

C H E F S S P E C I A L S

Coromandel Darjen

Starter

MAST MAST MURG | Organic chicken tikka, massaged kale, coconut, and spices. (Salad) \$16

MURG GILAFI | Organic chicken kebab infused with coconut, a renowned delicacy in Mughlai cuisine. \$16

CELONI JINGA | Grilled shrimp expertly seasoned with a blend of black pepper, spices, and fragrant herbs. \$18

Main

ACHARI CHOPS | Tandoori rack of lamb elegantly enveloped in a tangy pickled sauce infused with garlic and shallots. \$38

ANGARE BADAQ | Tandoori Roasted Duck Breast served with a side of roasted cauliflower and zucchini. \$36.

KOZHI VARUTHARACHATHU | Organic chicken prepared with a blend of spices and toasted coconut paste. An exquisitely fragrant and traditional curry dish. \$29

DALWALI MACHLI | Grilled halibut served with a variety of lentils, gently spiced yogurt and cilantro sauce. \$38

SABJI RAIWALA | Cauliflower, paneer, eggplant, broccoli, zucchini, mushrooms, and sweet peppers cooked in a clay oven. \$24

COCKTAIL OF THE WEEK

RED FORT MARTINI | Hendriks gin, St Germain elderflower liqueur, cranberry juice, and fresh lime. \$20

