

## ***THIRD COURSE***

### ***DESSERTS***

(Select one)

#### **MANGO CHEESE FLAN**

With raspberry and Mango coulis.

#### **GULAB JAMUN À LA INDIQUE**

Specialty prepared from milk solids & honey served  
with vanilla ice cream

#### **MANGO RICE PUDDING**

#### **RASMALAI**

A traditional dessert made with home made  
cheese dumplings soaked with cardamom-  
saffron infused milk.

#### **CHOICE OF ICE CREAM**



UNIQUE INDIAN FLAVORS

## **RESTAURANT WEEK MENU**

**\$ 35.10**

## **VEG.**

### **FIRST COURSE**

(Select one)

#### **AVOCADO CORN CHAAT**

cilantro and tamarind chutney

#### **BHEL PURI**

Rice puffs & crisp gram flour noodles tossed with cilantro spices and chutneys.

#### **MINI DOSA**

Savory pancake with a stuffing of potatoes

#### **ALOO TIKKI**

Potato patties stuffed with spiced peas with sweet & sour chutneys

#### **VEGETABLE SAMOSA CHAAT**

The good old samosa served in our chef's version

### **SECOND COURSE**

(Select two)

#### **SAAG PANEER**

Cubes of homemade cheese cooked with spinach and mildly spiced

**Suggested wine:** Tamar Ridge "Devil's corner Pinot Noir 2009 Tasmania, Australia.

#### **KADI PAKODI**

Veg dumplings in a yogurt based sauce

**Suggested wine:** Ponga

Sauvignon Blanc 2009, Marlborough, New Zealand

#### **MUSHROOM HARE PYAZ**

Mushroom & spring onions cooked together with onion, tomatoes & spices

**Suggested wine:** Trefethen Dry Reisling 2009 Napa Valley, California

#### **MALAI KOFTA CURRY**

Home made cheese and potato croquettes with cashew, raisins and spices in a mild gravy.

**Suggested cocktail:** Lychee Bubbles

#### **HYDERBADI BAIGAN**

Baby eggplant cooked with sesame, cashew-nut, peanuts, spices & tamarind

**Suggested wine:** Sonoma cutrer Russian River cuvee chardonnay, Sonoma County, California 2007

#### **SHALLOT POTATO**

Potatoes cooked with shallots, chili flakes, curry leaves & mustard

**Suggested wine:** Ponga

Sauvignon Blanc 2009, Marlborough, New Zealand

Served with cucumber raita, basmati pilaf, dal & bread

## **NON VEG.**

### **FIRST COURSE**

(Select one)

#### **TANDOORI KING SHRIMP**

Marinated with lemon juice, garlic, 'ajwain' (carom seeds) & charcoal grilled

#### **MUSSELS À LA INDIQUE**

Mussels stewed in its own juices with garlic, shallots, tomato, coconut milk & curry leaves.

#### **SHIKAMPURI KEBAB**

Ground beef, lentil, egg, spices

#### **MASALA GRILLED SCALLOPS**

Jumbo sea scallops marinated with chilly paste & tamarind on a bed of sesame & peanut sauce

#### **SYRIAN LAMB FRY**

Lamb cooked with cinnamon, cloves, cardamom, peppercorns & fennel seeds

### **SECOND COURSE**

(Select one)

#### **MEEN POLLICHATHE**

Tilapia fillet with shallots, ginger, tomatoes wrapped in a Banana leaf and cooked on a hot griddle.

**Suggested wine:** Frog's leap Sauvignon Blanc 2009 Napa Valley

#### **LAMB CHOP MASALA**

Lamb chops cooked with onion, tomatoes and spices  
**Suggested wine:** Foppiano Petit Syrah CA, 2006

#### **CHICKEN TIKKA MAKHANI**

Marinated boneless pieces of chicken cooked in tandoor and finished with a flavorful tomato based gravy.

**Suggested wine:** 14 hands Merlot, U.S.A. 2007

#### **MIXED SEAFOOD CURRY**

Shrimp, Scallops, fish, mussels, calamari with ginger, red chilies, coconut & curry leaves

**Suggested wine:** Sula chenin Blanc, Nasik Valley India 2009

#### **LAMB SEEKH KEBAB**

Ground lamb mixed with spices & cooked on a skewer in the clay oven

**Suggested wine:** Sonoma cutrer Russian River cuvee chardonnay, Sonoma County, California 2007

#### **MUGHLAI CHICKEN**

Chicken cooked with cashew, almonds, And spices

**Suggested wine:** Ponga

Sauvignon Blanc 2009, Marlborough, New Zealand

Served with cucumber raita, basmati pilaf, dal &