



Appetizer

*Bell pepper terrine flavored with cumin kivi salsa
served with spiced herb foccacio bread.*

\$7

*Herb marinated lobster and crab salad
with mesculum mix and curry dressing.*

\$14

*Mille feuille of methi missi roti
served with tandoori chicken salad and a dry ginger mango-onion seed dressing.*

\$12

*Mushroom and eggplant tower
served with a spicy tomato chutney.*

\$7

*Star anise, cinnamon and garlic rubbed lamb loin
on an eggplant-zucchini salad with pistachio chilli sauce.*

\$13

*Crispy parmesan ring with tossed garden green lettuce, fire roasted mushrooms
and garam masala spiced red bell pepper mayonnaise.*

\$7

*Barbequed prawns flavored with Indian spices
served on baby green lettuce and tumeric blueberry vinaigrette.*

\$15

Soup

*Mulligatawnny soup
served with chicken, rice, apple and coriander fire cracker.*

\$5

*Duck and potato bernasi
with coconut milk cappuccino, thyme flavored petit duck confit
and cranberry samosa.*

\$8

*Tandoori baked eggplant and garlic soup
served with pesto herb bread.*

\$6

Roasted yellow bell pepper soup with grilled coriander marinated scallops.

\$6

Main Course

*Steamed wrapped red snapper fillet
served with wok fried herb vegetables on a cumin, saffron infused celery broth.*
\$26

*Garlic and cinnamon spiced braised chicken leg
served with peanut-tamarind sauce and gravy.*
\$17

*Pan fried tuna steak with sauteed fresh spinach
served with sweet and spicy sauce.*
\$25

*Roasted paneer lasagna
stuffed with okra and tomato stew in cashewnut-saffron sauce.*
\$15

*Tandoori marinated rack of lamb
served with lentil sauce and sauteed herb apples.*
\$29

*Crushed cashewnut chicken breast
served with bok choy, mascarpone mash potatoes and a mango, curry leaf sauce.*
\$22

*Wild mushroom risotto
served with flavored ginger asparagus.*
\$17

*For parties of 6 or more, an 18% service charge will be added.
There is a minimum charge of \$13 per person.*

