

Restaurant Week Menu

[January 20-29]

Appetizers

Avocado Avatar

indian cheese stuffed avocado / chickpeas batter fried / mango key lime drizzle

Coconut Crab

chettinadu spices / curry leaves / mustard / green chilies / coconut

Duck Croquettes

ground duck meat / potato / shallots / ginger

Bhara Puri

puffy whole wheat bread / seasoned chick peas / onion / tomato / jalapeno / coriander leaves

Stuffed Jalapeno Kabob

minced spiced chicken stuffed jalapenos / cherry tomatoes / pearl onion

Entrees

Pineapple-Fennel Chicken

spice marinated chicken breast / roasted in tandoor / tamarind- soy sauce / slow simmered

Chicken Kabob Trio

three different marinades (ginger / mint / malai) / grilled / sautéed veggies

Lamb Chop Masala

grilled lamb chop / sautéed in tomato - rosemary sauce / uthappam / spiced potatoes

Three Oceans

shrimp / mussels / scallops / sautéed in a garlic-jalapeno creamy sauce

Mayuri

stuffed green pepper / indian cheese & cauliflower / grilled / cooked in a fenugreek sauce

Saag Mandakini

spiced spinach dumplings / creamy tomato-paneer sauce / fenugreek

Desserts

Chocolate Gulab Jamun

Lychee Flan

Shahi Tukkada (Bread Pudding)