

Weekend Lunch Menu
Served Saturday-Sunday 11.30am to 2.30 pm

First Course Selections

Ajwain-Cardamom Scented Bay Scallops : Aromatic Parsnip Puree, Masala Roasted Beets, Orange	11
Coastal Masala Prawns: Red Pepper-Garlic Emulsion, Crispy Curry Leaves	9
Kheema Bhatura "Chaat": Melvani Style Ground Lamb, Chutneys, Crispy Potatoes, Onions, Sev, Bhatura	11
Chicken-Peppercorn -Ginger "Sukka": Mumbai Inspired Spice Mix, Star Anise-Chili Dust, Crispy "Poori"	7
Masala-Chili Cauliflower Florets: Zesty Soy-Tomato-Scallion Glaze, Toasted Spices, Ginger	7
Potli Samosa: Savory Vegetable Parcels, Crunchy Beets & Greens, Hot-Sweet-Sour Chutney	5
Soup Of The Day: Daily Changing Selection	5
Salad: Greens, Match Stick Veggies, Spice Crusted Goats Cheese, Apricot, Housemade Vinaigrette	5

Main Course Selections

Traditional (Served With Basmati Rice)

Crab Kundan Quorma: Jumbo Lump Crab, Cashew-Rose Masala, Roasted Onion-Herb Sauce	23
Goan Prawn Curry: Jumbo Prawns, Goan Style Coconut-Chili Sauce, Kokum Essence	19
Murgh Tikka Masala: Roasted Chicken Breast Chunks, Creamed Tomato Sauce, Fenugreek	15
Chicken Mirchi-Malai: Chicken Breast Chunks, Roasted Onion-Cashew Sauce, Kashmiri Chili Paste	17
Lamb Kozhambu: Southern Indian Style Lamb Curry, Tamarind, Curry Leaves, Dry Roasted Spices	18
Punjabi Gosht "Rara": Slow Simmered Lamb, Aromatic Garam Masala, Burnt Garlic	18

Vegan/ Vegetarian (Served With Basmati Rice)

Youkon Gold-Green Beans-Mushrooms Curry: Goan Style Coconut-Chili Sauce, Garlic, Vinegar	13
Konkan Spiced Vegetable Curry: Market Vegetables, Mustard Seed Tempering, Curry Leaves	13
Tofu-Vegetable Kesari: Saffron-Cashew Sauce, Iris Essence, Ginger, Fenugreek	13
Saag Paneer: Creamed Spinach, Paneer, Ginger, Fenugreek, Garlic	13
Paneer Tikka "Kadhai Masala": Tandoori Spice Marinated Paneer, Bell Peppers, Toasted Coriander	15
Goats Cheese Kofta: Potato-Goats Cheese Croquettes, Semolina Crust, Tomato-Honey Sauce	15

Modern

Seafood Medley "Anjeeri," Bay Scallops, Prawns, Crab, Coconut-Green Mango Sauce, Figs, Grapes	21
Black Cumin-Tomato-Honey Glazed Prawns "Bhoona", Turmeric, Ginger, Sauteed Vegetables	19
Amritsari Battered Cod, Nigella, Coriander, Makhani Masala Garbanzos	17
Black Sesame-Apricot-Chili Glazed Chicken Tikka, Roasted Pepper Creme, Market Vegetables	15
Duck Leg Khorma, Anise- Fennel Masala, Garam Masala Scented Mushrooms, Herb Oil, Thyme	21
Kashmiri Chili-Fennel Roasted Lamb Chops, Madras Curry, Garam Masala Scented Mushrooms, Spinach	25

Sides:

Vegetable Bhaji 7/	Chana Masala 7/	Vegetable Pulao 9
Raita 5/	Kachumber 5/	
Naan/Roti 3	Garlic Naan 4/	Achari Paratha/ Mushroom-Peas Kulcha 5

An 18 % Gratuity will be added to parties of 5 or more. We will not be able to provide separate checks for parties of 8 or more. Preferences and dietary restrictions gladly accommodated.