

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 &