



Prix Fixe Dinner Menu

January 21- February 3, 2024

This menu beautifully combines traditional flavors with innovative culinary techniques, offering a diverse range of dishes to cater to various tastes. Each dish is thoughtfully crafted to create a memorable dining experience.

INDULGE

Mela Noce Di Insalata, Salad

Crisp butterhead lettuce, green apple, walnuts, chef's special dressing
or

Paneer Tomato Pie

Freshly made paneer and heirloom tomatoes, cooked with an array of herbs
and spices
or

Poulet Malai Kebab

Organic chicken marinated in herbs and spices, baked in a clay Oven,
served with Indian naan bread

ENTREES

Mescolare Parate di Cavolfiore Veg

A flavorful mix of cauliflower and potato with fresh herbs and spices,
accompanied by Indian naan bread
or

Ardel Umpluti

Bell peppers stuffed with vegetables, fresh herbs, spices, and served with
tomato chutney
or

Poulet ala Provençal

Organic chicken breast seasoned with fresh herbs and spices, in a
Provençal sauce, served with mashed potatoes
or

Glory Cavolo La Pesce

- Fresh Atlantic salmon and cabbage, drizzled with Tulasi (basil) oil
served with quinoa pilaf and fresh Tomatina sauce

DESSERT

Ghee Roasted Bread Pudding

A lusciously warm bread pudding, roasted in ghee and infused with saffron
milk, elegantly garnished with pistachios and almonds
or

Ancient Cheesecake

A timeless cheesecake recipe, rich in flavor and steeped in tradition

\$45* per person

*Beverages, gratuity & tax are additional.

Please note not all ingredients are listed