

Appetizers

Papeta Per Eeda
Tomatoes / Potatoes / Eggs

Shrimp Modak
Steamed rice dumplings / chili peanut sauce

Sea Bass Pollichattu
Curry leaves / mustard seeds / upma

Chicken Tikka French Toast
Chicken tikka masala / brioche / curryslaw

Kheema Bhanola
Baked lamb mince / cabbage / tomato saar

Paneer Shimla Mirch
Cottage cheese dumpling / burnt garlic pepper sauce

Tawa Asparagus
Ginger / garlic / green onions

Palak Chaat
Crispy baby spinach / sweet yogurt / tamarind / date chutney

Entrée

Chili Cinnamon Salmon
Kashmiri chilies / black pepper / mint chutney

Shrimp Kerala Curry
Onion / tomatoes / curry leaves

Halibut Goan Curry
Coconut / Kashmiri chili / tamarind

Chicken Tikka Masala
Ginger / green chilies / fenugreek

Murg Ananas Korma
Chicken / cashew / pineapple

Lamb Roganjosh
Caramelized onions / tomatoes / saffron

Railway Lamb Curry
Coconut milk / potatoes / garam masala

Rasika Thali
Paneer Mutter / Baingan Bharta / Malai Palak / Dal Makhani

All Entrée will be served with Bread and Pulao Rice .

Dessert

Dessert Sampler
Mango Cardamom Parfait / Jalebi Sandwich / Chocolate Pistachio Profiteroles

Please select one from each course. Three course price fixe menu @ \$ 50 per person. Tax and tip not included.