



CHOTI PLATES (SMALL)

ONION PAKODA 15

masala ketchup, aachari aioli

PICKLE SAMPLER 15

chicken pickle + eggplant spread, naan

BOMBAY SHRIMP 18

herb & spice crusted gulf shrimp, tomato-ginger remoulade

PUDHA 18

lentil pancakes, spring vegetables, paneer, date-tamarind chutney, mint chunkey

TANDOORI SQUASH 17

tamarind-cilantro chimichurri, pickled-cayenne hung yogurt, spiced pepitas

CHICKEN LASOONI 19

tandoori kababs, pickled onions, tomato masala

RAW

SALMON PANI PURI 18

ora king salmon tartar, shallots, ginger, green chilies, citrus broth, semolina shell

TUNA CRUDO CHAAT 24

gulf yellowfin tuna, compressed mango-cucumber-red onion, kashmiri-rice wine vinaigrette, puffed rice

SOUP & SALAD

SPRING GREENS SALAD 15

mixed greens, turmeric pickled fennel, spiced watermelon, paneer-feta crumble, cilantro-basil vinaigrette

CURRIED SEAFOOD GUMBO 16

jumbo lump crab, gulf shrimp, okra, basmati rice

OYSTER BED ROAST

*caramelized onions, garlic, curry leaf
• served with naan •*

HALF DOZEN 19

DOZEN 34

CHEF'S TASTING MENU 100

multi-course tasting menu featuring a combination of modern and historic dishes influenced by the rich culture of India.

**each menu can be modified to meet a wide range of dietary requirements*

WINE PAIRING 55

assembled meticulously by our sommeliers to the highest standard

BREAD & CONDIMENTS

TANDOORI NAAN

*PLAIN 3 • GARLIC 4
CHILI-CHEESE 5 • TRUFFLE 5*

TANDOORI ROTI 3

PAPPADUM 5

SAUCE TRIO 9

*HOUSE CHILI SAUCE,
MANGO CHUTNEY,
PICKLED GREEN CHILIS*

VEGETARIAN

EGGPLANT HYDERABAD 12

roasted eggplant, coconut, peanuts, tamarind

ROYAL PANEER 14

cheese, tomato curry, greens

CORN KORMA 12

coconut milk, mustards seeds, curry leaf, black pepper

MAKHNI DAAL 12

stewed lentils, red beans

RAITA 7

okra, mustard seeds, chili oil

BADHI PLATES (MAINS)

KERALA SEAFOOD CURRY 42

jumbo gulf shrimp, maine bay scallops, jumbo lump crab, ginger, turmeric, mustard seeds, basmati rice

PORK VINDALOO 30

pork shoulder, vinegar, chilies, basmati rice

CHICKEN BIRIYANI 32

saffron rice, crispy onions, soft-boiled egg

NARIYAL GULF FISH 35

korma sauce, mango pickle, curd rice

KHYBER LAMB CHOPS 48

marinated in dark rum, rogan josh sauce, cashew, kichdi

CHEF'S RIBEYE 63

8oz USDA Prime ribeye cap, toasted coconut, crispy onions, south indian inspired demi-glance sauce