

# SET MENU 55\$ PP.

# CANAPÉ

DAHI PURI Tamarind, Yoghurt Mousse, Raspberry Chaat Masala (V)

## **SMALL PLATES (CHOOSE ANY ONE)**

AVOCADO BHEL Green Chickpea Hummus, Edamame, Puffed Black Rice (V) CAULIFLOWER 65 Carrot Pachadi, Peanut Chutney & Thecha (V)

CHICKEN MALAI TIKKA Amul Cheese Fondue, Walnut Khurchan LAMB KEEMA HYDERABADI Potato Mousse, Green Peas, Buttered Pao KERALA DUCK (BIRRIA) TACO Cilantro, Red Onion, Cheddar Cheese

# LARGE PLATES (CHOOSE ANY ONE)

**PANEER PINWHEEL** Makhani, Red Pepper Chutney, Pistachio (V) **SQUASH & VEGETABLE KOFTA** Saffron Cashew Korma, Lotus Root Crisp (V)

TRADITIONAL BUTTER CHICKEN Red Pepper Makhani, Fenugreek SEABASS POLLICHATHU Banana Leaf, Shallots Coconut Masala BEEF SHORT RIBS Madras Curry, Marrow Khurchan, Baby Vegetables

## SIDES (CHOOSE ANY ONE)

Saffron Rice (V) Garlic Naan (V) Traditional Black Dairy Dal (V)

## **DESSERT (CHOOSE ANY ONE)**

GULAB JAMUN CHEESECAKE Saffron Pistachio Ice Cream RASMALAI CASSATTA Tutti Frutti, Strawberries, Rose

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Please inform us about any allergies or dietary restrictions. \* Service fee of 20% of pre-tax check will be added to group of 6 or more.

\* A 4% service charge will be added to each guest check to ensure competitive industry compensation as well as medical benefits, for all our valued full time team members. In support of this initiative, the entirety of

the charge is retained by the company. If you would like this charge removed, please let our staff know.