

**[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:**

Scallop Moilee

Coconut / ginger / green chilies

**Wine:**

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

**Third Course:**

[Served with Breads and Saffron Rice]

Black Cod \$10

Honey / cheddar / star anise / dill potatoes

Halibut Sarson

Yellow mustard / tomatoes / garlic

Lamb Pepper Masala

Caramelized onion / black pepper / garam masala

Chicken Tikka Masala

Onion / tomatoes / fenugreek powder

Dal Dhungaree

Smoked lentils / garlic / tomatoes

Bhindi Chili Garlic

Okra / onions / ginger / red chili flakes

**Wine:**

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

**Fourth - Dessert Course:**

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

**Wine:**

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

Tasting Menu	65.
Vegetarian Tasting Menu	60.
Wine Pairing	35.

Last orders are taken at 2:00 pm for lunch (Monday-Friday),  
10:00 pm for dinner (Monday-Thursday), 10:30 pm (Friday-Saturday) and 9.30 pm (Sunday)