



Mother's Day

SPECIAL

Three Course Prix Fixe: \$60 pp

Pick one item from Appetizers, Entrees and Desserts

INDIAN APPETIZERS

Beetroot Peanut Croquette

with avocado, cucumber relish and siracha

Habanero Chicken Tikka (NV)(GF) (Nut Free)

Marinated Breast / Thigh, Yogurt, habanero Pesto

Lamb Chops (NV) (GF) (Nut Free)

Ginger, Mint, Rosemary, Pickled Apricots, Fingerlings

Young Garlic Tiger Shrimp

(NV) GF) (Nut Free) 26.00

Garlic Chilli and Yogurt Sauce.

INDIAN ENTREES

Gucchi Mushroom Pasanda

with avocado, cucumber relish and siracha

Asian Vegetable Curry (GF) (Nut Free) (VEGAN)

Asian Vegetables cooked in a spicy coconut sauce infused with lemongrass and kaffir lime leaves for enhanced flavor

Lamb Shank Nihari (NV) (Nut Free)

Seared Lamb Shank, Slow Cooked Stew

Desi Murgh Makhini (NV) (GF)

Cubed Chicken, Creamy and Rich Makhni sauce

Pomfret Curry

Fresh pomfret cooked in a rich, aromatic curry with a blend of spices, tamarind, and coconut milk,

AMERICAN APPETIZERS

Crab Cakes NV

Appled and Red Fingerling Potatoes, Salad, Spinach and Pesto Sauce

Salmon Tartare NV

Avacado Puree, Capers, Shallots, Lime Creme Fraiche, Parmesan Touille

Chicken Wings

Chicken wings with option of Buffalo Sauce or BBQ Sauce or Plain

Bang Bang Cauliflower

Crispy Cauliflower Florets tossed in Sweet and Sour Spicy Sauce

AMERICAN ENTREES

Vodka Rigatoni

Rigatoni pasta tossed in a rich and creamy tomato vodka sauce, finished with parmesan and fresh basil. A classic comfort dish with a subtle kick.

Chicken Morzzala

Grilled chicken in a creamy sun-dried tomato and garlic sauce, finished with herbs and parmesan. Served with herb rice or pasta.

Salmon Livornese

Maitake, parsnip Puree, Tomato Confit, Beurre Noisette

ACCOMPANIMENTS

All Indian Entrees served with Choice of Naan, Rice and Biriyani

DESSERT

Fruit Salad

A refreshing medley of seasonal fruits, lightly tossed with a hint of citrus and mint.

Black Carrot Halwa

A rich, slow-cooked dessert made from seasonal black carrots, simmered with milk, ghee, and jaggery.

Thiramisu

Classic Italian dessert layered with espresso-soaked ladyfingers, mascarpone cream, and a dusting of cocoa powder.

Crème Brûlée

Silky vanilla custard topped with a perfectly caramelized sugar crust. A timeless French dessert with a satisfying crack and smooth finish.

Shahi Tukda

A royal Mughlai dessert of crispy fried bread soaked in saffron-infused sugar syrup, topped with creamy rabri and garnished with nuts and rose petals.