

RESTAURANT WEEKS 2026

3- COURSE DINNER

\$59 per person plus gratuity

January 18th - February 16th

APPETIZERS

Choose any one

Aloo Chana Chaat

Spiced potato and chickpea salad
with tangy chutneys and herbs

Amritsari Fish

Crispy, deep-fried fish fillets
marinated in gram flour, carom
seeds, and Punjabi spices

Lasooni Chicken Tikka

Succulent chicken chunks marinated in a garlic-
forward spice blend and grilled in a tandoor

MAIN COURSE

All served with Basmati Rice

Choose any one

Classic Butter Chicken

Tandoori chicken in a velvety
tomato-cream gravy, finished with
butter and fenugreek

Kadhai Gosht

Flavorful mutton curry cooked with
aromatic spices, tomatoes, and bell
peppers in a traditional wok

Malai Kofta

Soft paneer and potato dumplings in a rich,
creamy cashew-based gravy

DESSERT

Choose any one

Ras Malai

Soft, deep-fried milk
dumplings soaked in fragrant
rose-flavored sugar syrup

Gajar Ka Halwa

Slow-cooked carrot pudding
enriched with ghee, nuts,
and cardamom

Seviyan Kheer

Creamy vermicelli
pudding flavoured with
cardamom, saffron, and
garnished with nuts