



CHEF SPECIALS

STARTERS

MAST MAST MURGH | Organic chicken tikka, massaged kale, coconut & spices \$16 (Salad)

DALCHI KOFTA | Vegetable dumplings delicately infused with chic peas, lentils, and a medley of aromatic spices \$14

ZIPPI KOLBI | Shrimp, perfectly cooked in a pan and generously coated with a tantalizing blend of fiery chili, aromatic garlic, and a medley of exquisite spices and herbs.\$17

MAIN COURSE

BHUNA CHOPS | Tandoori Rack of Lamb, expertly prepared and folded into a delectable sauce, is cooked to perfection using the traditional Dum cooking technique.\$ 37

ANGARE BADAK | Tandoori Roasted Duck Breast, with roasted cauliflower & green squash.\$36

MURGH DHANSAK | Authentic Parsi chicken dish with lentils, pineapple Bouillon, gourmet spices, and herbs \$29.

PATRA NI MACHHI | Halibut steamed in banana leaf with green herbs and spices. Served with beetroot pachadi and smoked eggplant mash.\$38

SABJI RAIWALA | Cauliflower, paneer, eggplant, broccoli, zucchini, mushrooms, and sweet peppers cooked in a clay oven. \$24

COCKTAIL OF THE WEEK

Bangalore Sour | Crown Royal Apple, Drambuie, Jägermeister Herbal, Fresh Lemon Juice, Bourbon Cherry

