9.
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<b>Gobhi Mattar</b> Cauliflower / green peas / cumin / ginger	14. / 9.
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<b>Malai Palak</b> Spinach / garlic / green chili / onions	14. / 9.
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<b>Baingan Mirch Ka Salan</b> Indian eggplant / sesame seed / jalapeno	14. / 9.
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<b>Artichoke Mushroom Korma</b> Cremeni / cashew nut / guava / cardamom	14. / 9.
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<b>Kela Tamatar Kofta</b> Plantain / tomatoes / onion seeds	14. / 9.
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<b>Dal Makhani</b> Lentils / tomato / garlic / fenugreek	14. / 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 10 PM, Monday-Thursday and 10.30 PM on Friday-Saturday.