

PRIX FIXE DINNER MENU

Choice of one from each section below

\$95 per person

FIRST COURSE

VITAMIN BHEL

Melange of healthy crisps, mint & tamarind sauces

DAHI KEBAB

Hung Yogurt, pan seared, raw mustard seed mango slaw

COASTAL SHRIMP

GARAM MASALA QUAIL

Semi boneless, tandoor fired, pistachio-date rice

SECOND COURSE

SURTI STUFFED VEGETABLES

Purple yam, fingerling, eggplant, coriander spice stuffing

KATHAL KOFTA

Jackfruit in subtle sauce

KERALA FISH CURRY

Sea Bass, coconut sauce

METHI CHICKEN

Fresh fenugreek, mildly spiced

THIRD COURSE

ARTICHOKE KORMA

Fresh artichoke, cashew cream sauce

MOREL MUSHROOM BIRYANI

Saffron rice, delicately spiced, truffle oil

DAAB CHINGRI

Jumbo shrimp, mustard coconut sauce

GOAN BARBEQUE RIBS

Marinated, tandoor fired, masala truffle fries

FILET MIGNON

Marinated Black angus, cumin tempered fingerlings

FORTH COURSE

DESSERT

MASALA CHAI PANNA COTTA

Cookie crumble, blueberry compotd

PHIRNI CREME BRULEE

Fresh berries

KHEER

Rice pudding, caramelized nuts, fresh Berries, dark chocolate shavings