

RESTAURANT WEEK – LUNCH MENU 2008

Choice of One

Pear Salad

green apple, pear and spring mix salad, with black raisins

Chicken Chaat Salad

Chef's dressing, spring mix salad, topped with chicken chaat

Choice of One

Spinach Chaat

crispy spinach, sprouted mung bean salad

Daal Kachori

chickpeas, potatoes, tamarind and mint chutneys, yogurt

Hariyali Chicken Kebab

tandoori spices, mint-cilantro marination

Spicy Chili Shrimp

indo-chinese sweet and sour sauce

Choice of One

Bagharey Baingan

baby eggplant, spicy peanut-curry leaf sauce

Saag Chana / Saag Paneer

spinach with chickpeas or paneer

Manchurian Cauliflower

garlic marinated cauliflower

Tandoori Seabass

malabar pepper sauce

Tandoori Chicken

marinated in chef's spices, on the bone

Stuffed Chicken Breast

light korma sauce

Lamb Loin

black pepper sauce

Served with Naan, Raita, Jackfruit Biryani

Dessert

Choice of One

Gulab Jamun / Rice Pudding / Kulfi

Four Courses – \$24.07 Wine Pairing \$49.07