

Small Plates

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| <i>Cheese Plate (serves 2)</i> | Choice of three with fruits, nuts and warm bread | 22 |
| <i>Soup Flight</i> | Chef Kiran's daily selection of three handmade soups | 10 |
| <i>Lobster Bisque</i> | Lobster meat and black truffles | 18 |
| <i>Chilled Raita</i> | Handmade yogurt with English cucumber, mint and roasted cumin | 6 |
| <i>Goat Cheese Salad</i> | Pistachio-crusted goat cheese with asparagus, arugula, berries, nuts and house vinaigrette | 12 |
| <i>Spinach Salad</i> | Baby spinach with nuts, red onions, egg and house vinaigrette | 10 |
| <i>Bleu Cheese Salad</i> | Hearts of romaine with crumbled bleu cheese, pine nuts, avocado and vine-ripe tomatoes | 10 |
| <i>Jumbo Lump Crab Salad</i> | In a pappadum bowl with hearts of romaine, avocado and vine-ripe tomatoes | 18 |
| <i>Fish Tikka</i> | Vindaloo marinated, with curry leaves and coconut | 14 |
| <i>Seafood Duo</i> | Tandoori prawn and scallop with spiced beurre blanc and chives | 16 |
| <i>Crab Cakes</i> | Lump crab with a hint of ginger and orange rind | 18 |
| <i>Seekh Kebab</i> | Duck with kumquat chutney | 18 |
| | Lamb with mixed berry chutney | 16 |
| | Chicken with mango chutney | 12 |
| | Paneer and vegetables with mint chutney | 12 |
| <i>Tandoori Mixed Grill</i> | Chicken, lamb and prawn, served with mint and pomegranate chutney | 16 |
| <i>Tandoori Portobello</i> | With paneer, sweet peppers and red onions | 14 |
| <i>Tandoori Paneer Tikka</i> | With peppers, onions and pineapple | 14 |
| <i>Delhi Chaat</i> | Aloo tikki and pindi channa with raita, served with tamarind and mint chutney | 10 |
| <i>Pani Poori</i> | Puffed wheat crisps with potato and garbanzo medley, served with tamarind and mint water | 8 |
| <i>Samosas</i> | Handmade flaky pastry filled with delicately spiced Crab 9 Lamb 8 Lima Beans 8 Mushroom & Feta 8 Potato 6 | |
| <i>Pakoras</i> | Paneer, seasonal vegetables or onion bhaji | 9 |

Vegetable Specialties

12

Paneer Makhni

Handmade Cheese with Tomato and Cream Sauce

Malai Kofta

Mixed Vegetables and Handmade Cheese in a Cashew Nut Sauce

Jalfrezi

Mixed Vegetables

Daal Makhni

Black Lentils

Aloo Methi

Potatoes with Fenugreek

Karela

Bitter Melon

Besan Kadi

Spicy Yogurt

Palak Paneer

Spinach with Handmade Cheese

Navrattan Korma

Vegetables in a creamy sauce of Cashews, Almonds and Cardamoms

Bhindi Masala

Okra

Daal Pancham

Yellow Lentils

Palak Aloo

Spinach with Potatoes

Japanese Eggplant

Filled with Paneer and Pine Nuts

Bagare Bengan

Baby Eggplant with Sesame Seeds

Mushroom Mattar

Mushrooms with Green Peas

Bengan Bartha

Roasted Eggplant

Aloo Gobi

Potatoes with Cauliflower

Daal Saag

Yellow Lentils with Baby Spinach

Pindi Channa

Garbanzo Beans

Sarson Ka Saag

Mustard Greens

Jumbo Asparagus

With Mandarin Oranges

18% Gratuity will be charged for tables of 6 or more
For everyone's comfort, please refrain from using any electronic devices in the dining area
Thank You

Tandoori

Served with Mushroom and Apricot Biryani and Seasonal Vegetables
Please allow extra time for these preparations

Add a Ginger Poached Egg 2

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| <i>Duck</i> | Maple leaf duck breast with orange-ginger sauce | 28 |
| <i>Quail</i> | Stuffed with figs and pine nuts and topped with mixed berry chutney | 24 |
| <i>Cornish Hen</i> | Free-range, marinated in mace and saffron | 24 |
| <i>Jumbo Prawns</i> | With a ginger and garlic marinade | 32 |
| <i>Chilean Sea Bass</i> | With baby spinach and mango chutney | 38 |
| <i>Lobster Tail</i> | With cognac-infused beurre blanc | Market Price |
| <i>Whole Gulf Snapper (serves 2)</i> | With jumbo lump crab and wild mushrooms | 48 |
| <i>Scottish Salmon</i> | With cranberry and orange chutney with a hint of ginger | 28 |
| <i>Wild Game</i> | Red Cervena venison with onion marmalade and raspberry demi-glace | 42 |
| <i>Rack of Lamb</i> | With onion marmalade and mixed berry chutney | 38 |
| <i>Lamb Tenderloin</i> | Thyme-infused marinade and served with mixed berry chutney | 38 |
| <i>Lamb Loin Chops</i> | T-bone served with blackberry demi-glace and garlic new potatoes | 38 |
| <i>Surf & Turf</i> | Lamb loin chop with lobster tail | Market Price |

Traditional

Served with Saffron Rice Pulao and Seasonal Vegetables

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| <i>Chicken Tikka Masala</i> | Tandoori chicken breast cooked in a creamy tomato sauce | 22 |
| <i>Chicken Jalferezi</i> | Tandoori chicken with green beans, onions, sweet peppers and tomatoes | 22 |
| <i>Lamb Shank (serves 2)</i> | Free-range from Colorado, slow cooked with shallots and turnips and served with its own braising liquid and garlic new potatoes | 48 |
| <i>Lamb Rhogan Josh</i> | Boneless leg of lamb braised with roasted onions and anise | 24 |
| <i>Seafood Curry</i> | Your choice of shrimp or scallops in a Goan-style sauce | 29 |
| <i>Prawn Bhuna</i> | With sweet peppers, onions and tomatoes | 29 |
| <i>Korma</i> | Tandoori chicken breast or leg of lamb in a creamy sauce of cashews, almonds and cardamoms | 22/24 |
| <i>Vindaloo</i> | Boneless leg of lamb or chicken thigh finished with our famous vindaloo sauce | 22/24 |
| <i>Saag</i> | Boneless leg of lamb or chicken thigh with baby spinach and fenugreek | 22/24 |

Biryani

Our Basmati Rice is cooked with whole spices and finished with saffron
Served with raita and red onion salad

Lamb 22 *Chicken* 18 *Prawn* 24 *Wild Mushroom* 22 *Vegetable* 16

Breads

White or whole wheat, plain or stuffed with your choice of onion, garlic, paneer, goat cheese, nuts, lamb, potato, mint, fenugreek, daikon, sun-dried tomato and mozzarella

Plain 3 *Stuffed* 4 *Rumali Roti* 4