

# RESTAURNAT WEEK MENU

35.

(THREE COURSE DINNER)

*(select one from each course)*

## First Course

**Garden veggie fritters** *with delectable dips (fresh garden vegies, chickpea batter, cumin)*

**Chili paneer** *(capsicum, onion , Indian cheese, shicy hot)*

**Methi chicken** *(Roasted chicken, fenugreek flavored spinach, shredded Indian cheese)*

**Bamboo skewer chicken** *(soy, mint, green chili)*

**Lahor lamb cutlet** *(Minced lamb, kidney beans , fresh herbs, roasted coriander pods)*

## Second course

**Paneer butter masala**

*Indian cheese, tomato, cumin*

**Bengan vindaloo**

*Eggplant, potato, spicy hot*

**Bhindi aloo pyaza**

*Okra, tomato, onion, sun-dried chili*

**Almond chicken**

*Pan grilled chicken, almond sauce, ginger, mild chili*

**Malabar chicken curry**

*Coconut, curry leaf, mustard, ginger*

**Indi-lamb special**

*Cubes of lamb, chef's choice vegies, semi-dry*

**Lamb shank masala**

*Tender lamb shank, fragrant spices, coconut dusted mini potatos*

**Fish masala**

*Swai fillet, kokum, turmeric, lemon*

## Third course

**Gulab jamun**

*(Honey soaked milk ball, cardamom, rose water)*

**Coconut rice pudding**

*(cardomom, cahew)*

**Vermicelli pudding**

*(angel hair noodle, roasted nuts, rose water)*

**Crème Brule**(\$5.00)

saffroni basmati rice and oven baked naan bread will be served with each meal.