



RESTAURANT WEEK MENU | 40/pp

shorba

corn soup

choice of appetizer

spinach chaat

crispy baby spinach | shallots | chopped tomatoes | sweet yogurt | tamarind chutney (gf, v by request)

“butter chicken” poutine

pulled chicken | cheese curds | masala spiced fries | aged cheddar

masala corn crab tikki

pan seared crab cake | kachumber | sweet chili aioli

choice of entrée

served with saffron basmati rice & naan

seafood bowl

shrimp | mussels | calamari | chorizo | jersey corn on the cob (gf)

lamb stew

braised lamb | peas | carrots | potatoes | spinach

makahani

boneless chicken breast | tomato | fenugreek | black pepper (gf)

paneer tikka masala

tandoori marinated house-made paneer | fresh tomato | red onion | ginger | garlic (gf)

baigan rasedar

eggplant | potatoes | tomatoes | rai (v, gf)

duo of desserts

chocolate pot de creme

pumpkin ice cream with crumble

Our kitchen prepares menu items that include dairy, gluten, nuts, shellfish and soy. We cannot guarantee menu items to be completely allergen free. There is a maximum of two credit card payments per table. A 20% gratuity may be added to parties of five or more. No coupons or sharing, pricing per person.