



Restaurant Week Menu

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

Wine Pairing Available!

CANAPÉ

SMALL PLATES (Choose One)

- AVOCADO & GREEN CHICKPEA BHEL** *Golden Beetroot, Tamarind, Puffed Black Rice (V)*
- CAULIFLOWER 65** *Curd-Rice Mousse, Chili Peanut Chutney, Podi Masala*
- HEIRLOOM TOMATO KUT** *Hempseeds Chutney, Masala Walnut, Dosai Crisp*
- PORK BELLY** *Aam Papad BBQ, Bacon, Kohlrabi Chutney*
- CHICKEN GHEE ROAST** *Onion Uttapam, Lemon Sour Cream, Peanut Chutney, Crispy Kataifi*
- LAMB KEEMA HYDERABADI** *Green Pea, Crispy Potato Salli, Buttered PAO*
- SPANISH OCTOPUS** *Goan Balchao Masala, Carrot Pachadi, Pickle*

LARGE PLATES (Choose One)

- SUMMER SQUASH & SEASONAL VEGETABLE CURRY** *Puffed Lotus Seeds, Fennel & Chili Oil (V)*
- PANEER PINWHEEL** *Lababder Gravy, Red Pepper Chutney, Fenugreek*
- STUFFED JAPANESE EGGPLANT** *Artichoke Kurchan, Hyderabad Peanut & Sesame Gravy*
- TRADITIONAL BUTTER CHICKEN** *Red Pepper Makhani, Fenugreek*
- BEEF SHORT RIB CURRY** *Roasted Carrot & Turnip*
- SEA BASS (BRONZINI) PATURI** *(Fish cooked in banana leaf) Bengal Mustard Cream*

SIDES (Choose One)

- || Saffron Rice || Naan - Garlic / Plain ||
- || Avocado & Pomegranate Raita || Chickpea Curry (V) || Black Dairy Daal ||

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