



## Coromandel Darien

### Chefs Specials

#### Starter

**MAST MAST MURGH** | ORGANIC CHICKEN TIKKA SERVED WITH MASSAGED KALE, COCONUT, AND A MEDLEY OF SPICES. \$16 (SALAD)

**MANPASAND SALAD** | A REFRESHING COMBINATION OF MANGO, JICAMA, RED CABBAGE, GOURMET DRESSING, AND MICROGREENS. \$16

**MOHARI MURG** | ORGANIC CHICKEN KEBAB WITH A HINT OF MUSTARD FLAVOUR \$17

**ACHARI SHRIMP BHEL** | GRILLED SHRIMP SEASONED WITH A DELIGHTFUL BLEND OF PICKLED SPICES, ELEGANTLY PRESENTED ON A BED OF CRISPY PUFFED RICE. \$18

#### Main

**CHINTAKAYA CHOPS** | TANDOORI RACK OF LAMB INFUSED WITH OUR SIGNATURE BLACK TAMARIND GOURMET MASALA. \$40

**ANGARE BADAK** | TENDER DUCK BREAST, EXPERTLY ROASTED IN A TANDOORI STYLE, SERVED ALONGSIDE ROASTED CAULIFLOWER AND ZUCCHINI. \$39.

**MURG REZALA** | A CLASSIC EAST INDIAN CHICKEN DISH CRAFTED WITH POPPY SEEDS, SUN-DRIED COCONUT, YOGURT, AND STONE GROUND SPICES. \$31

**JHOL MACHHALEE** | GRILLED WILD-CAUGHT HALIBUT, PHOOL MAKHANA (FOX NUT) KADI WITH BABY SPINACH. \$41

**SABJI RAIWALA** | A COLOURFUL MIX OF CAULIFLOWER, PANEER, BROCCOLI, ZUCCHINI, EGGPLANT, MUSHROOMS, AND SWEET PEPPERS, SKILFULLY COOKED IN A TRADITIONAL CLAY OVEN. \$23

#### Cocktails Of The Week

**THE "HOUSE" RASAM-RITA** | RASAM-INFUSED TEQUILA, FRESH PASSION FRUIT JUICE, AGAVE NECTAR, ORANGE LIQUOR FRESH CURRY LEAF \$17

**EMERALD EAST** | TANQUERAY RANGPUR, LIMONCELLO, MELON LIQUEUR, GREEN TABASCO \$16 (ST. PATRICK'S DAY SPECIAL)

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MENU PICTURES

