

# Restaurant Week Menu

35pp



## THE BEGINNING

(choice of one)

### MERI CALAMARI

squid, garlic, chili flakes, lentils, soy sauce

### SWEET POTATO CUTLET

ginger, cilantro, roasted cumin, organic green chilies

### CHICKEN AVOJA

diced chicken, avocado, shallots, jalapeno

### TAPIOCA STUFFED LAMB ROLLS

mashed casava, turmeric, mustard seeds, mint

## MAIN

(choice of one)

### LAMB STUFFED ACCORN SQUASH

tender lamb, sun-dried fig, roasted coriander pods

### MUGULAI SEAFOOD KOFTA

salmon, crab meat, shredded potato, poblano, cheese

### ROYAL BEER-E-YANI

aromatic basmati rice, grilled chicken bits, cardomom, beer, chef's creation

### MOTHI CHICKEN

rolled chicken breast, nuts, sun-dried cranberries, delectable white sauce

### BHARA MIRCHI MAYOORI

stuffed capsicum, potato, beetroots, paneer, cashew, raisins

## SWEET ENDINGS

(choice of one)

### SAFFRONI RICE PUDDING

nuts, raisins, rose water

### MOLTON CHOCOLATE LAVA CAKE

with scoop of vanilla ice cream

### CARDOMOM CREME BRULEE

award winning

ALL ENTREES SERVED WITH RICE  
PLEASE LET SERVER KNOW OF ANY ALLERGIES

THANK YOU FOR YOUR PARTICIPATION IN THE RESTAURANT WEEK EVENT, WE APPRECIATE IT!

SOME ITEMS MAY CHANGE DUE TO AVAILABILITY