

Restaurant Week 2026 Dinner Menu

\$60 per person

First Course (Choice of One)

Lamb Kebab

Ginger, Green Chili, Cardamom, Pear Chutney

Tandoori Prawn Balchao

Palm Vinegar, Tomato & Red Chili

Grilled Oyster Mushroom (Vegetarian)

Pickle Marinade, Seasonal Greens

Haryali chicken tikka

(Mint & cilantro Marinade chicken cooked in tandoor)

Ragda chat

(vibrant Indian street-food favorite featuring slow-cooked white pea ragda topped with crispy potatoes, tangy tamarind chutney, fresh mint chutney, yogurt, onions, tomatoes, and crunchy sev.

Entrée (Choice of One)

Rogan Josh

Kashmiri Lamb Curry, Saffron Rice

Butter Chicken

Tomato-Fenugreek Sauce, Garlic Naan

Goan Seafood Curry

Shrimp, Scallops & Fish, Coconut Rice

Spinach & Beetroot Kofta (Vegetarian)

Cashew-Stuffed Kofta, Tomato Gravy, Lemon Rice

Dessert (Choice of One)

Thandai Gulab Jamun Mousse

Saffron Pistachio Kulfi

Restaurant Week 2026 Lunch Menu

Three-Course Lunch

\$45 per person

First Course (Choice of One)

Beet Root Cutlets
Tamarind-Date Chutney, Mint Yogurt
Paneer Tikka Pomegranate
Mango Chaat, Pomegranate Molasses
Chicken Ke Parche
Garlic, Cilantro & Lime Marinade, Mint Aioli

Entrée (Choice of One)

Butter Chicken
Tomato-Fenugreek Sauce, Basmati Rice
Trio of Summer Squashes (Vegetarian)
Louki Kofta, Baby Squash Takatin & Squash Fritters
Mangalorean Chicken Curry
Coconut, Curry Leaves, Cucumber Salad
Fish Moilee
(Fish of the day cooked in coconut milk. Onion and tomato)
Lamb korma
(Tender lamb slow-braised in a rich, aromatic sauce of caramelized onions, yogurt, cashews, and clove, cardamom)

Dessert (Choice of One)

Thandai Gulab Jamun
Pistachio Crumble
Mango Kulfi
Fresh Summer Berries