



## Winter Restaurant Week

January 16 through February 10, 2012

### Three-Course Lunch - \$24.07

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#### - Choice of Starter -

TOMATO RASAM | *Lentils, whole red chiles, mustard seeds, curry leaves*

STREET CART CHAATS | *Daily selection of savory regional snacks*

KALE CHOLE SALAD | *Spiced black chickpeas, baby spinach, tomatoes, chaat masala, black peppercorns, lemon, mint*

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#### - Choice of Entrée -

MASALA-STUFFED BABY EGGPLANT | *Tomato-tamarind sauce, vegetable pilaf*

ROASTED PESTO PORTOBELLO MUSHROOM | *Paneer-stuffed, tomato-fenugreek sauce, semolina cakes*

TANDOORI WILD SALMON | *Green bean aloo bhaji*

BOMBAY CHICKEN CURRY | *roasted chickpeas, garam masala, kokum, peanuts & coconut milk rice, pappadum, spicy cucumber salsa*

HEMANT'S TANDOOR-GRILLED LAMB CHOPS | *South Indian potatoes, plum chutney (\$6 supplement)*

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*Served with Plain or Garlic Naan*

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#### - Dessert -

COCONUT-LEMONGRASS FALOODA

*mango & berry sorbets, lemongrass-infused coconut milk, falooda noodles, basil seeds*

OR

PISTACHIO KULFI

*rose milk*

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