



NYC Restaurant Week Prix Fixe

**whole table has to participate*

SELECTION OF ONE STARTER, ONE MAIN, ONE DESSERT - \$45

STARTERS

BUTTERNUT SQUASH

chili crisp, baba ghanoush, crispy seeds (v* vg* gf*)

ROTI RAVIOLI

eggplant, spaghetti squash, vindaloo sauce, pomegranate (v* vg*)

LAMB CHAPLI KEBAB

black lime yogurt, castelvetrano olive tapenade (gf*)

MAINS

MUSHROOM UTHAPPAM

wild mushroom ragout, tomato chutney, arugula (v* vg* gf*)

SMOKED HARIYALI CHICKEN

sweet potato & beet puree, cashew date korma, daikon (df* gf*)

FISH & CHIPS

tartar sauce, hot sauce (gf* df*)

Optional: RIBEYE STEAK for an additional \$20

DESSERT

STONE FRUIT GRANITA

olive oil curd, stone fruit (v* gf*)

SEMOLINA PUDDING

caramelized banana, rose ice cream

GANACHE CAKE

warm chocolate sauce, rose ice cream, cardamom