

## RESTAURANT WEEK MENU \$38 DINNER

choice of appetizer, entrée and dessert

**Appetizer** 

Gulka Paneer Tikka Cottage cheese stuffed with coriander & mint pickle, marinated in yogurt, saffron & ground rose petals

Kandhari Murgh Chicken breast marinated in spices and served with pomegranate, date & gooseberry dip

Karwari Jhinga Pan seared chili spiced shrimps coated with semolina poppy seeds, served with coconut pineapple salsa

Main Course

Nawabi Subji Fresh vegetables simmered in 'Charmagaz' gravy

Tandoori Hen
Tandoor cooked whole cornish hen marinated in Indian herbs & spices

Mandeli Fish curry Halibut marinated in ginger, garlic & garam masala oven baked with coconut sauce

Aamiya Jhinga Tandoor cooked jumbo prawns marinated in mango, chili, rice vinegar & ginger

Dessert

Rasmalai Cottage cheese dumpling

Narangi Kheer Orange flavored rice pudding

Gulab Jamun Condensed milk roundels soaked in honey syrup