

CHEFS SPECIALS

APÉRITIF

MAST MAST MURGH

ORGANIC CHICKEN TIKKA SERVED WITH MASSAGED KALE, COCONUT, AND A MEDLEY OF SPICES. \$17 (SALAD)

MANPASAND SALAD

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

MURG GILAFI

ORGANIC CHICKEN KEBAB INFUSED WITH COCONUT AND GOLDEN TURMERIC. \$17

ACHARI SHRIMP BHEL

GRILLED SHRIMP DELICATELY SEASONED WITH A BLEND OF PICKLED SPICES, BEAUTIFULLY SHOWCASED ON A BED OF CRISPY PUFFED RICE \$19

LA SPÉCIALITÉ DU BARMAN

BOMBAY MAI TAI

MOUNT GAY RUM, ORGEAT, TAMARIND INFUSION, PIMM'S LIQUEUR \$16

SANTRA & SILK MARTINI

KETEL ONE BOTANICAL PEACH & ORANGE BLOSSOM VODKA, PEACH SCHNAPPS, FRANGELICO, BLOOD O J \$16

ENTRÉE

SAFED MASS

TANDOORI RACK OF LAMB ENVELOPED IN A CARDAMOM-INFUSED NUTTY SAUCE. \$44

ANGARE BADAK

TENDER DUCK BREAST, EXPERTLY ROASTED IN A TANDOORI STYLE, SERVED WITH ROASTED CAULIFLOWER AND ZUCCHINI. \$39

KOZHI VARUTHARACHADU

ORGANIC CHICKEN SIMMERED IN A ROASTED COCONUT SAUCE WITH SOUTHERN SPICES. \$31

MALWANI MACHLEE

ROASTED HALIBUT FILLET PAIRED WITH SMOKED EGGPLANT AND GREEN HERB SAUCE. \$43

SABJI RAIWALA

A COLORFUL MIX OF CAULIFLOWER, PANEER, BROCCOLI, ZUCCHINI, EGGPLANT, MUSHROOMS, AND SWEET PEPPERS, SKILLFULLY COOKED IN A TRADITIONAL CLAY OVEN. \$25