



## *Winter Restaurant Week*

January 16 through February 10, 2012

**Three-Course Dinner**

**\$35**

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- Starter -

RAGDA CHAAT | *Potato croquettes, chickpeas, yogurt, tamarind & mint chutneys*

PUMPKIN & GREEN PEA CROQUETTES | *Green chutney aioli*

CRAB CAKES | *Mustard seeds, whole red chiles, ginger & curry leaves, cabbage slaw*

HARYALI CHICKEN TIKKA | *Tomato chutney*

GALAUATI LAMB KEBABS | *Spiced with cardamom & mace, basil-yogurt dip*

- Main Course -

MALAI KOFTA | *Stuffed with figs & cashews, tomato gravy, cumin-green pea quinoa*

JACKFRUIT DUM BIRYANI | *Potatoes & whole spices*

GOAN SEAFOOD CURRY | *Shrimp, scallops & fish of the day, coconut rice*

TANDOORI PRAWNS | *Crispy okra, eggplant chutney*

PISTACHIO CHICKEN | *Creamy pistachio, fennel & cinnamon sauce, tomato rice*

HEMANT'S TANDOOR-GRILLED LAMB CHOPS | *South Indian potatoes, pear chutney*

- Dessert -

PISTACHIO KULFI | *Rose milk*

DAL CHINNI SHAHI TUKRA | *Crispy cinnamon bread, cardamom cream, candied cashews*

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Executive Chef Hemant Mathur  
Chef de Cuisine Dhandu Ram  
Consulting Pastry Chef Surbhi Sahni