

**DINNER MENU \$75**

**Appetizers**

**Choice Of**

**Smoked Dahi Puri (v,g,d)**

Spherical fried crisps, spiced potatoes, sprouts, tamarind & cilantro, yogurt, crisps

**Banarasi Paan Patta Chaat (v,g,d)**

Fried betel leaf, rose yogurt, cilantro, mint, tamarind, pomegranate and crisps

**Salad**

**Ahara (ā-hāra)**

**Market Fresh Salad - Honey Turmeric Dressing (v,n)**

Mix greens, beetroot, walnut, cherry tomato, granny smith, fennel, quinoa

**Entrée**

**choice of**

**Tikka - Zafrani Parmesan with butter smashed potatoes with almond (d,n)**

Grilled chicken morsels, apple mango kachumber, cilantro & mint

**Grilled – Kanda Lasun Salmon (d,n)**

Garlic & onion dusted, crushed spiced potatoes, brussels sprout, peanut, cilantro & tamarind

**Thecha - Paneer Tikka with butter smashed potatoes with almond (v,d,n)**

Grilled cottage cheese, blister sweet pepper, pickled onion, cilantro mint aioli

**Accompaniments**

**Do Din Ki Dal (v,d)**

Slow cooked black lentil finished with butter and cream

**Butter Chicken (d,n)**

All-time favourite chargrilled chicken in creamy butter tomato sauce

**Steamed Rice**

**Bread – Ghee Parotta (g,d)**

**Dessert**

**Ice-Cream choice**

Cookies & Cream Ice Cream

Caramel Salted Ice Cream

Menu includes coffee, tea, and soft drinks; price does not include tax, gratuity, or administrative fees.

(v) - Vegetarian, (g) - Gluten, (d) - Dairy products, (n) - Nuts, (\*) - can be made Vegan. Please inform your server if you have any food allergies or intolerances.

Consumer advisory: consumption of raw or undercooked meat, poultry or seafood may increase the risk of foodborne illness.

## DINNER MENU \$100

### Papadam Sampler with dip

### Amuse Bouche

#### Smoked Dahi Puri (v,g,d)

Spherical fried crisps, spiced potatoes, sprouts, tamarind & cilantro, yogurt, crisps

### Appetizers

#### Banarasi Paan Patta Chaat (v,d,g)

Fried betel leaf, rose yogurt, cilantro, mint, tamarind, pomegranate and crispies

#### Shami Ka – Murgh (d)

Chicken patties, smoked yogurt, gram flour pearls, micro greens

### Salad

#### Ahara (ā-hāra)

#### Market Fresh Salad - Honey Turmeric Dressing (v, n)

Mix greens, beetroot, walnut, cherry tomato, granny smith, fennel, quinoa

### Entrée choice of

#### Tikka - Zafrani Parmesan with butter smashed potatoes with almond (d, n)

Grilled chicken morsels, apple mango kachumber, cilantro & mint

#### Grilled – Kanda Lasun Salmon (d, n)

Garlic & onion dusted, crushed spiced potatoes, brussels sprout, peanut, creamy cilantro

#### Dum - Pukht Chaap with butter smashed potatoes with almond (d, n)

Smoked lamb chops, banana crisp, pickled beetroot relish, masala onion, cumin-mint yogurt

#### Thecha - Paneer Tikka with butter smashed potatoes with almond (v, d, n)

Grilled cottage cheese, blister sweet pepper, pickled onion, cilantro mint aioli

### Accompaniments

#### Do Din Ki Dal (v, d)

Slow cooked black lentil finished with butter and cream

#### Butter Chicken (d, n)

All-time favourite chargrilled chicken in creamy butter tomato sauce

#### Steamed Rice

#### Bread – Ghee Parotta (g, d)

### Dessert

#### Ice-Cream choice

Cookies & Cream Ice Cream

Caramel Salted Ice Cream

Menu includes coffee, tea, and soft drinks; price does not include tax, gratuity, or administrative fees.

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