



MENU

WINTER RESTAURNTWEEK
PRIX-FIXEMENU2026
PLEASE CHOOSE ONE ITEM FROM EACH
CATOGORY35P.P

THE BEGINNINGS

MALABAR CRAB PETALS

Malabar crab, endive leaf cups, curry
leaf-mustard seed saute, mango-mint-
chili chutneys

CHICKEN PATE IN A PAPAD SILHOUETTE CUP

Chicken pate, papad katori
silhouette, cardamom-ginger essence,
chili-herb oil



GOBI GLAZE NEST

fried gobi, Indo-Chinese toss,
whole-wheat shell, chutney trio

MUMBAI GARDEN CRUNCH

garbanzo, green pepper, tomato &
onion, lemon-chili dressing, crisp lettuce

MAIN FLAVORS

BUTTER CHICKEN BUTTERNUT BOAT

butternut squash, filled with butter chicken, Kasuri methi, chutney accents

LAMB KOLA MASALA STEAK

hand-pressed lamb, crisp sear, warm coriander & chili notes, Chettinad reduction, seasonal vegetables

TANTRIC KADAI TUNA

wild tuna, warm kadai aromatics, pepper-tomato medley, delicate masala broth

STUFFED CAPSICUM METHI KUZHAMBU- VEGAN

suffed pepper, roasted eggplant porial, coconut-fenugreek gravy, aromatic finish

SAAG PANEER - VEGETARIAN

Indian cheese, spinach, fenugreek

VEGAN VINDALOO

fresh vegies, chili, tomato, potato

CHICKEN TIKKA MASALA-CLASSIC

The classic version of chicken tikka masala

INDIGMA LAMB SPECIAL

lamb cubes, garden vegies, Kashmiri spices

SWEET ENDINGS

JAMUN MANTRA

warm Gulab jamuns, vanilla ice cream, chocolate drizzle, sweet winter comfort

INDIGMA ROSE WATER PUDDING

silky rice pudding, rosewater essence, pistachio notes, delicate and soothing

CARDOMOM CREME BRULEE - \$5 EXTRA

classic creme brulee infused with cardamom, crisp caramel shell, gentle spice warmth

SPECIAL DRINKS

(SPECIALTY BEVERAGES NOT INCLUDED IN PRIX-FIXE PRICING)

PUMPKIN CHOCOLATE MARTINI 12.

GINGER CHAI TEA 5.

BEETROOT LASSI 8.

