



Restaurant Week Menu

(July 18th to August 21st || Sun - Fri Dinner only)

Wine Pairing Available!

CANAPÉ

DAHI PURI Sweet & Sour Yogurt, Raspberry Chaat Masala

SMALL PLATES (Choose One)

CAULIFLOWER 65 Wasabi Sour Cream Mousse, Peanut Chutney, Podi Masala

AVOCADO & GREEN CHICKPEA BHEL Golden Beetroot, Tamarind, Puffed Black Rice (V)

JACKFRUIT KEEMA Potato Mousse, Crispy Garlic, Buttered Pao

LAMB CHUKKA Onion Uttapam, Curry Leaf, Lemon Sour Cream, Podi Masala

KOLKATTA CHICKEN CUTLET Burnt Mango Kasundi, Red Onion, Cilantro Mint Chutney

PORK BELLY Aam Papad BBQ, Bacon, Kohlrabi Chutney

GRILLED OCTOPUS Goan Cafreal Masala, Pickled Ramps, Sweet Corn

LARGE PLATES (Choose One)

SEASONAL VEGETABLE CURRY Kadhai Gravy, Kappa Chips, Chili Oil (V)

STUFFED EGGPLANT Artichoke Kurchan, Hyderabad Peanut & Sesame Gravy (V)

MALAI PANEER PINWHEEL Pistachio, Red Pepper Chutney, Fenugreek

BEEF SHORT RIB CURRY Roasted Baby Turnip, Carrot

TRADITIONAL BUTTER CHICKEN Red Pepper Makhani, Fenugreek

ATLANTIC SALMON Green Mango Pickle, Millet Kichidi, Squash Blossom Fritters

SIDES (Choose One)

|| Saffron Rice || Garlic Naan || Plain Naan ||

|| Avocado & Pomegranate Raita || Black Dairy Daal || Chickpea Curry (V) ||

DESSERT (Choose One)

CARROT HALWA CAKE Saffron Pistachio Ice Cream, Rabri Mousse

THANDAI CASSATA Strawberry & Rhubarb Chutney, Mint

MANGO & CHILI SORBET (V)

*(V) - Vegan

**\$45 per person - Restaurant Week Menu (excluding drinks, tax and gratuity)

***\$30 per person - Optional wine pairing with each course

****Food allergy or dietary restrictions must be informed to the server prior to ordering