



RESTAURANT WEEK MENU

45.

THREE COURSE DINNER

select one from each course

First Course

Calicut seafood cutlet

Medley of seafood, lentils, coconut

Sweet potato chaat

Diced potato, cilantro, ginger

Cochi kettle chicken

Black pepper, home roasted spices, lime

Spicy beef croquette

Angus beef, green chili, shallots

Second course

Indian cheese stuffed capsicum

Indian cheese, potato, pomegranate

Vegan vegetable korma

Garden vegetables, mustard, curry leaf, coconut

Jalapeno methi chicken

Boneless chicken breast, slow roasted, baby spinach

Lamb special

Cubes of lamb, fresh vegetables, cherry tomatoes

Third course

Gulab jamun

Honey soaked milk ball, rose water

Cardamom rice pudding

Crème Brule(\$5.00) *award winning!*

Aromatic basmati rice and a Malabar layered bread will be served with each meal.

Thank you for your support!