



## Restaurant Week Menu

### Appetizers

Duo of Paneer & Vegetable Rolls  
Served with fresh mango and cilantro chutneys  
(paneer – homemade farmer's cheese)

Corn & Spinach Rice Balls  
Served with a jalapeno ranch sauce

Wonton Shrimp Cups  
Served with a chili lime sauce

Chicken Lettuce Wraps  
Served with sweet and savory chutneys

Paneer Naan Pizza  
Paneer, blended cheeses, onion and pepper  
Served on a homemade clay oven baked flat bread

### Entrees

Carradoc Chicken in a Butter Curry Sauce  
Served with vegetable pulao rice

Grilled Tandoori Lamb Chops  
Served with cucumber raita and roasted glazed brussel sprouts  
(raita – yogurt)

Corn & Mirchi Ravioli in a Saffron Cream Sauce  
Served with garlic naan  
(mirchi- hot pepper)

Scallops seared in a Curried Lemon Butter  
Served in a coconut sauce with roasted herbed potatoes and glazed brussel sprouts

### Desserts

Dark Chocolate-Espresso Pudding  
Served with homemade Pistachio Brittle

Kulfi

Served with a Mixed Berry Puree  
(kulfi – frozen dairy treat made with Indian spices and nuts)

Vanilla Bean Ice Cream  
Served with Crisp Jalebi  
(jalebi – sweet fried pastry)

**Three Course Dinner - \$35.17**

(Please choose one per course)