

[Pre Theater Menu]

Available at Dinner till 6.30 PM

37.

Appetizers

Khubani Tikka

Seekh Kebab

Palak Chaat

Sev Puri

Entrées

Chicken Makhani

Parsi Lamb Curry

Tandoori Salmon

Gobhi Mattar / Kaju Kismish Kofta / Dal Makhani

Dessert

Sorbet / Ice Cream

Gulab Jamun with Ice Cream

Carrot Halwa Crumble with Cardamom Ice Cream

[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.

Amritsari Kulcha 5.

Potatoes / Cauliflower / Pomegranate powder

Bread basket 9.

Naan / Onion and Sage / Mint Paratha

[Rice]

Basmati Rice 3.

Vegetable Pulao 5.

Lemon Cashew Nut Rice 5.



Dinner Menu

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

[Tawa-Griddle]	[House-made Chutneys / Papadum]	[Fish and Seafood Entrée]	[Vegetarian / Side Dishes]
Ragda Pattice 9. Spiced potatoes / chick peas / tamarind date / mint chutney	Eggplant Ginger Chutney 2.5 / 6. Tomato/ Golden Raisin Chutney Mango Chutney	Kerala Fish Curry 25. Icelandic Cod / coconut / curry leaves / red chili	Butternut Kuttu 14. / 9. Lentil / mustard seeds / tamarind
Avocado Banana Chaat 10. Cumin / red chili powder / tamarind / date chutney	Assorted Papadums 5.	Red Snapper Moilee 25. Ginger / green chili / lemon rice	Bhindi Amchoor 14. / 9. Sliced okra / dry mango powder
Date Chestnut Tikki 10. Ginger / green chili / chili garlic chutney	[Chaat-Savories]	Bengali Shrimp 25. Onion seeds / fennel / cumin	Gobhi Mattar 14. / 9. Cauliflower / green peas / cumin / ginger
Jackfruit Uttapam 12. Rice lentil pancake / tomato chutney	Sev Batata Puri 8. Crispy biscuits / potatoes / raw mangoes gram flour vermicelli / chutneys	Black Cod 36. Fresh dill / honey / star anise / red wine vinegar	Malai Palak 14. / 9. Spinach / garlic / green chili / onions
Tawa Baingan 10. Eggplant / spiced potatoes / olive oil / peanut sauce	Cauliflower Bezule 10. Mustard seeds / green chilies / curry leaves	Lobster Hawa Mahal 28. Onion / tomato / ginger / green chili	Baingan Bharta 14. / 9. Smoked eggplant / onion / tomato
Dover Sole Chutneywala 15. Coconut / mint / cilantro / kachumber salad	Palak Chaat 12. Crispy baby spinach / sweet yogurt tamarind / date chutney	[Vegetarian Entrée]	Artichoke Mushroom Korma 14. / 9. Cremeni / cashew nut / guava / cardamom
Crab Pepper Masala 12. Chesapeake Bay crab / black pepper / curry leaf oil	[Entrée From Clay Oven]	Gujarati Hot Pot 20. Plantain / eggplant / carrots / khichdi	Kaju Kismish Kofta 14. / 9. Cashew nut / raisin / saffron
Chili Mango Scallop 12. Bay scallops / mango salsa	Tandoori Chicken Tikka 19. Chili / garlic / garam masala / mint chutney	[Meat Entrée]	Paneer Simla Mirch Bhurjee 14. / 9. Cottage cheese / bell pepper / roasted cumin
Lamb Kathi Roll 12. Tandoori lamb / roti / mint chutney	Murgh Mussalam 20. Tandoori chicken / saffron / cashew nuts / quail eggs	Chicken Makhani 19. Broiled chicken / tomatoes / fenugreek leaves	Dal Makhani 14. / 8. Lentils / tomato / garlic
[Sigri-Barbeque]	Tandoori Lamb Chops * (2 Pcs.) 28. Mace / cardamom / cashew nuts / ginger	Chicken Green Masala 19. Mint / coriander / ground spices	Cucumber Raita 7. / 4. Cucumber / yogurt relish
Mango Shrimp 12. Cashew nut / ginger / mango pulp	Tandoori Salmon 22. Kashmiri Chili / cinnamon / black pepper	Chicken Tikka Masala 19. Tomato / ginger / green chili	[Grand Menu] Non Veg./Veg.
Spicy Reshmi Kebab 10. Minced chicken / mint / coriander / green chili	Mixed Grill 22. Tandoori Salmon / Khubani Tikka / Truffle Seekh Kebab	Chicken Biryani 20. Aromatic basmati rice / raita	Four course Tasting Menu 60./ 50.
Khubani Tikka 10. Chicken / apricots / marmalade		Bhurani Gosht 20. Lamb / caramelized onion / chefs spice blend	Wine Pairing Option 40.
Truffle Seekh Kebab 12. Minced lamb / garam masala / truffle oil		Parsi Lamb Curry 20. Coconut / cashew nut / mint	[Chef's Table] 75./ 60.
Paneer Shashlik 10. Cottage cheese / onion / bell pepper		Raan-e-Rasika 25. Lamb mince / mace / saffron / rose petal	Six Course Tasting Menu
	* * 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."	Duck Vindaloo 25. Peri-Peri masala / pearl onions / coconut rice	Wine Pairing Option 50.
		Bison Roast 30. Tenderloin / Fennel / black pepper / masala aloo	Grand Menu / Chefs Table Menu are Available till 10 PM, Monday-Thursday and 10.30 PM on Friday-Saturday.