

# DINNER MENU

## COURSE ONE

### **ALOO PAPDI CHAAT**

(Contains Gluten & Dairy)

Homemade Papdi, Potatoes, Onions and Chickpeas Dressed with Yogurt and Chutneys.

### **INDIAN KACHUMBER SALAD (V, Gf)**

Mix of freshly chopped cucumber, protein-packed chickpeas, crunchy onions, juicy tomatoes.

### **CHICKEN 65 (Gf)**

Crispy Fried Chicken Tossed in Spicy South Indian Seasoning.

### **CHICKEN CHILLI (Contains Gluten)**

Tender Chicken Battered with Tempura Base and Tossed in A Chili Garlic Sauce.

### **LAMB SEEKH KEBAB (Gf)**

Minced Herbie Lamb, Rolled and Cooked on A Tandoori Clay Oven, Served on A Skillet.

## COURSE TWO

All entrées are served with Basmati Rice.

### **\*PANEER TIKKA MASALA (Gf)**

Silky Combination of Tomato, Onions & Bell Peppers Cooked with Paneer.

### **DAL MAKHINI (V, Gf)**

(Vegan Option Available)

Rich Black Urad Lentils Slowly Simmered in Aromatic Spices and A Touch of Cream.

### **BUTTER CHICKEN (Gf)**

Boneless Chicken Thighs Overnight Marinated in A Yogurt, Herbs & Spices & Tossed in Tomato Base Creamy Sauce.

### **TANDOORI SALMON (Gf)**

Grilled Salmon Served with Vegetables and Peas Pilaf.

### **LAMB CHETTINAD (Gf)**

Boneless Lamb, Black Pepper, Ginger, Garlic, Chilis, Curry leaves.

## COURSE THREE

### **RASMALAI**

Soft and Spongy Paneer Dumplings Soaked in A Creamy, Sweetened Milk Flavored with Cardamom and Saffron, Garnished with A Sprinkle of Chopped Nuts.

### **GULAB JAMUN**

Soft and Spongy Milk-Solid Dumplings Soaked in A Warm, Fragrant Syrup Flavored with Cardamom and Rose Water.

### **GAJAR HALWA**

Freshly Grated Carrots are Slowly Simmered with Milk, Sweetened with Sugar, and Enriched With Ghee, Creating A Rich and Creamy Traditional Indian Dessert.

\*This dish contains Nuts / Cashew Nuts / Sesame. Our kitchen prepares menu items that include Dairy, Gluten, Nuts, Shellfish and Soy. Please consider this when ordering from our menu. Please advise us of your food allergies (V: Vegan & GF: Gluten Free). Kindly advise the restaurant of your spice level based on your preferences when you order food. 21% gratuity will be added to parties of 5 guests or more.