

## **[Vegetarian Tasting Menu]**

### **First Course:**

Palak Chaat

Crispy baby spinach / sweet yogurt / tamarind / date chutney

#### **Wine:**

Fiorini, "Corte Degli Attimi", Lambrusco  
Sorbara, Italy, NV

### **Second Course:**

Tawa Baingan

Eggplant / spiced potato / olive oil / peanut sauce

#### **Wine**

Teutonic Wine Co. "Recorded in Doubly", Muscat  
2015, Willamette Valley, Oregon

### **Third Course:**

[Served with Breads and Saffron Rice]

Mirch Mushroom Korma

Cremini / cashew nuts / green chillies

Paneer Tawa Masala

Cottage cheese / ginger / bell peppers

Dal Dhungaree

Lentils / garlic / tomatoes

Butternut Squash Bharta

Smoked butternut squash / onion / tomato

Bhindi Chili Garlic

Okra / onions / ginger / green chillies

#### **Wine:**

Yalumba Vineyards, "The Strapper" GSM  
2013, Barossa, Australia

### **Fourth - Dessert Course:**

Date and Toffee Pudding / Gulab Jamun / Saffron Cashew Nut Rice Pudding / Cardamom Ice Cream

#### **Wine:**

La Cappuccina, "Arzimo", 2013, Recioto di Soave

Vegetarian Tasting Menu    \$60.  
Wine Pairing                    \$35.

Last orders are taken at 2.00 PM for lunch (Monday-Friday) and  
10 PM for dinner (Monday-Thursday), 10:30 PM(Friday-Saturday) and 9.30 PM (Sunday)