

# RESTAURANT WEEK 2025 MENU

3 Course Dinner - \$59 per person plus gratuity

## APPETIZER

*Choose any one*

### Masala Papad

Crisp Indian flatbread, lentil, bell pepper, tomato, mint, roasted cumin, grated cheese

### Pickled Marinated Fish Tikka

Zesty & tangy fish, marinated in pickles

### Chicken 65

Succulent pieces of chicken breast, marinated in exotic spices, deep fried

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## ENTRÉE

*Choose any one*

### Awadhi Jackfruit Biryani

Savoury jackfruit, delicately flavoured rice, potted, sealed and cooked the traditional way. Adorned with barberries and sultanas

### Coconut Jhinga Curry

Highly seasoned shrimps cooked in coconut curry with delicious Indian herbs and spices. Served with Basmati Rice

### Chicken Ruby

Tender chicken in a rich, silky makhani sauce. A good and proper curry brimming with spice and flavour

### Lamb Coconut Curry

Tender cuts of lamb in a light, natural coconut curry sauce.

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## DESSERT

*Choose any one*

### Jalebi with Rabiri

Crispy, golden-fried jalebi soaked in surgery syrup, swerved with rich, creamy rabri- an indulgent fusion of sweetness and warmth for the perfect dessert experience.

### Carrot Halva

Carrot ghee, aromatic spices, paired with a scoop of vanilla ice cream